



THE CONNAUGHT

BRASSERIE & BAR

WHILE YOU WAIT

SALTED CRISPY PORK CRACKLING APPLE PUREE	4.00
TEAR AND SHARE BREAD BOARD SALTED BUTTER AND OLIVE TAPENADE	4.00
BREADED CRISPY SQUID RINGS	4.00
HOMEMADE FOCACCIA HUMMUS, BALSAMIC, OLIVE OIL	4.50
MARINATED MIXED OLIVES	3.50
PASTRAMI AND SERRANO PARMESAN AND CAPERS	4.00

SIDES

CREAMED MARIS PIPERS	3.75 EACH
WINTER GREENS	
SKIN ON FRIES	
GREEN BEANS AND TOASTED ALMONDS	
HAND CUT CHIPS	
MIXED LEAF SALAD	

OPENING TIMES

LUNCH	12.00-14.30
DINNER	17.30-21.30

STARTERS

SCORCHED CURED MACKEREL SALT BAKED BEETROOT, CHILLI AND CHOCOLATE TUILE	7.25
WILD MUSHROOM AND TRUFFLE TART CREAMED WILD MUSHROOMS AND LEAKS, CRISPY PASTRY TART, TRUFFLE OIL AND SOFT POACHED EGG	7.00
HAM HOCK TERRINE APPLE PUREE, RHUBARB AND RED ONION CHUTNEY, CONFIT CHERRY TOMATOES, TOASTED BRIOCHE	7.25
TEMPURA KING PRAWNS WASABI MAYO, BEAN SPROUTS, PICKLED VEGETABLE SALAD	7.50
SEARED TUNA LOIN SESAME SEEDS, BUTTERNUT SQUASH PUREE, PICKLED HERITAGE RADISH	7.00
WINTER VEGETABLE SOUP CRÈME FRAICHE	6.00
HAZELNUT AND GINGER CRUSTED GOAT'S CHEESE PEARS, HERITAGE BEETROOT, RADISH	7.00
SMOKED VENISON CARPACCIO COFFEE CREAM, PICKLED BLACKBERRIES, GOLD RADISH	7.25
HOMEMADE CONFIT DUCK LEG SPRING ROLLS ORANGE GEL, BEAN SPROUTS, ORANGE SALAD	7.50

STEAKS

OUR STEAKS ARE LOCALLY SOURCED FROM MEADOWBROOK FARM IN CHRISTCHURCH AND ARE SERVED WITH SKIN ON FRIES, GRILLED VINE TOMATO, WATERCRESS AND BLACK GARLIC BUTTER OR PEPPERCORN SAUCE

100Z RUMP	18.00
100Z SIRLOIN	23.00
100Z RIB EYE	27.00

MAINS

6OZ BEEF BURGER CAMELISED ONIONS, MUSHROOMS, SMOKED CHEESE, PICKLES, TOASTED SEEDED BRIOCHE BUN	14.00
CHICKEN AND MUSHROOM PIE CREAMY MASHED POTATO, HONEY GLAZED CARROTS AND GREEN BEANS, MUSHROOMS SAUCE	15.50
MOROCCAN SPICED LAMB LOIN COUS COUS, RATATOUILLE ROASTED CHERRY TOMATOES, CUCUMBER, MINT, POMEGRANATE DRESSING	17.00
OVEN ROASTED CHICKEN BREAST FONDANT POTATO, WINTER GREENS, DIANE SAUCE	15.00
BRAISED PIGS CHEEKS HAM HOCK CROQUETTE, BEETROOT, TENDERSTEM BROCCOLI, CIDER JUS	15.00
CHARCUTERIE BOARD CHORIZO, PARMA HAM, SALAMI PASTRAMI, BRIE, CHEDDAR, PICKLED ONION, OLIVE TAPENADE, OLIVES, HUMMUS, CHERRY TOMATOES, TOASTED FOCACCIA	14.50
PAN FRIED MONKFISH TAIL LEMON GRASS BROTH, CRISPY POTATOES, TENDERSTEM BROCCOLI	16.50
BEER BATTERED HADDOCK CRUSHED PEAS, HAND CUT CHIPS, TARTARE SAUCE	14.00
LOCAL CAUGHT FISH PIE OLD WINCHESTER CHEESE GLAZE, SEASONAL VEGETABLES	15.00
PAN FRIED SALMON WATERCRESS AND FENNEL VOLUTE, CRUSHED POTATOES, TENDERSTEM BROCCOLI, CONFIT TOMATOES	16.50
WILD MUSHROOM AND GARDEN PEA RISOTTO PARMESAN CRISP, MICRO HERBS	12.50

PLEASE ASK OUR FRONT OF HOUSE TEAM ABOUT TODAY'S SEASONAL SPECIAL

MAINS

SWEET POTATO & CHICKPEA CURRY BRAISED COCONUT RICE, TOASTED COCONUT	14.00
VEGETABLE TEMPURA BOARD OLIVE TAPENADE, PICKLED VEGETABLES, CONFIT CHERRY TOMATOES, AIOLI	14.00
ROASTED MEDITERRANEAN VEGETABLE LINGUINE ROASTED VEGETABLES AND BABY SPINACH, RICH TOMATO SAUCE, SHAVED PARMESAN, MICRO HERBS	12.50
ADD CHICKEN OR SALMON	5.00

DESSERTS

WARM CHERRY BAKEWELL TART CHERRY TEXTURES, AMARETTO ICE CREAM	7.00
CHOCOLATE & ORANGE CHEESECAKE CANDIED ORANGE	7.00
DATE & PEAR CAKE VANILLA ICE CREAM & BERRIES (VEGAN)	7.00
VANILLA CRÈME BRULEE HOMEMADE SHORTBREAD	7.00
LEMON PARFAIT TEXTURES OF BLACKBERRY	7.00
SELECTION OF ARTISAN DORSET AND BRITISH CHEESES HOMEMADE CHUTNEYS, CRACKERS	9.50
SELECTION OF ICE CREAMS THREE SCOOPS	6.00