

CONNAUGHT
•BAR•

CANAPÉ SELECTION

CAVIAR

Imperial Baeri, 30g 505 Kcal	£110
Imperial Oscietra Gold, 30g 505 Kcal	£187
Imperial Beluga, 30g 554 Kcal	£352
<i>All served with Organic Eggs, Crème Fraiche, Chives, Blinis, Rye Bread</i>	
Hash Brown, Imperial Oscietra Caviar, Bottarga 384 Kcal (supplement of £15)	£47
Egg Toast with Caviar, Imperial Oscietra Gold, Herbs 133 Kcal	£47

CANAPÉS

Any 3 below for £57

Truffle Madeleine, Goat's Curd, Thyme (v) 328 Kcal	£19
Parmesan Churros, Tomato Powder & Basil Leaves (v) 346 Kcal	£19
Fish Croquettes, Dill Emulsion, Keta Caviar 278 Kcal	£19
Jamón Ibérico de Bellota on Crystal Bread, Cherry, Walnuts 221 Kcal	£23
Corn Fed Crispy Chicken Tulips, Lemongrass, Chilli & Ginger Emulsion 263 Kcal	£23

RAW

Tuna Tartar, Avocado, Radish, Ginger Sauce 361 Kcal	£34
Gillardeau Oysters, Mignonette Sauce, Lemon, 3 pieces 98 Kcal	£26

CRISPY SUSHI - *Selection of 2 pieces of each for £30*

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze 320 Kcal	£23
Crispy Avocado Sushi, Crushed Avocado, Coriander Cress (ve) 280 Kcal	£23
Crispy Beef Tataki Sushi, Truffle Emulsion, Angel Hair Chilli 308 Kcal	£23

PIZZA available until 10 pm

Black Truffle Pizza, Fontina Cheese (v) 808 Kcal	£42
Tomato & Mozzarella Pizza, Basil, Chili Flakes (v) 773 Kcal	£27
Prosciutto Pizza, Mozzarella, Fontina & Parmesan 961 Kcal	£38

SANDWICHES All served with chips

Sakura Wagyu Beef Sandwich, Pickled Mooli, Chipotle, Brioche 1,155 Kcal	£84
Scottish Lobster Roll, Lobster Bisque Emulsion, Dill Cream 842 Kcal	£44
Truffle Cheeseburger, Somerset Brie, Truffle Mayonnaise, Yuzu Pickles 1,636 Kcal	£42
Club Sandwich, Chicken, Bacon, Eggs, Cheddar, Avocado, Pain de Mie 1,188 Kcal	£31.50
Vegetarian Club Sandwich, Avocado, Tomato, Artichokes, Pain de Mie (v) 1,105 Kcal	£25
Croque Monsieur, Comté Cheese & Ham / Truffle 1,051 Kcal/ 1,120 Kcal	£29/ £48

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes

VINTAGE COCKTAILS

The glamour of a bygone age, infused with the contemporary soul of the Connaught Bar. This curated collection celebrates the rare and the refined, using the finest vintage spirits to capture the timeless essence of the classic cocktail.

Vintage Martini Cocktail

£150.00

An homage to the history of the Martini, and also the heritage of the Connaught Bar, this classic combination stirs the senses with its beguiling simplicity.

Gordon's Dry Gin 1970s, Martini Extra Dry 1970s.

Vintage Negroni

£130.00

From its bittersweet beginnings in Florence in 1919, this iconic aperitif has traversed the ages and the continents, keep blossoming into a beautifully balanced modern concoction.

Gordon's Dry Gin 1970s, Campari Bitter 1970s, Martini Rosso Vermouth 1970s.

Vintage White Lady

£140.00

A shaken, straight up hit of citrus, this effortlessly elegant number was famously included in American Bar legend Harry Craddock's Savoy Cocktail Book.

Gordon's Dry Gin 1970s, Cointreau Orange Liqueur 1970s, Fresh Lemon Juice.

Vintage Daiquiri

£130.00

An homage to a perfect balance between sweet and sour that first came to life back to 1898 at Daiquiri on the south-east tip of Cuba.

Bacardi Carta Blanca 1970s, Fresh Lime Juice, Caster Sugar.

Vintage Old Fashioned

£130.00

Just like the Martini, this drink pays homage to his vessel, and hails story from a different era. We try to encapsulate this tales in a liquid form with this concoction.

