



THE CONNAUGHT BRASSERIE & BAR

OPENING TIMES

LUNCH 12.00-14.00
DINNER 17.30-21.00

WHILE YOU WAIT

PORK CRACKLING APPLE PUREE	4.00
TEAR AND SHARE BREAD BOARD SALTED BUTTER AND OLIVE TAPENADE	4.00
HOMEMADE FOCACCIA OLIVE TAPENADE	4.50
HOME MARINATED MIXED OLIVES	3.50
CURRIED RABBIT SAMOSA SWEET CHILLI DIPPING SAUCE	4.50
MOZZARELLA STICKS AIOLI	4.00

SIDES

FRENCH FRIES	3.75 EACH
GREEN BEANS AND TOASTED ALMONDS	
HAND CUT CHIPS	
MIXED LEAF SALAD	

STARTERS

SMOKED MACKEREL FISHCAKES BEETROOT & HORSERADISH, BROAD BEANS, RADISH	7.00
CREAM OF VEGETABLE SOUP	6.00
GIN CURED SALMON RHUBARB AND GINGER GIN AND TONIC JELLY, COMPRESSED RHUBARB, CUCUMBER AND DILL GEL	7.95
SEARED TUNA LOIN SESAME SEEDS, BUTTERNUT SQUASH PUREE, RADISH	7.25
SPICED RABBIT & SULTAN TERRINE PICKLED VEGETABLES, CHILLI JAM, MANGO GEL, TOASTED WALNUT BREAD	7.50
LIQUORICE CRUSTED GOAT'S CHEESE BABY BEETROOT AND BLACK PEPPER TUILE, BEETROOT GEL	7.00
HOME SMOKED DUCK BREAST ORANGE SEGMENTS, BEAN SPROUTS, RADISH, BLOOD ORANGE GEL, CRISPY LEEKS	7.50
CHARRED BABY COURGETTE FETA CHEESE, ROASTED PECANS, SUNFLOWER SEEDS, PICKLED VEGETABLE SALAD	7.00

STEAKS

OUR STEAKS ARE LOCALLY SOURCED FROM FOSSIL FARM IN DORSET, LOCATED ON THE WORLD-FAMOUS JURASSIC COAST. STEAKS ARE SERVED WITH SKIN ON FRIES, GRILLED VINE TOMATO, WATERCRESS AND BLACK GARLIC BUTTER OR PEPPERCORN SAUCE

10OZ RUMP	18.00
10OZ SIRLOIN	23.00

MAINS

6OZ BEEF BURGER GRILLED BACON, EDAM CHEESE, TOASTED BRIOCHE BUN, BABY GEM LETTUCE, TOMATOES, FRENCH FRIES	14.00
HANDMADE STEAK & ALE PIE ENCASED IN PUFF PASTRY, CREAMY MASHED POTATO, HONEY GLAZED CARROTS AND CURLY KALE, RED WINE SAUCE	15.50
CONFIT DUCK LEG DAUPHINOISE POTATO, PEA AND BACON FRICASSEE, KALE ORANGE GEL, RED WINE JUS	15.00
OVEN ROASTED CHICKEN BREAST SLOW COOKED FONDANT POTATO, GREEN BEANS, TOASTED ALMONDS, DIANE SAUCE	15.00
PAN FRIED SALMON LEMONGRASS VELOUTE, CRUSHED POTATOES, CHERRY TOMATOES, GREEN BEANS	15.00
BEER BATTERED HADDOCK TRIPLE COOKED CHIPS, GARDEN PEAS, TARTAR SAUCE	15.00
NEW FOREST WILD MUSHROOM AND GARDEN PEA RISOTTO SHAVED PARMESAN, MICRO HERBS	12.50
SWEET POTATO & CHICKPEA CURRY BRAISED COCONUT RICE, TOASTED COCONUT	14.00
ROASTED MEDITERRANEAN VEGETABLE LINGUINE ROASTED VEGETABLES AND BABY SPINACH, RICH TOMATO SAUCE, MICRO HERBS	12.50
ADD CHICKEN OR SALMON	5.00

PAN FRIED MACKEREL SMOKED MACKEREL FISH CAKE, HONEY GLAZED BEETROOT, BEETROOT & HORSERADISH RELISH, TENDERSTEM BROCCOLI & DILL OIL	16.50
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PAN FRIED FILLET OF COD LEEK MASH POTATO, CHARRED ONIONS, LEEK ASH, TENDERSTEM BROCCOLI & SAFFRON BERRUE BLANCH	16.50
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DESSERTS

WARM CHOCOLATE BROWNIE VANILLA ICE CREAM, CHOCOLATE SAUCE	7.00
LEMON CHEESECAKE LEMON AND GIN JELLY, GIN COMPRESSED BLACKBERRIES	7.25
VANILLA CRÈME BRÛLÉE HOMEMADE SHORTBREAD	7.00
PASSION FRUIT PARFAIT MANGO AND CHILLI SALSA, MANGO CHANTILLY CREAM	7.00
SELECTION OF ARTISAN DORSET AND BRITISH CHEESES HOMEMADE CHUTNEYS, CRACKERS	9.50
SELECTION OF ICE CREAMS THREE SCOOPS	6.00

FREE DESSERT*
WHEN YOU HAVE ANY
STARTER AND MAIN
COURSE SUN-THURS
*EXCLUDES CHEESE & BISCUITS

PLEASE ASK THE TEAM FOR CHEF'S SPECIALS