



SYNERGIA

A journey of feelings, intuitions and thoughts that encapsulate the dynamics of human encounters. Synergia stands for a transition from our inner self to the outside, to meet the other. Culminating into a collective experience that is understanding, unity and empathy, Synergia translates the Connaught Bar's approach to hospitality.

From the creative process through to the guest experience, our team brings to life their own reflections and blends them together to forge stories and ideas that welcome people around a synergetic ritual of hospitality. Cocktails transcend the liquid inviting you to connect with yourself, with the Connaught Bar and its people.

The legacy of our team continues with a new chapter that sums its 15-year journey.

SELF

An introspective look that reveals the innermost layer of our thoughts, perspectives, and reactions. Flavour combinations that awaken the profound of our essence, where it all begins.



Daydreaming

£24

The attention drifts to a personal direction, prompting a reverie of faraway flavours and moments. Tropical notes and a sparkling finish re-imagine the sweet and bitter balance of a Negroni.

Brugal 1888 Rum, Amaro Santoni, Apostoles Sherry, Connaught Bar Sweet Vermouth and Bitter mix, Tropical Milk Jam, Laurent Perrier La Cuvée.

Rustle

£23

A soft, crackling sound of thoughts and tools moving in the background and anticipating the music of the Connaught Bar. Leaves interact together to deliver an herbaceous and refreshing creation.

Tapatio Blanco Tequila, Illegal Mezcal Joven, Leaves Cordial, Muyu Vetiver Gris Liqueur, Verjus.

Faithfulness

£23

A symbol of faithfulness, tamarind - like self-belief - the more it ripens, the sweeter it gets. A bitter and tangy taste, at first, evolves into a gentler finish.

Michter's Bourbon infused with tamarind and sesame oil, Boatyard Double Gin, Italicus Rosolio di Bergamotto, Grapefruit oleo saccharum.

Soothe My Soul

£23

Herbal and soothing flavours alternated to tickling notes. Introspection and calm disrupted by the outside world.

Stolichnaya Elit Vodka, Everleaf Forest, Podere Santa Bianca Liquore N.4, Fix8 Ginger & Turmeric Kombucha, Quinby's Chili Honey.

The Livener

£15

Self-indulging and uplifting to liven up the senses with a distinctive softness that takes you back to sweet memories and flavours.

Three Spirits Livener, Coffee, Batida de Choco.

OTHER

Emerging to the surface to approach the others, mixed feelings and perceptions start taking shape. Human interactions and flavours are in the making, subject to immediacy and deception.



Icebreaker

£23

An intense break-through flavour prompts reaction and interaction, balanced by the gentleness of a round and fresh serve.

Appleton Estate 12 Rum, Barsol Pisco, Del Duque Sherry, Roasted Peanut Butter, Fermented Banana, Verjus, Abbot's bitter.

Arcane

£24

A mysterious essence hidden behind a cloudy layer reveals a bold and sharp spirit. Bitter and herbal notes blend seamlessly in a velvety feel with a fruity aftertaste.

Belvedere Vodka, Ardbeg Uigeadail Whisky, Whistle Pig 10 Rye, Orange & Plum Shrub, Grains of Paradise and Osmanthus tincture, Bourbon Cherry reduction infused with mirto, Miracle Foamer.

Expectations

£23

Never judge a book by its cover. Appearance can deceive in this cocktail where everything suggests Tiki except its ingredients. A remarkably sweet profile, a rich essence, and a bold finish.

Eminente Reserva Ron, East London Single Malt Whisky, Quinta da Gaivosa LBV Port infused with Lapacho Bark, Batida de Choco.

Your Point of View

£23

Perspectives change and so do images, colours, and flavours. Sweet yet sour, defined yet cloudy. It just depends on your point of view.

Roku Gin, NY Raspberry Cream, Hundred Hills New Make Wine, Acqua di Cedro Nardini, Maley Cider.

Soft Spot

£15

Sweet, gentle and fragrant. A tender surrender.

Sipsmith Freeglider, London Essence Peach & Jasmine Soda, Leaves cordial.

SYNERGY

It is the end of the journey. Yet, the beginning of something greater than the sum of its parts. Individuals become a collective, gestures become rituals, liquid stories become synergy.



Opposites Attract

£24

A soft and biscuity blend served in a dark vessel that contrasts and veils its sweet profile. Two opposite natures that come together as one.

Rémy VSOP Cognac infused with Pecan nuts, Discarded Banana Rum, Crumbled Apple Syrup, Laurent Perrier La Cuvée.

Kindred Joy

£24 / £140

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.

Synthesis

£23

The bonding element that combines a connected whole. A flavoursome and colourful component brings together bitter, sweet, sour and refreshing features.

Overproof Oaxacan Rum, Campari Ultra, Smokey Shrub, London Essence Peach & Jasmine Soda.

Until We Meet Again

£23

An ingredient that has fed humans and cultures with generosity throughout centuries. Sweet and floral notes that nurture and renew human connections.

1757 Vermouth di Torino Extra Dry, Carob Milk Punch, Porter's Tropical Old Tom, Lavender bitter.

Omnia

£15

Earthy scents seamlessly blend with floral and acidic notes. A whole that is greater than the sum of its parts.

Martini Vibrante, Fix8 Ginger & Turmeric Kombucha, Smokey Shrub, Lavender bitter