Four Roses Bourbon 1970s, Angostura Bitter 1970s, sugar syrup.

1893 Sidecar

£1,410.00

Celebrating the 100th year anniversary of the Sidecar, this combination pays homage to one of the finest Cognac from that era.

Adet 1893, Cointreau 1980s, fresh lemon juice.

Silver Jubilee Rob Roy

£2,210.00

On the Platinum Jubilee, we join with the joyous celebration with this outstanding combination of ingredients created during the Silver Jubilee.

Macallan Silver Jubilee 1977, Martini Rosso Vermouth 1970s, Angostura Bitter 1970s

ELEVATED MARTINI PAIRINGS

BELVEDERE 10 VODKA MARTINI PAIRING

A single harvest of organic Diamond Rye, Belvedere 10 is crafted annually in small batches, and rested for ten months for a singular smoothness and a unique Martini cocktail pairing.

Stir

A velvety mouthfeel elevated by bright and sweet notes. Familiar yet blurred flavours and textures that stir memories.

Belvedere 10, Gonzalez Byass Una Palma Fino Sherry, Ikigai La Tomato Liqueur, Tonka bitters

Gillardeau Oysters

Also known as the 'Rolls-Royce' of oysters, Gillardeau Speciales Oysters have a distinctive sweetness with notes of dried fruit.

Order a Stir cocktail and enjoy 2 Oysters with our compliments.

£75

SEVENTY ONE MARTINI PAIRING

Smooth, round and heady, Seventy One Gin forms an unforgettable taste, lingering warmth and a glowing golden hue, for a one-of-a-kind Martini cocktail experience.

Seventy One Martini

A barrel aged version of our iconic Connaught Martini. Softer, richer and silkier on the palate.

Seventy One Gin, Blend of Dry Vermouths, Selection of Bitters.

Royal Siberian Caviar

An unbeatable choice for many connoisseurs, Royal Siberian Caviar is perfectly pure and refined, with a distinctive aroma and unique, refreshing taste.

Order a Seventy One Martini and enjoy 10g of caviar with our compliments. **£75**

MASTERPIECES

These are the legendary cocktails for which this bar is renowned: famous recipes redefined, re-inspired and creatively reinvented.

Connaught Martini £28

The classic aperitif, served with a unique twist from our famous trolley, tailored to your taste with handmade bitters.

Tanqueray No.10 Gin, blend of dry vermouths, selection of bitters.

Bloody Mary £25

Pepped with home-made spices and remarkable celery air, this is a beautifully balanced reinterpretation of the legendary revival.

Ketel One Vodka, fresh Tomato juice, home-made spicy mix, fresh Lemon juice, Celery air.

Number 11 £29

An archetype evolved. A new standard set. We nod to the past while looking to the future with The Connaught Martini refined. 11 years in the mix.

Grey Goose Vodka, Connaught Bar Gin, Martini Ambrato, Amalfi lemon oil, distillation of five bitters (cardamom, tonka bean, ginseng and bergamot, lavender, coriander seeds).

Kindred Joy £26

A favourite classic elevated to a ritual celebrating togetherness. Tasty, refreshing and sparkling, as perfect as moments well spent with your people.

Patrón Silver Tequila, Three Spirit Spark Blurred Wine, Yuzu syrup, Ancho Reyes Verde Chili Liqueur, Fever-Tree Pink Grapefruit Soda, Ikigai La Tomato Liqueur.

Mulata Daisy £25

Favourite creation of our Director of Mixology Ago Perrone, this award-winning contemporary classic is inspired by a true love.

Bacardi Heritage 44% Rum, Crème de cacao, fresh Lime juice, Caster sugar, Fennel seeds, Galliano L'Autentico.

Faraway Collins £25

Long and refreshing, our unique twist on the classic Tom Collins fuses unexpected ingredients gathered from several continents.

Bombay Sapphire Premier Cru, Sarsaparilla soda water, fresh Yuzu juice, home-made Eucalyptus-infused sugar syrup.

(Non-alcoholic version available £20)

MASTERPIECES

Magnetum

£28

They say opposites attract. Here, art and science collide in a visually striking drink that uses a bespoke strainer to layer form and flavour – marrying tradition and innovation in a glass.

Macallan 12, lemon verbena, fresh fennel, Galliano L'Autentico, milk, fresh pineapple, Noe Pedro Ximenez Sherry, Bob's lavender bitters.

