CLASSIC WINE PAIRING
£110/ 75ML

Furmint, Szepsy, 2023

Châteauneuf-du-pape, La Crau, Vieux Télégraphe, 2020

Gevrey-Chambertin, David Duband, 2018

Scharzhof QbA, Egon Müller 2019 by Magnum

PRESTIGE WINE PAIRING
£200/ 75ML

Domaine de Chevalier Blanc, 2016

Hermitage, La Chapelle, Domaine de la Chapelle, 2011

Jensen, Calera, 2020

Scharzhofberger, Kabinett, Egon Müller, 2020

GAME SEASON AT THE CONNAUGHT GRILL

THE CONNAUGHT GRILL

A SEASONAL TRIBUTE
TO THE BEST OF
BRITISH GAME PRODUCE

This game season, The Connaught Grill and The Macallan come together to celebrate the finest British game, united by a shared commitment to craftsmanship, provenance and the art of creating exceptional experiences.

SIX-COURSE £147

FOIE GRAS TART
Red Port, hazelnut, fig

GAME GALANTINE
Confit leek, pickled blackberries, walnuts

SMOKED VENISON SAUSAGE
Cep mushroom & pearl barley ragu

WOOD PIGEON
Layered potato, celeriac, Périgord sauce

GUBBEEN CHEESE
Poached baby apple

WILLIAMS PEAR MOUSSE
Cinnamon crumble, poached pear, The Macallan Harmony Collection chantilly

Paired with

THE END GAME
The Macallan Harmony Collection Inspired by Fresh Coconut
Mead wine, pear eau de vie, ginger and turmeric kombucha

Please inform us of any allergies and / or dietary requirements. Please note that game birds are caught in the wild and may still contain a small, unnoticed pellet within the dish.