

PTOLEMY MANN has firmly established herself as a leading chromatic minimalist artist whose craftsmanship expresses an abstract narrative.

Ptolemy has partnered with The Connaught Grill with six of her hand-dyed and woven artworks being transformed into thoughtfully-crafted menu covers.

THE CONNAUGHT GRILL first opened its doors on 2 May 1955. The space was richly furnished with old English lithographs adorning the walls and the tables were widely spaced providing discretion for all diners, many of whom were regulars.

In 1975 Michel Bourdin became the Head Chef of the then named Grill Room where he would stay for many years. When he arrived it is rumoured he was told to change nothing but slowly he made his mark insisting on never giving way to new fads such as Nouvelle Cuisine as the cooking found in the Grill would never go out of style.

The Connaught Grill garnered widespread renown over its preceding 45 years as a bastion on the British restaurant scene before closing its doors in 2000.

It now returns with a contemporary creativity in both the design and cuisine underpinned by a respectful nod to its distinguished heritage. The interior design is led by John Heah with a strong focus on art and craftsmanship complete with extraordinary signature wall panels, tables and chairs made by Mira Nakashima especially for The Connaught Grill. The menu is a modern interpretation of a classic grill created under the direction of internationally renowned chef Jean-Georges Vongerichten with a few dishes taken directly from the original menu.

## OYSTERS

IRISH ROCK OYSTERS Six 20 • Dozen 40  
WEST MERSEA WILD PACIFIC OYSTERS Six 18 • Dozen 36

## RAW DISHES

RAW DIVER SCALLOP IN THE SHELL 22  
Pickled cucumber, finger lime, samphire

SASHIMI 35  
Yellowfin tuna, salmon, hamachi and diver scallop  
Spicy white ponzu, wasabi

6 CHILLED LANGOUSTINES 46  
Mayonnaise

WAGYU BEEF TARTARE 26  
Chips

## STARTERS

WELSH RAREBIT 19  
Freshly picked Cromer crab

IMPERIAL OSCIETRA CAVIAR 55  
Warm potato blini, herbs, crème fraîche

JEAN-GEORGES OEUF EN SUPRISE 22  
3 cheese soufflé, soft poached egg

PIE OF THE DAY 28

MONDAY: COTTAGE PIE

TUESDAY: SHEPHERD'S PIE

WEDNESDAY: STEAK AND KIDNEY PIE

THURSDAY: OXTAIL AND BONE MARROW PIE

FRIDAY: SEAFOOD PIE

SATURDAY: CHICKEN AND FOIE GRAS PIE

SUNDAY LUNCH 46  
Traditional garnish

SUSSEX BEEF RIB

SUFFOLK MIDDLE WHITE PORK LOIN

SUNDAY: WILD SEABASS EN CROUTE FOR TWO 70  
Tomato concassé, sauce choron

## SOUPS & SALADS

CREAMY TOMATO SOUP 16  
Westcombe cheddar cheese crostini, basil

SHAVED BRUSSELS SPROUTS SALAD 22  
Pancetta lardons, mustard vinaigrette, organic crispy egg

LETTUCE HEART SALAD 18  
Avocado, radish, sesame, carrot-ginger dressing

WILD MUSHROOM SALAD 22  
Herbal pine nut dressing, rocket, tarragon

FOIE GRAS TERRINE 28  
Green peppercorn, haricots verts

## GRILLED FISH

WILD SCOTTISH SALMON ON THE BONE 28  
Ginger chili dressing, herbs

TURBOT ON THE BONE 38  
Lemon turmeric sauce

## GRILLED MEAT

SPIT ROASTED RACAN ORGANIC CHICKEN  
Lemon pepper jus  
Half 31 • Whole 62

LIMOUSINE VEAL BONE IN SIRLOIN 52  
Mandarin pineapple chutney, four spices

KENTISH LAMB CHOPS 34  
Smoked chilli citrus glaze

## VEGETARIAN

ROASTED CARAFLEX CABBAGE 25  
Smoked celeriac, dashi glaze  
with black truffle 58

## SIDES

WINTER LEAF SALAD 6  
Lemon dressing

THICK CUT CHIPS 7

MASHED POTATOES 7

BLACK TRUFFLE POTATO RÖSTI 15  
Crème fraîche, chive

CHEF PARTNER: JEAN-GEORGES VONGERICHTEN  
EXECUTIVE CHEF: ANSHU ANGHOTRA  
CHEF DE CUISINE: JURI ZOLL

DOVER SOLE 58  
Brown butter vinaigrette

SCOTTISH LOBSTER 58  
Habanero butter, sucrine lettuce and lemon vinaigrette

WAGYU BEEF FILLET 60  
Salsa verde, lime

SUSSEX BONE IN SIRLOIN 38  
Black pepper condiment

SUSSEX RIBEYE ROAST 42  
Caramelised onion jus, horseradish crème fraîche

KOBE BEEF 100g 120  
Shiso pickled daikon, wasabi

VEGAN WINTER VEGETABLE PIE 22

SPIT ROASTED CELERIAC 24  
Celeriac leaf & lemon puree, pecans, Pecorino

WILD ORGANIC SPINACH 7  
Creamed or steamed with herbs

ROASTED BRUSSELS SPROUTS 7  
Aged balsamic vinegar, toasted pecan, herbs

TENDER BROCCOLI RABE 7  
Pistachio, chilli, mint

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.