Good Fellas

£25

A cardamom-inspired modern remake of the 1931 Fanciulli recipe from the Waldorf Astoria cocktail book. Fanciulli was said to be a twist on Italian slang, meaning 'the boys'.

Cardamom leaf-infused Woodford Reserve Whiskey, Martini Rubino, Abbott's bitters, black cardamom syrup, balsamic vinegar.

Vieux Connaught

£25

A smoky and aromatic take on the Vieux Carré, the classic New Orleans aperitif by Walter Bergeron at the Carousel Bar in 1938.

Ron Santiago De Cuba 11 Rum, Singleton 12, blend of dry vermouths, Benedictine, Angostura bitters, Orange bitters, saffron smoke.

Fleurissimo

£28

Created in honour of our former guest Princess Grace of Monaco, this cocktail puts a refined twist on a champagne cocktail

Rémy Martin VSOP Cognac, home-made Connaught bitters, Violet liqueur, sugar cube, Billecart-Salmon Brut champagne.

Eclipse

£27

As one sense is obscured, others are heightened. Fill the void within the white to pitch-black glass with imagination – and hints of Japanese botanicals.

Roku Gin, Hundred Hills New Make Wine, 1757 Vermouth Rosso, Campari Bitter, Galliano L'aperitivo, Amaro Savoia, Cocoa Husk Milk.

Wayfarer

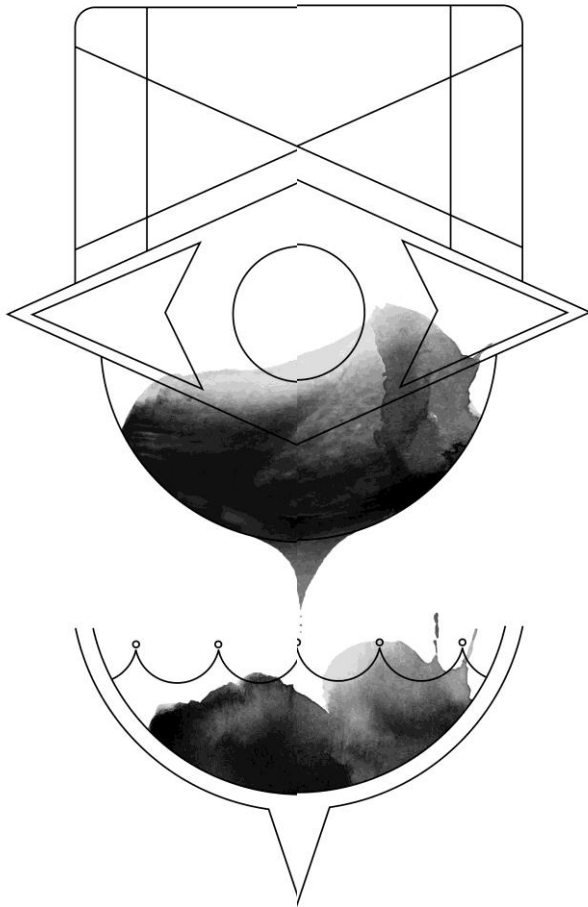
£20

For some, The Connaught is a place of pilgrimage. For others, a haven-like home from home. Whatever our personal voyage, this combination of exotic flavours is a tribute to the traveller in all of us.

The Herball, Martini Vibrante, clarified berries yoghurt, sugar syrup.

TEMPO

A line progressing ahead. A measurable, yet personal, course of happenings, experiences, and existences. Time marks and defines the boundaries of our dimensions. At The Connaught Bar, these confines get blurred, pace slows down, time is what you savour.



TEMPO

Aeternum

£26

Gently spicy and herbal, for a long-lasting perception that encapsulates the timeless legacy and experience of The Connaught Bar.

Remy VSOP Cognac infused with roasted almond, burdock root & garam masala cordial, lavender bitters, Muyu Vetiver Liqueur, Billecart-Salmon Brut Champagne

Chimera

£25

What you get is what you don't see. Clear at the glance, this cocktail reveals an unexpected alternance of complex and bright notes.

Whistle Pig Whiskey & Drouin Calvados infused with miso caramel, Cocchi Americano, sansho leaf absinthe, coriander bitters

What Lies Ahead

£25

A pattern reflecting future in the making. As sharp as round, it's a cocktail that is to be shaped by your own projections.

