



# CONNAUGHT



## THE CONNAUGHT BAR

August 2008 marked the opening of the Connaught Bar at the newly restore 113 year old Connaught in Mayfair. The intimate 54-seat bar, which has its own distinctive entrance on fashionable Mount Street, has been created to offer a perfect blend of the finest cocktail bar traditions of the past, coupled with new ideas and innovations for the future. This has also been reflected in the design by David Collins Studio who has built a reputation for seamlessly interweaving design past into an elegant present.

### **The Drinks**

The Bar menu offers guests access to a handpicked selection of some of the most exclusive vintages and limited edition champagnes, wines, spirits and liqueurs in the world. There are 10 champagnes on offer by the glass chosen to reflect the individuality and subtlety of the hotel, from Bollinger Special Cuvee Brut to Pol Roger Sir Winston Churchill to Salon “le Mesnil” 1997.

The Cocktail list is divided into 6 sections, Revisited (classic with a modern twist), Fusion (inspired by flavours around the world), Seasonal (using the freshest ingredients), Signature (Our mixologists finest creations), Bubble (with a champagne topping), and Virgin (non alcoholic cocktails). Attention to detail is paramount with only the freshest berries, herbs and undiluted taste of the cocktail.

The Connaught Bar's signature cocktail is The Connaught Martini created in England and reflecting the legacy of the Connaught. The introduction of the Martini Trolley now caters to martini lovers' passion for the ceremony involved in the creation of this iconic cocktail.

### **The Design**

The Connaught Bar has been designed by David Collins Studio, and the architectural heritage of the Connaught has been sensitively incorporated and referenced in the new bar interior, lending the space a sense of history and permanence. To retain the quintessential English spirit of the Connaught, David Collins Studio has looked to the traditional artisanal influences of Savile Row tailoring, adapting signature elements into the design – such as brogue detailing of the furniture – granting the bar a classic feel with a renewed twist.

The existing oak panelling is revived by an exquisite textured treatment of shimmery platinum silver leaf overlaid with linen panels of dusty pink, pistachio green and pale lilac to create a 21<sup>st</sup> century interpretation of an abstract Cubist pattern.

The subtle palette of platinum and pastels is grounded by distinctive British racing green and tobacco brown crocodile leather and velvet upholstery. Hand crafted pendant lights with specialist exposed bulbs and crystal details on their lengthy suspensions are scattered throughout the bar.

The Connaught Bar is managed by Stuart Courtney. Commenting on the bar Stuart said: “The best part of my job is introducing unusual flavours and new combinations to our guests. Quality of ingredients, creative garnish, bespoke glassware and a true sense of service define the difference between a good and a great cocktail”.

The Connaught Bar is open 4pm to 1am Monday to Saturday and closed on Sundays.

### **About the Connaught**

In the heart of London's Mayfair, the Connaught, part of Maybourne Hotel Group, blends contemporary style, classic English character and impeccable service to create the ultimate in sophistication. Rooms and suites to suit every mood, exquisite cuisine from Hélène Darroze, the charm of the Connaught and Coburg Bars, and Europe's first Aman Spa make this the perfect place to rest, relax and dine in style.

### **For further enquiries please contact**

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