

C THE CONNAUGHT BRASSERIE & BAR	
brunch	
SMOKED HADDOCK two soft poached eggs, lemon, English muffins (GF available)	9.5
EGGS ROYALE smoked salmon, poached egg, hollandaise sauce, English muffins (GF available)	9.5
EGGS BENEDICT bacon, poached egg, hollandaise sauce, English muffins (GF available)	9.5
AVOCADO ON TOAST smashed avocado, tomato, coriander, lemon, chilli flakes, English muffins, (V) (VE) (GF available)	8.5
sandwiches	8.5
all served with crisps and side salad, toasted optional	
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)	10.5
CONNAUGHT CLUB chicken, mayo, bacon, lettuce, tomato, ciabatta (GF available)	14

starters/nibbles	
SOUP OF THE DAY bread roll, butter (V, VE, DF, NF) (GF available)	8
CHICKEN AND MUSHROOM TERRINE caramelised onion chutney, rocket, croute	8
POTTED SMOKED MACKEREL PATE mixed leaf salad, pickled vegetables, ciabatta croute (NF) (GF available)	9
GOAT'S CHEESE & RED ONION MARMELADE TART mixed leaf salad (V, NF)	8
SWEETCORN ARANCINI red pepper ketchup, lettuce (V, VE, DF, NF, GF)	8
MUSSELS cooked in garlic, onion, cream and white wine served with a bread roll	9
CRISPY SQUID sweet chilli, lemon (NF)	7
MOZZARELLA STICKS aioli mayo (V) (NF)	8
BREAD AND OLIVES (V) (GF & VE available)	6.5

classics	
served from 12pm	
CONNAUGHT FISH AND CHIPS beer battered haddock, chunky chips, garden peas, tartare sauce, lemon	19
CHICKEN BALLOTINE garlic mousse, fondant potato, honey roasted carrots wild mushroom jus (GF, NF). (DF available)	22
CONFIT DUCK LEG sauteed new potatoes, tenderstem broccoli, red wine jus (GF,NF)	20
PORK BELLY creamy mash potato, savoy cabbage, apple jus (GF) (NF)	20
CHICKPEA AND BUTTERNUT SQUASH CURRY coconut rice, fresh chilli, coriander	18
MUSHROOM RAVIOLI creamy spinach sauce, semi-dried tomatoes, parmesan	16

CAESAR SALAD lettuce, croutons, Caesar dressing, anchovies, parmesan. (GF available)	15
Add chicken breast	7.5
PAN FRIED FILLET OF TROUT crushed potatoes, rainbow chard, lemon and caper cream sauce	17
8oz RUMP STEAK cherry tomatoes, hand cut chips, rocket salad, garlic butter	24
MUSSELS fresh mussels cooked in garlic, onion cream and white wine, served with fries	21
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	18
MOVING MOUNTAINS vegan mayo, pickled cabbage, lettuce, tomato (V) (VE available)	16
sides	
skinny fries	5
house salad	5
hand cut chips	5
Coleslaw	5
truffle parmesan fries	7
mash	5
seasonal greens	5
desserts	
WHITE CHOCOLATE AND RASPBERRY DELICE Berry gel, meringue, white chocolate crumb (NF)	9.5
TRIO CHOCOLATE TORT Berry gel, fresh berries (NF)	9
CHOCOLATE & PASSION FRUIT TART Chantilly cream, chocolate shards, fresh raspberries (VE, NF, GF)	10.5
CHEESE BOARD Selection of cheeses, grapes, celery, chutney, crackers (V, NF) (GF available)	10
MANGO AND COCONUT SOUFFLI Toasted coconut shavings, mango and passionfruit salsa (V, NF)	9.5

10% discretionary service charge will be added to your bill