

Hélène Darroze AT **THE Connaught**

Foie Gras

Robert Dupérier – Les Landes

rhubarb, Timut pepper, lemon

Cidre du St. Bernard, Maley, Aosta Valley, Italy

Onion

Bruno Ruas – Cévennes

black truffle, lardo di Colonnata, barley

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

Hake

Stella Maris – Cornwall

calçot, “Baeri” caviar, dill

2018 Chateau la Coste Rose’, Provence, France

Guinea fowl

Tousin – France

celeriac, brioche, Vin jaune d’Arbois

2016 Clos St. Antonin, Cotes du Rhone, France

Venison

Wales

“wellington”, turnip, honey, whiskey

(for 2 guests supplement £24)

2016 Chianti classico, Monsanto, Tuscany, Italy

Rhubarb

Yorkshire

sobacha, crispy meringue

2018 Muskat Ottonel Auslese Alois Kracher, Burgenland, Austria £16

Chocolate

Tainori – Dominican Republic

buckwheat, ginger

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

Signature Baba

Armagnac Darroze

exotic fruits

(supplement £18)

2017 Chenin Blanc Kika Miles Mossop, Swartland, South Africa £18

Matured fine seasonal cheeses (supplement £22)

Sample March Dinner Formula £65

The choice of 3 products, 2 matching wines from the list, a bottle of water and coffee or infusion

The menu is only available at 18.30 and 19.00 from Monday to Thursday in the month of March.

Please be advised that you will have a seating time of 2 hours for this dinner experience.

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.