

PIERRE GAGNAIRE TT

lecture
room & library

Sample Menu

Head Chef: Daniel Stucki

TASTING MENU

Feuilletés

TT

Star-anise-infused herbal broth / Gambero rosso / Margherita onion / Golden raisins
St Ewe free-range egg yolk confit in Sauternes wine / Sand-grown carrot Chantilly, raw slices
Green asparagus ice cream / Rocket leaves with olive oil / Grated Ricotta Mustia

TT

Poached Scottish steelhead trout fillet / Hollandaise sauce
Fresh peas / Broad beans / Home-cured ham / Crunchy spelt

TT

Cocotte of fresh morels perfumed with liquorice / Lettuce and limousin veal sweetbread
Milk foam with Madagascan peppercorns / Pickled baby turnip slices

TT

Jersey Royal potatoes and Dunkirk leek cooked in seawater
Flaked confit line-caught pollock / Oscietra caviar* beurre blanc
Paris button / San Marzano tomato / Rock samphire

TT

Welsh lamb from Lord Newborough's farm marinated with oregano
Organic lemon paste / Swiss chard / Wild garlic pesto
Oriental bouillon: Durum wheat semolina, chickpea, Grezzina courgette, soft apricot

TT

Pierre Gagnaire's Grand Dessert

TT

Petits Fours

TASTING MENU

WINE PAIRING

Wine Pairing

2018 Sémillon, Rouge Gorge, L'Entremetteuse, Colchagua, Chile

Special Treat Wine Pairing

2019 Rías Baixas, Sketch, Raúl Pérez, Galicia, Spain

TT

Wine Pairing

2015 Quincy, Argos, Les Poète, Guillaume Sorbe, Loire Valley: Centre, France

Special Treat Wine Pairing

2008 Gavi dei Gavi, La Scolca D'Antan, La Scolca, Piedmont, Italy

TT

Wine Pairing

2019 Crémant de Bourgogne, Prestige de Constance, Bruno Danguin, Extra Brut, Bourgogne, France

Special Treat Wine Pairing

Zodo, Dermot Sugrue, Brut Nature, West Sussex, England

TT

Wine Pairing

2019 Auxey-Duresses, Les Hautés, Domaine Dubuet-Monthélie, Burgundy: Côte d'Or, France

Special Treat Wine Pairing

2013 Morey-St Denis, Clos des Monts Luisants, Domaine Ponsot, Burgundy: Côte d'Or, France

TT

Wine Pairing

2017 Ch La Gaffelière, St Emilion, Bordeaux: Right Bank, France

Special Treat Wine Pairing

2012 Ch La Fleur-Pétrus, Pomerol, Bordeaux: Right Bank, France

TT

Wine Pairing

2013 Poiré de Glace, Eric Bordelet, Normandy, France

Special Treat Wine Pairing

1983 Ch Gillette, Crème de Tête, Sauternes, Bordeaux: Left Bank, France

Wine Pairing: £145

Special Treat Wine Pairing: £295

Wines are served as a 75ml serving

VEGETARIAN TASTING MENU

Feuilletés

TT

Green asparagus Royale
Corsican grapefruit gel glazed tips / Chopped roquette salad leaves
Cerasuola olive oil ice cream / Strawberry juice

TT

Cocotte of fresh morels perfumed with coffee
Turnips cooked with Quinta do Infantado white port

TT

Tempura: spiky artichokes, Romana courgette and grilled aubergine
Heirloom tomato jam infused with rosemary

TT

Gratin of sweet onion compote and Swiss chard / Smoked milk foam

TT

Maris Piper potato gnocchi / 36-month-aged parmesan cream / Organic confit lemon

TT

Pierre Gagnaire's Grand Dessert

TT

Petits Fours

VEGETARIAN TASTING MENU WINE PAIRING

Wine Pairing

2018 Chardonnay, Kit's Coty Vineyard, Chapel Down, Kent, England

Special Treat Wine Pairing

2019 Chablis, Domaine François Raveneau, Burgundy: Chablis, France

TT

Wine Pairing

2009 Cinqueterre, Azienda Agricola Campogrande, Liguria, Italy

Special Treat Wine Pairing

1986 Château-Chalon, Domaine Berthet-Bondet, Jura, France

TT

Wine Pairing

2017 St Péray, Vieilles Vignes, Tardieu-Laurent, Northern Rhône Valley, France

Special Treat Wine Pairing

2016 Gewürztraminer, Dry River, Martinborough, New Zealand

TT

Wine Pairing

Veuve Fourny, Les Monts de Vertus, Premier Cru, Extra Brut Rosé, Champagne, France

