



THE CONNAUGHT BRASSERIE & BAR

OPENING TIMES

LUNCH 12.00-14.00

DINNER 17.30-21.00

WHILE YOU WAIT

SALTED PORK CRACKLING APPLE PUREE	5.5
TEAR AND SHARE BREAD BOARD (V) SALTED BUTTER, BALSAMIC OLIVE OIL	5.5
HOMEMADE FOCACCIA (V) OLIVE TAPENADE	5.5
MARINATED MIXED OLIVES (V)	5.5
MOZZARELLA STICKS (V) CRANBERRY SAUCE	5.5

SIDES (V)

<ul style="list-style-type: none"> •SKIN ON FRENCH FRIES •MASH POTATO •GREEN BEANS •HAND CUT CHIPS 	4 EACH
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TO START

HAM HOCK TERRINE APPLE PUREE, APRICOT AND RED ONION CHUTNEY, PICKLED CUCUMBER, TOASTED BREAD	7.5
ROAST PARSNIP SOUP BACON, SMOKED CHEDDAR CRUMB	6.5
BEETROOT CURED SALMON GRAPEFRUIT SALAD	8
BAKED BRIE EN CROUTE GOLDEN PUFF PASTRY, SOMERSET BRIE, CRANBERRY GEL, HAZELNUT CRUMBLE	7.5
CLASSIC PRAWN COCKTAIL PICKLED CUCUMBER, CRISPY CAPERS, LEMON TUILLEE	7.5

PULLED DUCK SPICED FLATBREAD, PLUM AND RHUBARB RELISH, PICKLED CUCUMBER, CRISPY LEEKS, HOISIN DRESSING	8
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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

100Z RUMP	22
100Z SIRLOIN	28
BUTCHERS BLOCK (FOR 2) 100Z SIRLOIN, 100Z RUMP, TWO LAMB CHOPS, WATERCRESS SALAD, TOMATOES, FRIES, RED WINE OR PEPPERCORN SAUCE	65

THE MAIN

BRAISED FEATHER BLADE OF BEEF FONDANT POTATO, SAVOY CABBAGE, THYME JUS	16
SEARED FILLET OF SALMON CRUSHED POTATOES, RAINBOW CHARD, TOMATO SALSA	16
ROAST BREAST OF TURKEY SAGE AND ONION STUFFING, CHIPOLATA WRAPPED IN BACON, SEASONAL VEGETABLES, ROAST POTATOES, PAN JUS	16
OVEN ROASTED DUCK BREAST BULGUR WHEAT, PICKLED FENNEL, HONEY GLAZED HERITAGE CARROTS, GINGER & SHERRY REDUCTION AND BLACKBERRY JUS	18
BEER BATTERED HADDOCK TRIPLE COOKED CHIPS, GARDEN PEAS, TARTAR SAUCE	15
PAN FRIED SEA TROUT SAUTÉED NEW POTATOES, PAK CHOI, THAI GREEN CURRY SAUCE	17.5
ROASTED RED PEPPER, GARDEN PEA & MASCARPONE RISOTTO (V) PARMESAN CRISP, MICRO SALAD	15.5

6OZ BEEF BURGER GRILLED BACON, EDAM CHEESE, TOASTED BRIOCHE BUN, BABY GEM LETTUCE, TOMATOES, FRENCH FRIES	15.5
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SWEET POTATO & CHICKPEA CURRY BRAISED COCONUT RICE, TOASTED COCONUT	15
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TO FINISH

HOMEMADE CHRISTMAS PUDDING ROLLED IN PISTACHIO NUTS, BRANDY CUSTARD	7.5
CHERRY BAKEWELL TART ROAST FIGS, CHERRY PURÉE, VANILLA ICE CREAM	7.5
WARM CHOCOLATE BROWNIE CHOCOLATE SAUCE, BERRY COMPOTE	7.5
ORANGE POSSET GINGER NUT CRUMB, CANDIED ORANGE	7
SELECTION OF ARTISAN DORSET AND BRITISH CHEESES FUDGE'S BISCUITS, QUINCE JELLY, GRAPES, CELERY	10.5
MIXED SPICED BERRY COMPOTE CHEESECAKE CHOCOLATE GLAZE, FRESH RASPBERRIES	7.5
SALTED CARAMEL TART PISTACHIO ROLLED RASPBERRY SORBET, CARAMEL SAUCE	7.5