Michter's Rye Whiskey and Belvedere Vodka infused with dill, bergamot sherbet, Amaro Nonino, Verjus, Three Spirits Nightcap, Sancerre infused with wild mirto leaves

Ephemeral

£25

Transitioning, evolving impressions that offer a multi-faceted and multi-flavoured experience. The memory one retains is purely personal.

Tapatio Blanco Tequila, Brugal 1888 Rum, blackberry & Amalfi lemon leaves syrup, Crème De Cacao infused cypress oil, orange & mandarin bitters, passion fruit foam

Allegro

£25

Like in a bright, lively tempo, the citrusy and spicy notes mingle and pleasantly tingle the spirit.

Fords Gin, Patrón Silver Tequila, marjoram cordial, Clab chilli distillate, Coriander seeds bitter, fresh lime juice
(Non-alcoholic version available £20)



TEMPO

£25

The Seeds of Time

Looking into the seeds of time, anticipating the flavours to come.

A slightly fruity sweet and sour blend with a savoury hint.

Hendricks Gin, fermented venere rice, clab mushroom distillate,
Jefferson Amaro, peach & forest berry cordial

£25

Lapse

Like in The Connaught Bar, time stops and invites you to delve in a bubble of indulgent and enveloping flavours.

No. 3 Gin washed with plantain roasted, beurre noisette &
tonka beans, homemade pear vinegar,
Del Duque Amontillado Sherry, apricot liquor, lemon juice

£25

Capture

An instantaneous, captivating vision that invites to indulge into the sweet and warm notes of this flavoursome wrap.

Michter's Bourbon, Siete Misterios Mezcal,
1757 Vermouth di Torino Rosso, cardamom bitter,
coffee & cacao cream

£25

Adagio

A moment and a cocktail to savour and enjoy in its broad spectrum of flavours, for a long-lasting, bright feeling.

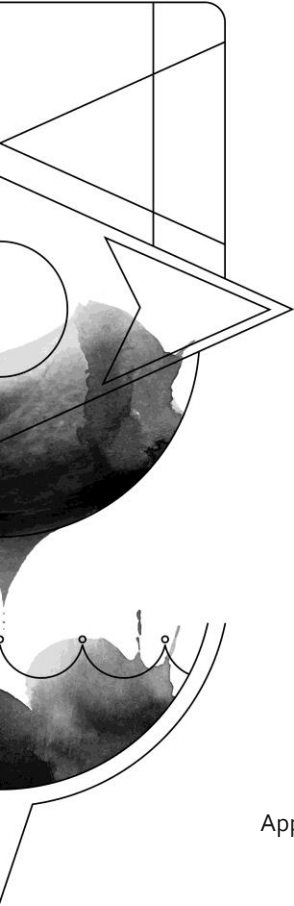
Illegal Mezcal, Campari, lemon verbena berries
& galangal cordial, Maley Cidre

£25

The Decisive Moment

A spiral of warm, tropical flavours spin until they reach that decisive moment of perfect harmony and balance.

Appleton Estate 12YO Rum, Veritas Rum infused annatto seeds, Campari,
fresh pineapple juice, apple kefir water
(Non-alcoholic version available £20)



CHAMPAGNE – BY THE GLASS

		125ml	Bottle
NV	Billecart-Salmon, Brut Reserve	28	145
NV	Billecart-Salmon, Blanc de Blancs	35	210
2008	Billecart-Salmon, Nicolas François	60	350
2013	Dom Perignon	75	425
2012	Taittinger Comtes de Champagne, Blanc de Blancs	75	450
2015	Louis Roederer, <i>Cristal</i>	95	550
2004	Dom Perignon, Plénitude 2	165	950
NV	Billecart-Salmon, Rosé	35	185
2016	Louis Roederer, Rosé	45	250