Special Treat Wine Pairing

2008 Billecart-Salmon, Elisabeth Salmon, Brut Rosé, Champagne, France

TT

Wine Pairing

2020 Côtes de Thau, Carignan Blanc, Vieilles Vignes, Domaine La Grangette, Languedoc, France

Special Treat Wine Pairing

1954 Ch Gillette, Réserve Vin Sec, Cuvée Spéciale, Bordeaux: Sauternes, France

TT

Wine Pairing

2013 Poiré de Glace, Eric Bordelet, Normandy, France

Special Treat Wine Pairing

1983 Ch Gillette, Crème de Tête, Sauternes, Bordeaux: Left Bank, France

Wine Pairing: £145

Special Treat Wine Pairing: £295

Wines are served as a 75ml serving

A LA CARTE

3 Course Menu: £165

Wine Pairing: £145

Special Treat Wine Pairing: £295

Wines are served as a 125ml serving, unless stated otherwise

TO BEGIN WITH...

Scottish Langoustines

Roasted in brown butter with liquorice / Wheat-beer reduction / Fennel
Raw: frozen raspberries / Perrier-Jouët Champagne granita infused with hibiscus
Butterflied tail with barberries and Lardo di Colonnata / « Cristallines »
Manzanilla Sherry Zam-Zam / Baby spinach with torrefied pine nuts / Bisque

Wine Pairing

2021 Idylle d'Achinos, Rosé, La Tour Melas, Macedonia, Greece

Special Treat Wine Pairing

2019 Buçaco, Rosado Reservado, Buçaco Palace Hotel, Alexandre de Almeida, Portugal

Spring

Millefeuille of green asparagus / Fresh morels and pig's ear
Chicken broth thickened with Parmesan: broad beans, green peas, spring onions, Kefir cubes
Confit St Ewe rich egg yolk with Vin Jaune / Chantilly of Ratte potato, a hint of nutmeg / Orange reduction
Hand-picked Dorset crab salad / Seaweed and lemon gel
Herb sorbet / White asparagus juice, the tips with pistachio from Bronte

Wine Pairing

2020 Riesling, Kabinett, Wiltinger Braune Kupp, Le Gallais, Saar, Egon Müller, Germany

Special Treat Wine Pairing

2016 Riesling, Clos Ste Hune, Trimbach, Alsace, France

FROM THE SEA

Dover Sole

Roasted on the bone « meunière-style », the fillet is served with a Kientzheim butter

Plants from the British coast / Preserved lemons / Roasted potato cream

Marinière of British and French shellfish

Baby leeks / Whelk vinaigrette with vintage soy / Black garlic croutons

Wine Pairing

2019 Puligny-Montrachet, Clos de la Mouchère, Henri Boillot, Burgundy: Côte d'Or, France

Special Treat Wine Pairing

2014 Bâtard-Montrachet, Dames de Flandres, Hospices de Beaune, Lucien le Moine, Burgundy: Côte d'Or, France

Native Lobster

The tail is sliced and brushed with a carrot reduction / Mangetout, cos lettuce leaf

Bisque with fregola pasta and golden raisins

Rillettes of claw with fresh coriander and citrus

Amber jelly, Chantilly of duck foie gras, powdered shell

Wine Pairing

2016 Les Champs Libres, Guinaudeau Family, Bordeaux Blanc Sec, Bordeaux: Right Bank, France

Special Treat Wine Pairing

2008 Ch Laville Haut-Brion, Pessac-Léognan, Bordeaux: Left Bank, France

FROM THE LAND

Poulet de Racan

Stuffed under the skin with « Turner » condiment, roasted whole
Braised Butterhead lettuce / Sweetbreads with Marsala / Leafy celery stick and angelica
The thigh glazed with bigarade / Coco beans
Vegetable and Don Bocarte anchovy fritto

Wine Pairing
2016 Syrah, Homage, Trinity Hill, Gimblett Gravel, Hawke's Bay, New Zealand

Special Treat Wine Pairing
2017 Cornas, Chaillot, Thierry Allemand, Northern Rhône Valley, France

