

# Taste of Winter

CRAB

*Davrik – Cornwall*

*“txangurro”, brown and spider crabs, pink grapefruit, long pepper, rose*

OR

CAVIAR

*“Daurikus” – Thousand Islets Lake*

*Scottish langoustine, koblrabi, green apple*

*(supplement £85)*

JERUSALEM ARTICHOKE

*Benoit Quiviger – Brittany*

*guanciaie, cedrat, Ethiopian coffee*

LOBSTER

*Isle of Mull – Scotland*

*tandoori spices, carrot, citrus, coriander*

TURBOT

*Newlyn – Cornwall*

*calçot, pike roe, Carlingford oyster*

PIGEON

*Brittany – France*

*quince, Savoy cabbage, smoked eel*

OR

A5 WAGYU BEEF

*Gunma Prefecture – Japan*

*“radicchio rosa”, fermented pepper, XO sauce*

*(supplement £120)*

FINE SEASONAL CHEESES

*(additional course with supplement £35)*

RHUBARB

*Robert Tomlinson – Yorkshire*

*wild rice*

CHOCOLATE

*Mekong – Vietnam*

*black sesame, miso, cardamom*

OR

SIGNATURE BABA

*Armagnac Darroze*

*blood orange, Meyer lemon, galangal*

*(supplement £25)*

£225

*We also offer a five-course menu at £210 excluding Turbot and Rhubarb dishes.*

# Pairings

## A Tour Around The Wine World

*Discover some of the wine world's hidden gems as our sommelier's selection guides you through lesser-known wine regions and terroirs far from the beaten track in pursuit of the most unique pairings*

5 COURSES  
£145

7 COURSES  
£185

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## Great Classics Never Fade

*World-renowned appellations, regions and countries form the foundation of this pairing selection. Hand-picked by our team of Sommeliers, many of these will be familiar to you and rightly so given their reputation as the world's great classics.*

5 COURSES  
£195

7 COURSES  
£265

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## The Ultimate Wine Experience

*Explore some of the most enduring and iconic producers with this pairing, a sommelier-curated collection of some of the oldest and rarest vintages in The Connaught's wine cellar is presented here as an unrivalled opportunity for connoisseurs of fine wines.*

5 COURSES  
£475

7 COURSES  
£665

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## A Tribute to Hautvillers

*"Too much of anything is bad, but too much Champagne is just right." F.S. Fitzgerald  
Indulge in a selection of the most iconic Prestige Cuvees of Champagne for an unforgettable experience.*

5 COURSES  
£450

7 COURSES  
£620

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## A Fresh Take on Pairing (Non-Alcoholic)

*Discover a unique pairing experience with pressed vegetables, juices, herbs, spices and teas taking the place of the traditional wine accompaniments. We have sourced, seasonal produce which is freshly ground, crushed and pressed to compose this pairing.*

5 COURSES  
£145

7 COURSES  
£185

All glasses are poured as a tasting portion (75ml)

All prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will be added to your bill.  
Please notify us in advance of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.