

*Hélène Darroze* AT  
THE *Connaught*

**Wild duck**

*Denbighshire – Wales*

“en croute”, foie gras, beetroot, horseradish

2018 *Chateau La Coste ‘Les Pentes Douce’, Provence, France*

**Salsify**

*France*

lobster, black trumpet, tarragon

2018 *Albarino Badia de San Campio, Galicia, Spain*

**Scallop**

*Davy Price – Scotland*

Tandoori spices, carrot, citrus, coriander

(supplement £12)

2017 *Chenin Blanc David & Nadia, Swartland, South Africa*

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**Hake**

*Stella Maris – Cornwall*

black pudding, Jerusalem artichoke, sorrel

2018 *Chateau la Coste Rose’, Provence, France*

**Chicken**

*Arnaud Tauzin – Les Landes*

parsnip, coffee, Sancho pepper

2017 *Montepulciano, Valle Reale, Abruzzo, Italy*

**Venison**

*Wales*

butternut squash, Stichelton, juniper

(supplement £18)

2000 *Chateau Sociando Malet, Haut Medoc, Bordeaux, France*

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**Citrus fruit**

*Bâches – France*

Douglas fir, vanilla

2017 *Muskat Ottonel Auslese Alois Kracher, Burgenland, Austria* £16

**Chocolate**

*Tainori – Dominican Republic*

sobacha, ginger

*Sherry Pedro Ximenez Noe, Gonzalez Byass, Jerez, Spain* £20

**Signature Baba**

*Armagnac Darroze*

chestnut, Granny Smith apple

(supplement £18)

2018 *Chenin Blanc Kika Miles Mossop, Swartland, South Africa* £18

**Matured fine seasonal cheeses** (supplement £22)

**Sample Weekday Lunch Formula £65**

The choice of 3 products

Including 2 matching wines from the list, a bottle of water and coffee or infusion

**(The menu is available from Monday to Friday, except bank holidays and the month of December)**

All prices are inclusive of VAT at the prevailing rate. Please note a discretionary service charge of 12.5% will be added to your bill.

Please notify us 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.