WHITE WINE – BY THE GLASS

		175ml	Bottle
2021	Sancerre, Alain Gueneau Loire Valley, France	24	90
2022	Viognier, Les Vignes d'a Côte, Caves Yves Cuilleron, Rhone Valley, France	26	95
2022	Chablis Vieilles Vignes, Domaine Testut Burgundy, France	28	105
2021	Riesling, Trimbach, 2021 Alsace, France	30	120
2018	Furmint, Istvan Szepsy Tokaj, Hungary	32	140
2020	Puligny Montrachet, Domaine V. Girardin Burgundy, France	40	195
		125ml	Bottle
2020	Riesling Scharzhofberger, Kabinett, Egon Müller Mosel, Germany	60	350
2020	Sauvignon Blanc, Eisele Vineyards Napa Valley, California, USA, by Magnum	60	350
2018	Hermitage De L'Orée, M. Chapoutier Rhône Valley, France	85	495
2018	Montrachet Grand Cru, Domaine Thenard Burgundy, France	185	1300






ROSE WINE – BY THE GLASS

		175ml	Bottle
2021	Château Roubine, <i>Cuvée Premium</i> Côtes de Provence	24	90
2021	Palais Constance Côte de Provence		125

RED WINE – BY THE GLASS

		175ml	Bottle
2021	Chianti Classico, Castello di Albola, Tuscany, Italy	25	95
2022	Syrah, Les Vignes d'a Côte, Caves Yves Cuilleron Rhône Valley, France	26	95
2020	Le volte dell'Ornellaia, Tenuta dell' Ornellaia Tuscany, Italy	30	120
2015	Barolo, Boroli Piedmont, Italy	36	150
2014	Margaux du Château Brane-Cantenac Bordeaux, France	38	175
2020	Gevrey-Chambertin, David Duband Burgundy, France	40	195

			125ml	Bottle
2007	Château Nenin Pomerol, Bordeaux, France		55	325
2008	Château Lynch-Bages Pauillac, Bordeaux, France		95	565
2006	Sassicaia, Tenuta San Guido Tuscany, Italy		230	1400
2005	Harlan Napa Valley, California, USA		350	2100
1999	Petrus Pomerol, Bordeaux, France		950	6000
2006	Echézeaux Grand Cru Domaine de la Romanée-Conti Burgundy, France		1250	7500

CHAMPAGNE – BY THE BOTTLE

BILLECART-SALMON

NV	Brut, Brut Reserve	145
NV	Brut, Blanc de Blancs	210
2008	Brut, <i>Cuvée Nicolas François</i>	350
2009	Brut, <i>Cuvée Louis Salmon</i> , Blanc de Blancs	395
2005	Brut, <i>Le Clos Saint Hilaire</i> , Blanc de Noirs	850
NV	Brut, Rosé	185
2009	Brut, Rosé, <i>Cuvée Elisabeth Salmon</i>	350

BOLLINGER

NV	Brut, <i>Special Cuvée</i>	145
2014	Brut, <i>La Grande Année</i>	295
2007	Extra-Brut, <i>R.D. Récemment Dégorgé</i>	650
NV	Brut, Rosé	165
2014	Brut, Rosé, <i>La Grande Année</i>	305

DOM PERIGNON

2013	Brut	425
2004	Brut, Plénitude P2	950
2009	Brut, Rosé	950
1995	Brut, Rosé, Plénitude 2	2800

KRUG

NV	Brut, Grande Cuvée, 171 ^{ème} Edition	450
2008	Brut, Vintage	695
1995	Brut, <i>Collection</i>	2500
2006	Brut, <i>Clos du Mesnil</i> , Blanc de Blancs	3250
2002	Brut, <i>Clos d'Ambonnay</i> , Blanc de Noirs	5000
NV	Brut, Rosé, 27 ^{ème} Edition	750

LAURENT-PERRIER

NV	Brut, Grand Siècle Iteration #25	240
2004	Brut, Rosé, <i>Cuvee Alexandra</i>	420

LOUIS ROEDERER

NV	Brut, <i>Collection 243</i>	160
2015	Brut, <i>Cristal</i>	550
2016	Brut, Rosé	250
2009	Brut, Rosé, <i>Cristal</i>	1250

JACQUESSON

NV	Extra-Brut, <i>Cuvée 746</i>	195
----	------------------------------	-----

POL ROGER

NV	Brut, Reserve	160
NV	Extra-Brut, <i>Pure</i>	170
2015	Brut, Vintage	225
2015	Brut, Blanc de Blancs	270
2012	Brut, <i>Cuvée Sir Winston Churchill</i>	550
2015	Brut, Rosé	295

RUINART

NV	Brut, R de Ruinart	165
NV	Brut, Blanc de Blancs	255
2010	Brut, <i>Dom Ruinart</i> , Blanc de Blancs	550
NV	Brut, Rosé	250
2007	Brut, Rosé, <i>Dom Ruinart</i>	550