Huntsham Court Farm Middle White Pork

The rib marinated with sage / Cumin / Green peppercorn, roasted and finished in a cocotte with aromatics
Buckwheat polenta, crunchy capers, sweet-and-sour plum / Fine beans
Home-cured ham, pickles, shaved Montgomery Cheddar
Tamarillo sorbet / Beetroot salad with hazelnut from Piedmont
Swiss chard « caillette » with Tropea onion fondue

Wine Pairing
2017 Châteauneuf-du-Pape, Cuvée Raisins Bleus, Féraud, Southern Rhône Valley, France

Special Treat Wine Pairing
2018 Hermitage, Bessards-Méal, Bernard Faurie, Northern Rhône Valley, France

DESSERTS

Grand Dessert

Tahaa and Madagascan Vanilla: marshmallow / Syrup / Ice cream / Turkish delight / Poppy chantilly tartelette

Organic lemon jelly and cream / Burrata square / Rhubarb / Marietta olive oil

Yuzu and Sake granita / Mango and avocado with pink Champagne

Chocolate 2.0: jelly / Chantilly / Dipped sorbet / Home-made praline paste

« Meringua tarta » / Sticky dragon fruit with pomegranate

Almond Cream / « Amarelli » Ice cream / Coffee mousse

Wine Pairing

2013 Poiré de Glace, Eric Bordelet, Normandy, France

Special Treat Wine Pairing

1983 Ch Gilette, Crème de Tête, Sauternes, Bordeaux: Left Bank, France

Cheese

A selection of five British and European cheeses from La Fromagerie with condiments

Wine Pairing

LC11 Vin de France, Cuvée des Archevêques, Vignoble Guillaume, Franche-Comté, France

Special Treat Wine Pairing

1986 Château-Chalon, Domaine Berthet, Jura, France

Chocolate Soufflé Please allow 25 minutes

Tainori soufflé / Caramelia chocolate sheet / Guanaja ice cream / Manjari ganache with 1983 Bas Armagnac Domaine de Juanda
Macaronade Equateur / Blackcurrant
Panna cotta « Amarelli » / Griotte

Wine Pairing

10-year-old Tawny Port, Graham, Douro, Portugal

Special Treat Wine Pairing

30-year-old Tawny Port, Graham, Douro, Portugal

Somerset Burrow Hill

Bramley apple terrine with Somerset Ice Cider / Juice reduction perfumed with Penja pepper
Cheesecake mousse / Speculoos crumble
Perry jelly / Pear and yoghurt sorbet
Goldrush apple « Flambé »
A glass of Somerset Ice Cider

Wine Pairing

2015 Pear Botsi de Glace, Cidrerie du Vulcain, Jacques Perritaz, Switzerland

Special Treat Wine Pairing

1976 Tokay-Pinot Gris, Sélection des Grains Nobles, Hugel, Alsace, France

9 Conduit is a Grade II* listed townhouse in Mayfair, designed by English Architect James Wyatt in 1779 as the private residence of MP Mr Robert Vyner. Following that, the building hosted a bizarre variety of societies and institutions that, according to some accounts, included cyclists, balloonists and psychologists, as well as hosting the headquarters of the Suffragette movement in the early 20th century. The Lecture Room & Library is sketch's fine dining restaurant. Awarded its first Michelin star in 2005, a second star in 2012, and a third star in 2019, it is now one of 8 restaurants in the UK to hold such an honour. It has also been awarded the full 5 Rosettes by the AA Restaurant Guide in 2012. The restaurant was also awarded the 2017 World of Fine 3 Star Jury Prize and the 2016 AA Hospitality Best Wine List in England & Overall. Designed by Gabhan O'Keeffe, the restaurant is decorated in shades of orange and silver, with richly upholstered armchairs in purple and crimson. The opulent design hosts beautiful wallpapering, an ornate plasterwork ceiling and intricate passementerie.

Dame Millicent Garrett Fawcett was a British feminist and intellectual. She is primarily known for her work as a campaigner for women to have the vote. On July 17, 1869, Millicent Fawcett spoke at a public meeting held in the Lecture Room calling for the enfranchisement of women. This was the first time Millicent Fawcett had delivered a speech on the subject. She went on to become a champion of women's equality, and she is the first woman to have a monument in her honour in Parliament Square.

Please be advised our dishes may contain allergens, for advice please speak to your waiter. Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes or drinks will be completely allergen-free. A discretionary 15% service charge will be added to your bill. If you need to use your mobile phone or camera, please do so with consideration for other guests.