

<div><div>C</div><div>THE CONNAUGHT</div><div>BRASSERIE & BAR</div></div>	
WHILE YOU WAIT	
MOZZARELLA STICKS	7
MINI BEEF BIRIANI TACOS	7.5
BREAD, OLIVE OIL AND BALSAMIC	6
OLIVES (V)	6.5
CURED MEAT PLATTER	8
SURF AND TURF TOAST	5
CRISPY CALAMARI	7.5
VEGETABLE TEMPURA	5
TO START	
MACKEREL RILLETTE CUCUMBER, TEXTURES OF BEETROOT, LEMON, GIANT COUS COUS, MINI MELBA TOAST	10
SOUP OF THE DAY (V) WARM BAGUETTE, WHIPPED BUTTER	9
PRAWN TEMPURA BISQUE PANNA COTTA, PEPPER AND LEEK TERRINE, BANG BANG MAYONNAISE, SEAWEED SALAD	13.5
CHICKEN LIVER PARFAIT BERRY AND ROSEMARY GLAZE, RED ONION CHUTNEY, PICKLES, TOASTED BRIOCHE	9.5
ASPARAGUS AND CHORIZO SALAD DUO OF GREEN AND WHITE ASPARAGUS, PARMESAN SHAVINGS, CEASAR DRESSING	11
CRISPY PORK BONBONS PORK BELLY IN PANKO BREADCRUMBS, RED CABBAGE AND ONION CHUTNEY, SAFFRON AIOLI, SAGE AND GINGERBREAD	10
SALMON GRAVALAX BEETROOT PUREE, LEMON AND CHIVE CHANTILLY, CITRUS CONDIMENTS, WASABI SPONGE	14.5
OXTAIL TERRINE GRIBICHE SAUCE, SOURDOUGH, NUTTY CRUNCHY SALAD	11

MAIN	
SCALLOPS AND PORK BELLY DUET DAIKON RADISH, RED CABBAGE CHUTNEY, SAVOY CABBAGE, CAULIFLOWER PUREE, SURF AND TURF JUS	23
BRAISED SHORT RIB OF BEEF CELERIAC MEDALLIONS AND PUREE, FONDANT POTATO, RAINBOW CHARD, RED WINE JUS	24
CHIMICHURI LAMB RUMP BABA GANOUSH, HUMMUS AND FRIED CHICKPEAS, SWEET POTATO PONT NEUF, ROASTED MANGO, MINTY LAMB JUS (SERVED PINK)	29
CHICKEN SUPREME FORESTIERE NEW POTATOES, CHESTNUTS, WILD MUSHROOMS, FIGS, CHICKEN LIVER AND MADEIRA WINE CREAMY SAUCE	22
MIXED SEAFOOD THAI GREEN CURRY BUTTERNUT SQUASH, AUBERGINE, PEPPER, AROMATIC BASMATI RICE	23
MONKFISH BALLOTINE WITH PANCETTA CRISP ASPARAGUS, SAFFRON RISOTTO. BISQUE EMULSION, BLACK AIOLI	25
DUO OF COD IN TEMPURA COD LOIN AND CHEEK, GREEN LENTILS, CHARD, BISQUE, SAFFRON AIOLI	23
CONNAUGHT FISH AND CHIPS SMOKED HADDOCK FINGERS, COD CHEEKS, WASABI AND PEA PUREE, LEMON MAYONNAISE, TARTARE CONDIMENT	21
RIB EYE STEAK 10 Oz SKIN ON FRIES, GRILLED TOMATO, FLAT MUSHROOM, WATERCRESS AND PEPPERCORN SAUCE	32
BURGERS SERVED WITH BABY GEM LETTUCE, COLESLAW AND FRIES	
• BEEF SMASH – RED LEICESTER, BURGER SAUCE	21
• SOUTHERN FRIED CHICKEN – APPLEWOOD SMOKED CHEESE, CHIPOTLE MAYO, PICKLES, RED ONION CHUTNEY, TOMATO	20
• GOURMET – FEATHER BLADE OF BEEF, RACLETTE CHEESE, TRUFFLE MAYO, CRISPY ONION, RED CABBAGE CHUTNEY, ROCKET	24
• MOVING MOUNTAINS (V) – TOMATO AND ONION CHUTNEY, MUSHROOM, BRIE, ROCKET	20
SIDES	
FRENCH FRIES	4
SEASONAL GREENS	5
HAND CUT CHIPS	4.5
HOUSE SALAD	4
SWEET POTATO FRIES	5
MASH POTATO	5
SAUTEE NEW POTATOES	5

TO FINISH	
CONNAUGHT “FERRERO ROCHE” CHOCOLATE MOUSSE, WHITE CHOCOLATE AND HAZELNUT, CREMIEUX, HAZELNUT CRUMB, CHOCOLATE SABLE	9.5
LEMON TART LEMON BAVOIRE, MERINGUES, LIME GEL, RASPBERRIES, VANILLA SABLE	9
DORSET CHEESE BOARD (GF) SELECTION OF CHEESES, GRAPES, CELERY, CHUTNEY, SOUR DOUGH CRACKERS	14
TIRAMISU LADY FINGERS, MASCARPONE CREAM, COFFEE AND CHOCOLATE SAUCE, CHOCOLATE GLAZE	10
EXOTIC MILLE FEUILLE PASSION FRUIT CRÈME PATISSERIE, CHOCOLATE CREAM, MANGO TEXTURES, TOASTED COCONUT	12
CARAMEL CHEESECAKE APPLE AND CINNAMON PUREE, CINNAMON SPONGE, APPLE PARFAIT	9.5
STRAWBERRY AND COCONUT PANNA COTTA STRAWBERRY AND BASIL CONSOMMÉ, STRAWBERRY GEL, VANILLA BISCUIT, WHITE CHOCOLATE CREAM	10
PURBECK ICE CREAM THREE SCOOPS OF AWARD-WINNING ICE CREAM, TUILLE	9
COFFEE	
AMERICANO	3
LATTE	3.5
CAPPUCCINO	3.5
ESPRESSO	2.5
FLAT WHITE	3.5
TEA & SPECIALITY TEA	3
HOT CHOCOLATE	4