SALON

2012	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	1950
2007	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	2200

CHAMPAGNE – MAGNUMS

NV	Delamotte, Blanc de Blancs	320
2014	Delamotte, Blanc de Blancs	450
NV	Jacquesson Extra-Brut, Cuvée 743	450
NV	Billecart-Salmon, Blanc de Blancs	410
NV	Billecart-Salmon, Cuvée Sous Bois	500
1999	Henriot, Brut, Cuvee Des Enchanteleurs	950
2002	Dom Ruinart, Blanc de Blancs	1500
1988	Dom Ruinart, Blanc de Blancs	2650
2016	Pol Roger Brut, Vintage	500
2008	Pol Roger Brut, Winston Churchill	1900
NV	Krug, Brut, Grande Cuvée 169th Edition	950
2003	Krug, Brut	2250
2002	Krug, Clos du Mesnil, Blanc de Blancs	8000
1985	Krug, Brut, Collection	9000
NV	Billecart-Salmon, Brut, Rosé	400
2004	Laurent-Perrier, Brut, Rosé, Alexandra	950
NV	Krug Brut, Rosé, 20 th Edition	1950
1986	Dom Ruinart, Brut, Rosé	1950

WHITE WINE – BY THE BOTTLE

2021	Chablis Vieilles Vignes, Domaine Testut Burgundy, France	105
2018	Furmint, Istvan Szepsy, Tokaj, Hungary	140
2021	Chardonnay, Bastia, Conterno Fantino, Piedmont, Italy	140
2020	Condrieu La Petite Côte, Yves Cuilleron Rhône Valley, France	160
2020	Chassagne-Montrachet, Domaine Vincent Girardin Burgundy, France	185
2020	Châteauneuf-du-Pape La Crau Domaine du Vieux Télégraphe	210
2018	Pouilly-Fuissé, Esprit Leflaive Burgundy, France	250
2016	Riesling, Cuvée Frederic Emile, Maison Trimbach Alsace, France	300
2020	Riesling, Scharzhofberger Kabinett, Egon Müller Mosel, Germany	350
2018	Blanc de Palmer Bordeaux, France	450
2018	Ornellaia Bianco, Tenuta dell'Ornellaia Tuscany, Italy	450
2009	Puligny-Montrachet, Domaine Leflaive Burgundy, France	950
2018	Montrachet Grand Cru, Domaine Thenard	1100
2009	Bâtard-Montrachet Grand Cru, Domaine Leflaive Burgundy, France	3000
2013	Montrachet, Domaine de la Romanée-Conti Burgundy, France	21500

Please note from time to time vintage may vary

RED WINE – BY THE BOTTLE

2015	Barolo, Boroli Piedmont, Italy	150
2014	Margaux du Château Brane-Cantenac Bordeaux, France	160
2017	Brunello di Montalcino, Argiano Tuscany, Italy	160
2015	Cornas Vieilles Vignes, Domaine Alain Voge, Rhône Valley, France	280
2007	Chateau Nenin Pomerol, Bordeaux, France	325
2018	Vosne- Romanée, Aux Brûlées', Michel Gros, Burgundy, France	350
1999	Maurizio Zanella, Cà del Bosco Lombardy, Italy	400
2005	Clos du Marquis, du Château Léoville Las Cases St. Julien, Bordeaux, France	550
2006	Château Palmer Margaux, Bordeaux, France	900
2013	Hermitage, Domaine J.L. Chave Rhône Valley	900
2011	Unico, Vega Sicilia Ribera del Duero, Spain	1100
2008	Masseto, 2008 Tuscany, Italy	2600
2001	Château Latour Pauillac, Bordeaux, France	3500
1999	Petrus Pomerol, Bordeaux	6000
2006	Echézeaux, Domaine de la Romanée-Conti Burgundy, France	7500

Please note from time to time vintage may vary

SINGLE MALT WHISKY

HIGHLANDS

	<i>50 ml</i>
Dalmore King Alexander III	£57
Dalwhinnie 15 y/o	£17
John Crabbie 30 y/o	£259
Glenmorangie Nectar D'or Sauternes Finish	£22
Glenmorangie Signet	£37
Glen Garioch 21 y/o	£202
Oban 14 y/o	£16

