PTOLEMY MANN has firmly established herself as a leading chromatic minimalist artist whose craftsmanship expresses an abstract narrative.

Ptolemy has partnered with The Connaught Grill with six of her hand-dyed and woven artworks being transformed into thoughtfully-crafted menu covers.

THE CONNAUGHT GRILL first opened its doors on 2 May 1955. The space was richly furnished with old English lithographs adorning the walls and the tables were widely spaced providing discretion for all diners, many of whom were regulars.

In 1975 Michel Bourdin became the Head Chef of the then named Grill Room where he would stay for many years. When he arrived it is rumoured he was told to change nothing but slowly he made his mark insisting on never giving way to new fads such as Nouvelle Cuisine as the cooking found in the Grill would never go out of style.

The Connaught Grill garnered widespread renown over its proceeding 45 years as a bastion on the British restaurant scene before closing its doors in 2000.

It now returns with a contemporary creativity in both the design and cuisine underpinned by a respectful nod to its distinguished heritage. The interior design is led by John Heah with a strong focus on art and craftsmanship complete with extraordinary signature wall panels, tables and chairs made by Mira Nakashima especially for The Connaught Grill. The menu is a modern interpretation of a classic grill.

RAW

GILLARDEAU OYSTERS
County Cork, Ireland
Six 54 196 kcal Dozen 103 392 kcal

IMPERIAL OSCIETRA GOLD CAVIAR 170
Traditional garnishes 505 kcal

HEREFORD BEEF TARTARE 32
Crispy potatoes 365 kcal

CURED LOCH DUART SALMON 28
Salt-baked kohlrabi, horseradish, buttermilk 218 kcal

STARTERS

GRILLED CORNISH OCTOPUS 30
Espelette butter, warm potato salad, sea vegetables 250 kcal

XL ORKNEY SCALLOP 29
Café de Paris butter 210 kcal

SCOTCH EGG 29
Lardo di Colonnata, smoked paprika, truffle mayonnaise 627 kcal

SMOKED HEIRLOOM BEETROOT 26
Granny Smith, celery, horseradish & lemon yoghurt 128 kcal

GRILLED CEP MUSHROOMS 29
White bean purée, endives, pickled mustard seeds 267 kcal

CRISPY ARTICHOKE & BITTER LEAF SALAD 26
Old Winchester cheese, Barigoule dressing 113 kcal

VEGETARIAN

ROASTED BUTTERNUT SQUASH MEDALLION 34
Chestnut stuffing, seed crust 275 kcal

ROSCOFF ONION TART 32
Whipped goat's cheese, green apple 394 kcal

GAME SPECIALS

FOIE GRAS TART 21
Red Port, hazelnut, fig 161 kcal

GAME GALANTINE 29
Confit leek, pickled blackberries, walnuts 228 kcal

SMOKED VENISON SAUSAGE 30
Cep mushroom & pearl barley ragu 221 kcal

WOOD PIGEON 56
Layered potato, celeriac, Périgord sauce 463 kcal

SUNDAY ROAST

Traditional garnishes 508 kcal
Subject to availability for dinner

HEREFORD BEEF RIB 78 462 kcal

ROAST BLACK LEG CHICKEN 78 438 kcal

ROASTED BUTTERNUT SQUASH MEDALLION 54 435 kcal

EXECUTIVE CHEF: RAMIRO LAFUENTE MARTÍNEZ
CHEF DE CUISINE: ELLIOTT FUZI

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximative. Please note that game birds are caught in the wild and may still contain a small, unnoticed pellet within the dish. All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

GRILLED FISH

Served with confit baby aubergine, lemon & parsley

SCOTTISH SALMON ON THE BONE 250g 43
Isle of Skye, Scotland 358 kcal

CATCH OF THE DAY
Market price

DOVER SOLE 500g 84
Brixham, County Devon, England 668 kcal

SCOTTISH LOBSTER 700g 100
North-West Coast, Isle of Skye, Scotland 324 kcal

GRILLED MEAT

Served with Hassellback potato & white onion purée

SPIT ROASTED BLACK LEG CHICKEN
Norfolk, England
Half 700g 48 438 kcal, Whole 1.4kg 92 875 kcal

VEAL CUTLET 300g 68
Milk fed, Holland 699 kcal

LAMB CUTLETS 350g 56
Suffolk x Texel breed, Launceston, Cornwall 798 kcal

HEREFORD BEEF FILLET 200g 76
Add Diane sauce 22 375 kcal
Grass fed, 30 days aged, Ayrshire, Scotland 280 kcal

ABERDEEN ANGUS BEEF RIBEYE 250g 58
Grass fed, 30 days aged, Ayrshire, Scotland 354 kcal

JAPANESE BLACK BEEF SIRLOIN 200g 87
Grass & grain fed, 21 days aged, Kyushu, Japan 310 kcal

A5 RIBEYE KOBE BEEF 100g 168
Hyogo Prefecture, Japan 224 kcal

TO SHARE

SEA BASS EN CROUTE 110
Scallop & lemon mousse, Champagne sauce 1,702 kcal
Add 10g Oscietra caviar to the Champagne sauce 25 kcal 45
Cornwall, England

TOMAHAWK STEAK 1.2kg 200
Aberdeen Angus, Grass Fed, 30 days aged, Ayrshire, Scotland 1,823 kcal

T-BONE STEAK 1kg 168
Aberdeen Angus, Grass Fed, 30 days aged, Ayrshire, Scotland 1,484 kcal

SAUCES

BÉARNAISE 171 kcal | CHIMICHURRI 79 kcal | ROAST BONE MARROW GRAVY 78 kcal |
BEURRE NOISETTE VINAIGRETTE 100 kcal | CLASSIC MINT SAUCE 79 kcal | PEPPERCORN 81 kcal

SIDES

THE CONNAUGHT GRILL CHIPS 12.5
Smoked garlic mayonnaise 275 kcal

MASHED POTATOES 12
748 kcal

POTATO MATAFAN 16
Smoked crème fraîche, Spenwood cheese 162 kcal

HERBAL CREAMED SPINACH 12
Basil, nutmeg 348 kcal

SAUTÉED WILD MUSHROOMS 18
Jerusalem artichoke, pickled shallots 300 kcal

ROASTED BRUSSELS SPROUTS 12
Smoked bacon, golden raisins, honey & mustard dressing 187 kcal

GREEN LEAF SALAD 12
Dijon mustard vinaigrette 184 kcal

GRILLED TENDERSTEM BROCCOLI 12
Red wine & shallot butter 158 kcal