

THE CONNAUGHT MENU

SERVED: MON-THUR 12-3, 5-9 / FRI - SAT 12-9

SMALL PLATES

KOREAN PORK BELLY SKEWERS, CHILLI JAM, LIME & HERB MAYO, PICKLES	£10
WINTER SQUASH SOUP, TOASTED CHESTNUT, SAGE OIL, ROSEMARY FOCACCIA VG	£7
LOADED TATER TOTS, WHIPPED CHEDDAR CHEESE SAUCE, MAPLE CURED BACON, CRISPY ONIONS	£7
PETIT CAMEMBERT, APRICOT & CHILLI JAM, CANDIED WALNUTS, ROSEMARY FOCACCIA V	£11
CHARRED TENDERSTEM, WHIPPED AUBERGINE, TOASTED HAZELNUT, PICKLED SHALLOT, ZA'TAR VG	£9
CONFIT TURKEY & HAM CROQUETTES, BACON & CRANBERRY JAM, SAGE AIOLI	£10
SALMON GRAVLAX, BEETROOT GEL, PICKLED GRAPES, MUSTARD & DILL CREME FRAICHE	£10
BEEF CARPACCIO, HORSERADISH & TRUFFLE CREME FRAICHE, PICKLED SHALLOT, CROUTES	£12
CRISPY CHICKEN WINGS, GARLIC & PARMESAN BUTTER, CONFIT GARLIC AIOLI	£9
DUCK LIVER PARFAIT, WALNUT & CRANBERRY SALAD, HERB CROUTES	£9
TORTILLA NACHOS, MELTED CHEDDAR, GUACAMOLE, SOUR CREAM, SALSA, JALAPENOS V (ENOUGH TO SHARE)	£11
BEEF CHILLI NACHOS, MELTED CHEDDAR, GUACAMOLE, SOUR CREAM, SALSA, JALAPENOS (ENOUGH TO SHARE)	£14

OPEN ROSEMARY FOCACCIAS

SERVED: 12PM - 3PM MONDAY - SATURDAY

CRAYFISH & DILL MAYO, PICKLED CUCUMBER	£9
HOT ROAST BEEF, HORSERADISH CREAM, CHIMICHURRI, ROCKET	£8.5
CONFIT TOMATO & BURRATA, BASIL, BALSAMIC GLAZE, TOMATO TAPENADE V	£8.5
ROAST CHICKEN BREAST, BABY GEM LETTUCE, PARMESAN, CAESAR DRESSING	£8.5

MAINS

BRAISED SHORTRIB, CHIVE MASH, CONFIT SHALLOT, PICKLED TURNIP, BONE MARROW JUS	£21
PORCHETTA, SAGE & CRANBERRY STUFFING, CONFIT POTATO, CHARRED HISPI CABBAGE, BURNT APPLE SAUCE	£22
WILD MUSHROOM & TRUFFLE RISOTTO, POACHED ASPARAGUS, CRISPY SAGE VG	£17
FISH & CHIPS, ALE BATTERED COD, CHUNKY CHIPS, MUSHY PEAS, TARRAGON TARTAR, CHARRED LEMON	£17.5
LENTIL CASSOULET, HONEY GLAZED BUTTERNUT, BRIGHTON BLUE CHEESE, PEAR, TOASTED WALNUT V	£18
REUBEN BURGER, TWO BEEF PATTIES, SALT BEEF, SWISS CHEESE, SAUERKRAUT, RUSSIAN DRESSING, BRIOCHE, FRIES	£17
CRISPY CHICKEN THIGH BURGER, BUFFALO SAUCE, BRIGHTON BLUE CHEESE MAYO, PICKLES, BRIOCHE, FRIES	£17
FESTIVE PIE, BRITISH TURKEY & HAM HOCK IN A RICH PORT GRAVY, THYME, CRANBERRIES, SAGE & ONION STUFFING AND BRUSSELS SPROUTS IN A SHORTCRUST PASTRY, BROWN BUTTER MASH, GREENS, PORT GRAVY	£16.5

SIDES

TRUFFLE & ROSEMARY FRIES **V** £4.5 / SMASHED CRISPY POTATOES, PARMESAN, AIOLI **V** £5
HOME-MADE FOCACCIA, BALSAMIC, OLIVE OIL **VG** £4

DESSERTS

SALTED CARAMEL CHOCOLATE MOUSSE, SHORTBREAD, CANDIED ORANGE V	£7
MULLED WINE POACHED PEAR, FRENCH VANILLA GELATO, SESAME TUILLE VG	£7
STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, CLOTTED CREAM GELATO V	£7
GELATO, CLOTTED CREAM, AMARENA CHERRY, HONEYCOMB, VEGAN VANILLA	1 SCOOP £3 / 2 SCOOP £5

Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts are present, we also use sesame & gluten. All other allergens are present & our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.

(V) Vegetarian (VG) Vegan