

brunch

SMOKED HADDOCK	9.5
two soft poached eggs, lemon, English muffins (GF available)	
EGGS ROYALE	9.5
smoked salmon, poached egg, hollandaise sauce, English muffins (GF available)	
EGGS BENEDICT	9.5
bacon, poached egg, hollandaise sauce, English muffins (GF available)	
AVOCADO ON TOAST	8.5
smashed avocado, tomato, coriander, lemon, chilli flakes, English muffins, (V) (VE) (GF available)	
MUSHROOMS ON TOAST	8.5
pan fried mushrooms, sourdough, soft poached egg, toasted nuts (V) (GF available)	
EXTRAS	
AVOCADO	4
SMOKED SALMON	4
MUSHROOMS	4

10% discretionary service charge will be added to your bill

sandwiches (toasted optional)

all served with crisps and side salad

CLASSIC BLT bloomer bread. (GF available)	9
PRAWN MARIE ROSE bloomer bread	9.5
CRISPY FISH FINGER bloomer bread, tartare sauce	11.5
BRIE AND MUSHROOM ciabatta (V) (GF & VE available)	9
VEGGIE CLUB avocado, mozzarella, sun-dried tomatoes, ciabatta (V) (GF Available)	9.5
CONNAUGHT CLUB chicken, mayo, bacon, lettuce, tomato, ciabatta (GF available)	14

sharers

LOADED TEX MEX NACHOS	16
sour cream, guacamole, cheese, jalapenos, salsa verde (V)	
FRITTO MISTO	27
whitebait, crispy squid, battered haddock goujons, aioli, sweet chilli (NF) (DF available)	

starters/nibbles

SOUP OF THE DAY	8.5
bread roll, butter (V, VE, DF, NF) (GF available)	
HAM HOCK TERRINE	9
apple and sage chutney, watercress, sourdough croute (NF) (GF available)	
POTTED SMOKED MACKEREL PATE	9
mixed leaf salad, pickled vegetables, ciabatta croute (NF) (GF available)	
GOAT'S CURD	9
textures of beetroot, pickled blackberries (V, NF, GF)	
SWEETCORN ARANCINI	9
red pepper ketchup, lettuce (V, VE, DF, NF, GF)	
CRISPY SQUID sweet chilli, lemon (NF)	7
MOZZARELLA STICKS aioli mayo (V) (NF)	8
BREAD AND OLIVES (V) (GF & VE available)	6.5

sides

skinny fries	5	truffle parmesan fries	7
house salad	5	mash potato	5
hand cut chips	5	seasonal greens	5
		coleslaw	5

burgers

all served in a brioche bun with fries and coleslaw

8oz BEEF BRISKET lettuce, tomato, pickled red onion, burger sauce, American cheese, balsamic (GF available)	18
SOUTHERN FRIED CHICKEN lettuce, burger sauce, chutney	17.5
MOVING MOUNTAINS vegan mayo, pickled cabbage, lettuce, tomato (V) (VE available)	16

classics

served from 12pm

CONNAUGHT FISH AND CHIPS beer battered haddock, chunky chips, garden peas, tartare sauce, lemon	19
PAN SEARED CHICKEN SUPREME fondant potato, green beans, creamy wild mushroom jus (GF), (NF), (DF available)	20
PHILLY CHEESESTEAK AND CHIPS 4oz rump steak, onions, peppers, cheese, ciabatta roll, gherkin, coleslaw (GF available)	22
BRAISED BEEF FEATHERBLADE horseradish dauphinoise, kale and chestnuts, red wine jus (GF) (NF)	21
CAESAR SALAD lettuce, croutons, Caesar dressing, anchovies, parmesan. (GF available)	14
- add grilled chicken breast	7.5
PORK BELLY creamy mash potato, savoy cabbage, apple jus (GF) (NF)	20
MUSHROOM RAVIOLI creamy spinach sauce, semi-dried tomato, rocket (V,NF)	18
SMOKED TOMATO LINGUINE arrabbiata sauce, parsley, shallots, rocket, burrata, balsamic (V)(NF) (VE & DF available)	18
BRAISED BEEF FEATHERBLADE horseradish dauphinoise, kale and chestnuts, red wine jus (GF) (NF)	21
BRAISED BEEF FEATHERBLADE horseradish dauphinoise, kale and chestnuts, red wine jus (GF) (NF)	21

desserts

MANDARIN PARFAIT	9
fresh orange, Chantilly cream, chocolate tuille	
HONEYCOMB CHEESECAKE	9
salted caramel icecream	
TWISTED "TARTE AU CITRON"	14
spiced ginger crumb, Chantilly cream, meringue kisses	
STRAWBERRY GATEAUX	11
fresh strawberries, clotted cream, mint jelly	
BISCOFF TARTUFO	10
raspberry cheesecake sphere, Biscoff crumble, raspberry gel, toffee sauce	