

THE CONNAUGHT MENU

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

SMALL PLATES

KOREAN PORK BELLY SKEWERS, CHILLI JAM, LIME & HERB MAYO, PICKLES	£9
BURRATA, CHARRED PEACH, KALAMATA OLIVE TAPENADE, CRISPY BASIL v GF	£10
GRILLED BRITISH ASPARAGUS, ROMESCO SAUCE, HAZELNUTS, PICKLED SHALLOT vG	£8
GIN CURED SALMON, HORSERADISH CREAM, PICKLED FENNEL, BEETROOT KETCHUP GF	£10
DUCK LIVER PARFAIT, PLUM CHUTNEY, TOASTED FOCACCIA	£8
CRISPY CHICKEN WINGS, BUFFALO SAUCE, BRIGHTON BLUE CHEESE MAYO, PICKLED CELERY	£8.5
WHIPPED FETA, HARRISA BEETROOT, TRUFFLE HONEY v GF	£8
SWEETCORN PAKORA, CHILLI JAM, YOGHURT vG GF	£7
SALT & PEPPER SQUID, NDUJA AIOLI, LIME	£8
TORTILLA NACHOS, MELTED CHEDDAR, GUACAMOLE, SOUR CREAM, SALSA, JALAPENOS v (ENOUGH TO SHARE)	£10
BEEF CHILLI NACHOS, MELTED CHEDDAR, GUACAMOLE, SOUR CREAM, SALSA, JALAPENOS (ENOUGH TO SHARE)	£13

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

ROAST PORK FILLET, POTATO PAVÉ, BURNT APPLE PURÉE, TENDERSTEM BROCCOLI, CIDER & MUSTARD SAUCE GF	£18
CHICKEN CAESAR SALAD, GEM LETTUCE, HERB CROUTONS, CAESAR DRESSING, PARMESAN	£15
CRISPY CHILLI BEEF, AROMATIC RICE, HOME-MADE FLATBREAD	£16
FISH & CHIPS, ALE BATTERED COD, CHUNKY CHIPS, PEA PURÉE, TARRAGON TARTAR, CHARRED LEMON	£17
OYSTER MUSHROOM BAO BUNS, KIMCHI, GOCHUJANG MAYO, ASIAN 'SLAW vG	£15
TANDOORI PANEER SKEWERS, FLATBREAD, TOMATO & CHILLI JAM, MINT YOGHURT, SUMAC ONIONS v	£16
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	£16
CHICKEN, HAM & LEEK PIE, BRITISH FREE RANGE CHICKEN & HAM SHORTCRUST PIE, CHEESE & TRUFFLE MASH, CHICKEN GRAVY & GREENS	£16

SIDES

TRUFFLE & ROSEMARY FRIES £4.5 / SMASHED CRISPY POTATOES, PARMESAN, AIOLI GF £5
HOME-MADE FOCACCIA, BALSAMIC, OLIVE OIL vG £4 / ICEBERG, TAHINI & MAPLE DRESSING, CRISPY ONIONS vG £5

DESSERTS

DARK CHOCOLATE DELICE, KUMQUAT, POPCORN BRITTLE, CRÈME FRAICHE v	£8
VANILLA PANNACOTTA, POACHED RHUBARB, PISTACHIO PRALINE vG	£7
STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, CLOTTED CREAM GELATO v	£7
GELATO, CLOTTED CREAM, AMARENA CHERRY, HONEYCOMB, VEGAN VANILLA GF	1 SCOOP £3 / 2 SCOOP £5

All of our vegetarian & vegan dishes are cooked in the same oil as our meat and fish dishes, 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 (GF) Gluten Free