Taste of Summer

TOMATO

Hubert Lacoste – Gers

Pantelleria capers, lemon balm, "gazpacho consommé"

OR

CAVIAR

"Daurikus" – Thousand Islets Lake

bluefin tuna, corn, "mushroom ponzu"

(supplement £75)

MACKEREL

Brixham – Devon

Piel de Sapo melon, girolle, "ajo blanco"

SCALLOP

Kyle of Lochalsh – Scotland

tandoori spices, carrot, citrus, coriander

RED MULLET

Newlyn – Cornwall

trumpet courgette, razor clams, sea herbs, "gremolata"

PIGEON

Jean-Jacques Boga – Brittany

beetroot, blackberry, mole poblano

OR

A5 WAGYU BEEF

Gunma Prefecture – Japan

Romano pepper, wild garlic capers, pimiento del piquillo

(supplement £95)

FINE SEASONAL CHEESES

(additional course with supplement £35)

STRAWBERRY

Annabel's – Yorkshire

buffalo mozzarella, hibiscus

CHOCOLATE

Carupano – Venezuela

hōjicha, malt

OR

SIGNATURE BABA

Armagnac Darroze

peach, blackcurrant leaf

(supplement £25)

£255

We also offer a five-course menu at £230 excluding Red Mullet and Strawberry dishes.

Pairings

A Terroir Uncovered

Celebrate the diversity of the wine world through a curated selection that shines a light on underappreciated regions, emerging producers and hidden gems. Guided by our Sommeliers, each glass reflects a distinctive terroir and tells a story of craftsmanship, heritage and place.

5 COURSES
£145

7 COURSES
£185

Great Classics Never Fade

The great wine regions of the world have earned their place through generations of excellence. This pairing brings together benchmark wines from renowned appellations, showcasing the timeless elegance, balance and character that continue to define the world's most celebrated classics.

5 COURSES
£195

7 COURSES
£265

The Ultimate Wine Experience

Drawn from the finest reaches of The Connaught's cellar, this exceptional pairing showcases some of the world's most revered producers and remarkable vintages. Rare and mature, each wine has been selected to create an unforgettable experience for the passionate collector and discerning connoisseur alike.

5 COURSES
£475

7 COURSES
£665

A Tribute to Hautvillers

"Too much of anything is bad, but too much Champagne is just right." F. Scott Fitzgerald
Paying homage to the spiritual home of Champagne, this pairing brings together a collection of the region's most distinguished prestige cuvées. Defined by elegance, precision and celebration, it offers a memorable journey through some of Champagne's finest expressions.

5 COURSES
£450

7 COURSES
£620

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

An exploration of flavour beyond wine. Seasonal vegetables, fruits, herbs, spices and rare teas are thoughtfully transformed into a collection of bespoke pairings, each freshly prepared to complement the nuances of every course. Vibrant, layered and unexpected, this pairing offers a compelling alternative that is every bit as considered as a traditional wine selection.

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.