



THE CONNAUGHT

HOTEL & SPA

WHILE YOU WAIT

SMOKED MOROCCAN HOUMOUS (V) CONFIT GARLIC, TOASTED BREAD	7
SELECTION OF ARTISAN BREADS (V) HARLEQUIN OLIVES, BALSAMIC, OLIVE OIL, WHIPPED BUTTER	9
BREADED CALAMARI SWEET CHILLI SAUCE, LEMON	8
MOZZARELLA STICKS (V) TOMATO & ONION RELISH	7
PIGS IN BLANKETS CRANBERRY SAUCE AND HONEY MUSTARD MAYO	7
MIXED OLIVES (VG) PEPPERS, GARLIC, EXTRA VIRGIN OLIVE OIL	6

TO START

HAM HOCK TERRINE APPLE PUREE, APRICOT AND HOUSE CHUTNEY, MINI LOAF, WATERCRESS	8.5
WINTER SPICED CARROT SOUP (V) CROUTONS, CURRY OIL, BREAD	7.5
SCOTTISH SMOKED SALMON BEETROOT, GRAPEFRUIT, POMEGRANATE, LEMON	9
THE BUTCHERS BLOCK FOR TWO CHEF'S HANDMADE TERRINE, SELECTION OF CURED MEATS, ENGLISH CHEESES, LOCAL CHUTNEYS, PICKLES, WARM CRUSTY BREAD, FLAVOURED BUTTER	18.5
HAZELNUT ROLLED GOAT'S CHEESE BEETROOT TEXTURES	10
SCOTTISH KING SCALLOPS CHORIZO, RED PEPPER PUREE, DEHYDRATED ROE, CORAL TUILE, FRISÉE LETTUCE	14
CONNAUGHT PRAWN COCKTAIL CRISPY CAPERS, MICRO HERBS	11
BAKED CAMEMBERT FOR TWO WARM BAGUETTE, GRAPES, CELERY, TOMATO CHUTNEY (PLEASE ALLOW 15 MINUTES COOKING TIME)	16.5

MAIN

ROAST RUMP OF LAMB SMOKED LEEKS, PONT NEUF POTATOES, RAINBOW CHARD, ROSEMARY JUS	30
ROAST CROWN OF TURKEY SAGE AND ONION STUFFING, CHIPOLATA WRAPPED IN BACON, ROAST PARSNIP AND CARROT, BRUSSEL SPROUTS, ROAST POTATOES, TURKEY JUS	24
8oz BEEF BURGER WELSH RAREBIT, BACON, BRIOCHE BUN, LETTUCE, TOMATO, SKIN ON FRIES	22
THREE BEAN BURGER (V) WELSH RAREBIT, BRIOCHE BUN, LETTUCE, TOMATO, SKIN ON FRIES	18
SPINACH & RICOTTA TORTELLINI (V) ITALIAN TOMATO SAUCE, BUFFALO MOZZARELLA , BASIL	15
PUMPKIN ROGAN JOSH (VG) PILAU RICE, COCONUT YOGHURT, CORIANDER, CHILLI ADD CHICKEN BREAST 8.	16
PAN FRIED SEA BASS LEMON CRUSHED POTATO, BABY CARROT, BABY FENNEL, RED THAI CURRY SAUCE	21
BRAISED FEATHER BLADE OF BEEF FONDANT POTATO, ROAST CARROT AND PARSNIP, BRUSSEL SPROUTS, ROAST POTATOES, BEEF JUS	22
BEER BATTERED HADDOCK TRIPLE COOKED CHIPS, GARDEN PEAS, TARTARE SAUCE	20
CATCH OF THE DAY PLEASE ASK THE TEAM FOR TODAYS CATCH	M/P
WILD MUSHROOM RISOTTO PARMESAN CRISPS MICRO HERBS	22
SCOTTISH SALMON SUPREME SAUTEED NEW POTATOES, SAMPHIRE, TOMATO SALSA	22
10oz RIB EYE STEAK SKIN ON FRIES, GRILLED TOMATOES, FLAT MUSHROOM, WATERCRESS, GARLIC BUTTER, PEPPERCORN SAUCE	24

SIDES

FRENCH FRIES 5	SEASONAL GREENS 5	NEW POTATOES 5	HAND CUT CHIPS 5	MIXED LEAF SALAD 5	SWEET POTATO FRIES 5
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TO FINISH

WHITE CHOCOLATE CHEESECAKE RASPBERRY TEXTURES, WINTER BERRIES	10
CLASSIC CHRISTMAS PUDDING BRANDY CRÈME ANGLAISE	9
DORSET CHEESE BOARD (GF) BLACK COW CHEDDAR, ISLE OF WIGHT BLUE, BLYTON COWS BRIE, PAVÉ COBBLE EWES CHEESE, GRAPES, CELERY, CHUTNEY, SOUR DOUGH CRACKERS	14
TRIO OF PROFITEROLES BISCOFF, TIRAMISU, LEMON CHEESECAKE	11
LEMON POSSET GINGER CRUMB, CANDIED ORANGE, LEMON BALM	9
CHOCOLATE POT CHOCOLATE MOUSSE, CHOCOLATE SPONGE. CHANTILLY CREAM, EDIBLE FLOWERS	9.5
CRÈME BRULÉ SPICED BERRY COMPOTE. CINNAMON SHORTBREAD	10
PURBECK ICE CREAM THREE SCOOPS OF AWARD WINNING ICE CREAM, TUILLE	9
AFFOGATO ONE SCOOP OF VANILLA ICE CREAM SERVED WITH ESPRESSO	7.50
WITH BAILEYS	12.00
WITH AMARETTO	11.50
WITH VODKA AND KAHLUA (WHITE RUSSIAN)	13.50

COFFEE

AMERICANO	3
LATTE	3.5
CAPPUCCINO	3.5
ESPRESSO	2.5
FLAT WHITE	3.5
TEA & SPECIALITY TEA	3
HOT CHOCOLATE	4