Taste of Summer

TOMATO
Hubert Lacoste – Gers
Pantelleria capers, lemon verbena, pimiento del piquillo
OR
CAVIAR
"Daurikus" – Thousand Islets Lake
red sea bream, celtuce, burnt cream, timut pepper
(supplement £85)

MACKEREL
Brixham – Devon
Piel de Sapo melon, girolle, "ajo blanco"

LOBSTER
Isle of Mull – Scotland
tandoori spices, carrot, citrus, coriander

TURBOT
Newlyn – Cornwall
trumpet courgette, razor clams, sea herbs, "gremolata"

PIGEON
Jean-Jacques Boga – Brittany
beetroot, Rainier cherry, mole poblano
OR
A5 WAGYU BEEF
Gunma Prefecture – Japan
green and yellow beans, Dorset wasabi, barley miso
(supplement £120)

FINE SEASONAL CHEESES
(additional course with supplement £35)

STRAWBERRY
Lot-et-Garonne – France
buffalo mozzarella, hibiscus

CHOCOLATE
Nicolas Berger – Pérou
crème fraîche, cocoa bean, chai
OR
SIGNATURE BABA
Armagnac Darroze
cherry, sweet woodruff
(supplement £25)

£225
We also offer a five-course menu at £210 excluding Turbot and Strawberry 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

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

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

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

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.