



THE CONNAUGHT

BRASSERIE & BAR

WHILE YOU WAIT

PORK CRACKLING APPLE PUREE	5.5
TEAR AND SHARE BREAD BOARD (V) SALTED BUTTER, BALSAMIC OLIVE OIL	5.5
HOME MARINATED MIXED OLIVES	5.5
HOMEMADE FOCACCIA (V) OLIVE TAPENADE	5.5
MOZZARELLA STICKS AIOLI	5.5
JERK CHICKEN WINGS SESAME SEEDS, SPRING ONION & CHILLI	6

SIDES

FRENCH FRIES (V)	4.5 EACH
GREEN BEANS (V) TOASTED ALMONDS	
HAND CUT CHIPS (V)	
MIXED LEAF SALAD (V)	
MASH POTATO (V)	
HONEY ROASTED CARROTS (V)	

STARTERS

PISTACHIO CRUSTED TUNA AUBERGINE PUREE, PICKLED SHALLOTS, CARROTS, PISTACHIO AND CORIANDER PESTO	9.5
SOUP OF THE DAY BREAD ROLL, SALTED BUTTER	6.5
HAZELNUT CRUSTED GOAT'S CHEESE COMPRESSED PEARS, RADISH, APPLE PUREE, CANDIED PECANS, BEETROOT TUILE	8.5
HERITAGE TOMATO TART HAZELNUT DRESSING, BASIL OIL, RICOTTA, LEMON AND HONEY	8.5
CHORIZO, WILD MUSHROOM AND MUSSEL RAVIOLI BUTTERNUT PUREE, MUSSEL SAUCE, MEDITERRANEAN VEGETABLES	9.5
VENISON CARPACCIO BABY BEETROOT, ROASTED BABY SHALLOTS, PARSNIP PUREE, HONEY, LEMON AND MUSTARD DRESSING	9.5
ASIAN CRAB MIXED VEGETABLES, HOISIN DRESSING, INFUSED OIL, WASABI MERINGUE, CUCUMBER AND GINGER JELLY, GARLIC CHIVES	10.5

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 TOMATOES, WATERCRESS AND BLACK GARLIC BUTTER OR PEPPERCORN SAUCE

100Z RUMP	24
100Z SIRLOIN	30
BUTCHERS BLOCK (FOR 2) 100Z SIRLOIN, 100Z RUMP, TWO LAMB CHOPS, WATERCRESS SALAD, TOMATOES, FRIES, RED WINE OR PEPPERCORN SAUCE	65

MAINS

BANG BANG CHICKEN EGG FRIED NOODLES, STIR FRY, CASHEW NUTS	19.5
SLOW COOKED LAMB SHANK CRISPY CREAMY POLENTA, MEDITERRANEAN VEGETABLES, ROSEMARY JUS	22
6OZ JUICY LUCY BURGER GRILLED SMOKED BACON, AMERICAN CHEESE, TOASTED BRIOCHE BUN, BURGER SAUCE, BABY GEM LETTUCE, TOMATO, SKIN ON FRIES	18.5
OVEN ROASTED DUCK BREAST BULGUR WHEAT, PICKLED FENNEL, HONEY GLAZED HERITAGE CARROTS, GINGER & SHERRY REDUCTION AND BLACKBERRY JUS	20
LOCAL CAUGHT FISH PIE CREAMY MASH POTATO, MIXED LEAF SALAD	18.5
PAN FRIED FILLET OF SEA BASS MIXED SEAFOOD, SAFFRON RISOTTO	20
BEER BATTERED HADDOCK TRIPLE COOKED CHIPS, GARDEN PEAS, TARTAR SAUCE	18
PAN FRIED SEA TROUT RICE NOODLES, COURGETTES, THAI GREEN CURRY SAUCE, ROASTED PAK CHOI	20
SWEET POTATO & CHICKPEA CURRY (V) BRAISED COCONUT RICE, TOASTED COCONUT	17.5
ROASTED BUTTERNUT SQUASH & WILD MUSHROOM ARANCHINI BALLS (V) CRISPY RICE NOODLES, BUTTERNUT SQUASH PUREE, WATERCRESS SALAD	18.5
CRISPY BEEF FEATHERBLADE SMOKED MASH POTATO, TENDER STEM BROCCOLI, ROASTED SHALLOTS, CARROT PUREE	21.5

DESSERTS

VANILLA CHEESECAKE CHOCOLATE GANACHE, CANDIED KUMQUAT, ALMOND PRALINE, KUMQUAT CURD	9
APPLE AND CINNAMON CAKE VANILLA ICE CREAM, CINNAMON CRUMB, CARAMEL SAUCE, APPLE PUREE, APPLE CRISPS	9.5
YUZU POSSET WHITE CHOCOLATE, COCONUT CRUMB, BLUEBERRY COMPOTE, COCONUT FOAM	8.5
TRIO OF CHOCOLATE GATEAUX OPERA WITH HAZELNUT AND RASPBERRY BUTTER CREAM, RASPBERRY TUILE, MILK CHOCOLATE MOUSSE, WHITE CHOCOLATE CHEESECAKE	10.5
COCONUT AND PINEAPPLE TART PINEAPPLE SORBET	9.5
CLASSIC RHUBARB CRUMBLE WARM VANILLA CUSTARD	9
SELECTION OF ARTISAN DORSET AND BRITISH CHEESES HOMEMADE CHUTNEYS, CRACKERS	12.5
SELECTION OF ICE CREAMS THREE SCOOPS	8.5

OPENING TIMES

LUNCH	12.00-14.00
DINNER	17.30-21.00