

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 preceding 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.

R A W

GILLARDEAU OYSTERS
County Cork, Ireland
Six 5 4 196 kcal Dozen 1 0 3 392 kcal

IMPERIAL OSCIETRA GOLD CAVIAR 170
Traditional garnishes 505 kcal

S T A R T E R S

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

HAM HOCK & SMOKED CHICKEN TERRINE 28
Trompette mushroom, foie gras, burnt leek dressing 253 kcal

HEREFORD BEEF TARTARE 32
Crispy potatoes 365 kcal

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

WYE VALLEY GREEN ASPARAGUS 26
Lemon ricotta, poached Cacklebean egg dressing 261 kcal

STRAWBERRY & BITTER LEAF SALAD 26
Blackmount cheese, heritage radishes 244 kcal

WHITE ASPARAGUS WELLINGTON 45
Morel duxelle, wild garlic 403 kcal

V E G E T A R I A N

GRILLED ARTICHOKE & BUTTER BEANS 34
Ratte potato, green pepper relish, fennel velouté 200 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

WHITE ASPARAGUS WELLINGTON 54 403 kcal

EXECUTIVE CHEF: RAMIRO LAFUENTE MARTÍNEZ

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximative.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

G R I L L E D F I S H

Served with braised endive & basil purée

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

G R I L L E D M E A T

Served with Hassellback potato & white onion purée

SPIT ROASTED BLACK LEG CHICKEN
Norfolk, England
Half 700g 4 8 438 kcal, Whole 1.4kg 9 2 875 kcal

VEAL CUTLET 300g 6 8
Milk fed, Holland 699 kcal

LAMB CUTLETS 350g 5 6
Suffolk x Texel breed, Launceston, Cornwall 798 kcal

HEREFORD BEEF FILLET 200g 7 6
Add Diane sauce 22 375 kcal
Grass fed, 30 days aged, Ayrshire, Scotland 280 kcal

ABERDEEN ANGUS BEEF RIBEYE 250g 5 8
Grass fed, 30 days aged, Ayrshire, Scotland 354 kcal

JAPANESE BLACK BEEF SIRLOIN 200g 8 7
Grass & grain fed, 21 days aged, Kyushu, Japan 310 kcal

A5 RIBEYE KOBE BEEF 100g 1 6 8
Hyogo Prefecture, Japan 224 kcal

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

T O S H A R E

TOMAHAWK STEAK 1.2kg 2 0 0
Aberdeen Angus, Grass Fed, 30 days aged, Ayrshire, Scotland 1,823 kcal

T-BONE STEAK 1kg 1 6 8
Aberdeen Angus, Grass Fed, 30 days aged, Ayrshire, Scotland 1,484 kcal

S A U C E S

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

S I D E S

THE CONNAUGHT GRILL CHIPS 12.5
Smoked garlic mayonnaise 275 kcal

MASHED POTATOES 12
748 kcal

BOULANGÈRE POTATO 18
Caramelised onion, thyme 335 kcal

HERBAL CREAMED SPINACH 12
Basil, nutmeg 348 kcal

COAL ROASTED LEEKS 12
Leek & Parmesan cream, smoked bacon crumb 159 kcal

SPRING PEAS & BROAD BEANS 14
Wild garlic pistou, lemon zest 146 kcal

GREEN LEAF SALAD 12
Dijon mustard vinaigrette 184 kcal

GRILLED OYSTER MUSHROOMS 15
Smoked shallot & cider dressing, toasted hazelnuts 137 kcal