LOWLANDS

Auchentoshan 18 y/o	£28
Rosebank 21 y/o	£350

SPEYSIDE

Balvenie 21 y/o Port Wood	£47
Balvenie 30 y/o	£600
Balvenie 40 y/o	£1200
Glenfiddich 21 y/o Caribbean Rum Finish	£52
Glenrothes 18 y/o Soleo Collection	£55
Macallan 12 y/o Sherry Oak	£36
Macallan 15 y/o Double Cask	£48
Macallan 18 y/o Sherry Oak	£93
Macallan 25 y/o Sherry Oak	£228
Macallan Harmony Collection "Arabica"	£75
Macallan "Exceptional cask" Batch 17	£414
Macallan "M" Edition 2017	£725
Macallan Silver Jubilee 1977 Magnum	£1346
Singleton of Dufftown 12 y/o	£20

CAMPBELTOWN

Springbank 15 y/o	£23
-------------------	-----

SINGLE MALT WHISKY

ISLAY

Ardbeg Uigeadail	£30
Ardbeg Renaissance	£83
Bowmore 18 y/o	£33
Bowmore 21 y/o	£155
Highland Park 21 y/o	£90
Lagavulin 16 y/o	£18
Laphroaig 10 y/o Sherry Cask	£27
Laphroaig 25 y/o	£160

ISLANDS

Talisker 18 y/o	£52
-----------------	-----

ENGLAND

East London Single Malt	£36
-------------------------	-----

BLENDED WHISKY

Chivas 18 y/o	£23
Chivas 25 y/o	£57
Johnnie Walker Gold Label	£29
Johnnie Walker 18 y/o	£36
Johnnie Walker Blue Label	£52
Johnnie Walker Baccarat Decanter Anniversary	£223
Samaroli Without Borders	£39
The Connaught Blended Whisky 19 y/o	£45
The Connaught Blended Whisky 42 y/o	£155

IRISH WHISKEY

Jameson Black Barrel	£19
Redbreast 15 y/o	£32
Yellow Spot 12 y/o	£27

AMERICAN WHISKEY

Basil Haydens	£24
Blanton's Gold	£30
George T. Stagg Kentucky Strength	£66
Jack Daniel's Single Barrel	£18
Maker 46	£18
Noah's Mill	£31
Pappy Van Winkle's Family Reserve 15 y/o	£104
Pappy Van Winkle's Family Reserve 20 y/o	£191
Woodford Reserve	£19
Michter's Bourbon	£25
Michter's Rye	£25
Whistle Pig Rye 10 y/o	£23
Whistle Pig Rye 12 y/o	£40

JAPANESE WHISKY

Chichibu London Edition 2021	£207
Chichibu The Peated 2022	£207
Nikka Miyagikyo	£23
Nikka Coffey Malt	£27
Yamazaki 18 y/o	£198
Yamazaki 18 y/o Mizunara Cask	£518
Yamazaki 25 y/o	£1700
Suntory Hibiki 21 y/o	£250
Suntory Hibiki 30 y/o	£1650
Suntory Hakushu 12 y/o	£41
Suntory Hakushu 18 y/o	£170
Suntory Hakushu 18 y/o 100 th Anniversary Edition	£450
Yamazaki Puncheon	£181

SPIRITS

COGNAC

Remy Martin VSOP	£17
Remy Martin XO	£34
Remy Martin Louis XIII – 15ml	£93
Remy Martin Louis XIII – 25ml	£145
Remy Martin Louis XIII – 50ml	£320
Remy Martin Carte Blanche	£83
Courvoisier XO	£36
Hennessy XO	£38
Richard Hennessy	£269
Martell XO	£34
Martell Cordon Bleu 300 Anniversary	£64
Adet 1893	£512
Bisquit Dubouche 1840	£693

ARMAGNAC

Domaine De Monturon, Darroze 1985	£43
Chateau De Gaube, Darroze 1965	£93

CALVADOS

Boulard XO Auguste Pays d'Auge	£26
--------------------------------	-----

GRAPPA

Sassicaia poli grappa 2008	£26
Domus Ruché 2014	£19

SPIRITS

VODKA

Absolut Elyx	£17
Belvedere	£15.5
Belvedere Lake Bartezek	£25
Chase	£16
Grey Goose	£16
Haku	£19
Konik's Tail	£16
Ketel One	£15.5
Stolichnaya Elite	£18
Tenth Muse	£32

GIN

The Connaught Bar Gin	£24
Beefeater 24	£17
Boatyard Double Gin	£17
Boatyard Old Tom	£17
Fords	£18
East London Premium Batch	£16
Hendrick's	£17
Hendrick's Orbium	£19
Hipple	£20
Gin 71	£72
Junipero	£19
Monkey 47	£20
No.3	£17
Oxley	£23
Porter's Tropical Old Tom	£21
Roku	£19
Sipsmith	£16
Sipsmith V.J.O.P	£30
Bombay Sapphire Premier Cru	£21
Tanqueray No.10	£18
The Botanist	£18

TEQUILA & MEZCAL

Calle 23 Anejo	£24
Casamigos Blanco	£21
Casamigos Reposado	£23
Derrumbes Michoacan Mezcal	£23
Don Julio Reposado	£20
Don Julio 1942	£93
El Tesoro Reposado	£31
Fortaleza Reposado	£24
Fortaleza Still Strenght	£26
Gran Patron Platino	£54
Illegal Mezcal Joven	£23
Jose Cuervo Reserva de la Familia Platino	£26
Jose Cuervo Reserva de la Familia Extra Anejo	£50
Maestro Dobel Diamante	£25
Tapatio Blanco	£17
Tapatio Excelencia	£47

RUM

Appleton Estate 12 y/o	£18
Appleton Estate 17 y/o	£180
Appleton Estate 2002 20 y/o	£70
Bacardi 8 years old	£17
Bacardi Heritage	£17
Bacardi Eximo	£26
Black Tot Finest Caribbean Rum	£17
Brugal 1888	£21
Clairin Communal	£21
Compagnie des Indes Hampden 2009 gyrs	£26
Diplomatico Reserva Exclusiva	£18
El Dorado 15 y/o	£16
Havana Club 7 y/o	£16
Leblon Cachaca	£20
Mount Gay Extra Old	£17
Ron Zacapa Centenario 23	£20
Samaroli "Over the World 2018"	£52
Santa Teresa 1796	£19
Santiago de Cuba 11 y/o	£21

FORTIFIED WINE – BY THE GLASS

	100ml	Bottle
Sherry Fino, Una Palma, González-Byass	£12	£60
Sherry Pedro Ximénez Noe, VORS, González-Byass	£25	£85
2003 Port Vintage, Quinta do Noval	£45	£350
Port Tawny, Quinta do Noval, 20-Years-Old	£24	£165

EAU DE VIE

Framboise		£10
Kirsch		£10
Poire William		£10
Mirabelle Grand Reserve		£16
Limoncello di Amalfi		£14
Sambuca Luxardo		£16

BEER

Noam		£10.50
------	--	--------

SOFT DRINKS

JUICES

	250ml
Orange fresh	£13
Grapefruit fresh	£13
Pineapple	£10.50
Cranberry	£10.50
Green Apple	£10.50
Tomato	£10.50

MIXERS

Organic Fever Tree mixers, 200ml	£6.50
Coca Cola, 200ml	£6.50
Diet Coke, 200ml	£6.50

MINERAL WATER

Acqua Panna Still Water, 750ml	£9.5
Acqua Panna Still Water, 500ml	£7
San Pellegrino Sparkling Water, 750ml	£9.5
San Pellegrino Sparkling Water, 500ml	£7

CONNAUGHT BAR BOUTIQUE

GLASSWARE

Beautifully designed for the ultimate drinking pleasure, our vintage-inspired glasses are a distinctive ingredient of the Connaught Bar experience. Each bespoke range is now available to purchase as a set of six, serving as a constant reminder of the pleasures that await you in this unique corner of the world.

Red wine	£230
White wine	£220
Champagne Coupe	£250
Champagne flute	£240
Tall tumbler	£240
Martini	£250
Coasters – Per single unit	£15

BOTTLED COCKTAILS

Or, if you prefer your cocktails ready-crafted by our expert mixologists, opt for our signature bottled Connaught Bar Martinis and Negronis.

The Connaught Bar Martini	£37
The Connaught Bar Negroni	£35

Spirit and liquor prices are calculated on 50 ml measurement Please note from time to time vintage may vary. All prices are inclusive of VAT at a current rate of 20%. All prices are in Pounds Sterling. Please note that discretionary service charge of 15% will be added to our account