

PIERRE GAGNAIRE TT

lecture  
room & library

Sample Menu

Head Chef: Johannes Nuding

# TASTING MENU

Feuilletés

TT

| Grilled Leek Bouillon: Raviolo with Roscoff Onions and Pumpkin perfumed with Madras Curry -  
Scottish Razor Clams / Barra Isle Cockles / Roasted Baby Squid  
| Slice of Salt-Cured Line-Caught Sea Bass / Smoked Haddock / Citrus Jelly / Shiso Leaf  
| Foie Gras Cube / Beetroot Juice / Carrots from Dunkirk with Nougatine

TT

Large Scottish Langoustine Roasted in a Vadouvan Butter -  
Ratte Potato Velouté with Aubergine / Carlingford Oyster / Guinness

TT

Seasonal Wild Mushrooms / San Marzano Tomato / Tomme de Brebis Barthous  
Cep Ice Cream with Thyme / Green Puy Lentils with Walnuts

TT

Bouillabaisse with Saffron / Chickpea Blini / Confit Limousin Veal Fillet / Capers and Sage

TT

Mallard Duck\* Marinated with Sawarak Pepper and Juniper, Roasted on the Crown -  
Braised Cabbage Kimchi-Style / Jus with Laphroaig Malt Whisky  
Caramelized Pear / Pine Nuts / Red Cabbage Marmalade  
Potato Cracotte / Scrumpy-Cider-Braised Turnips / Hispi

TT

Pierre Gagnaire's Grand Dessert

TT

Petits Fours

# TASTING MENU

## WINE PAIRING

Wine Pairing

2019 Idylle d'Achinos, La Tour Melas, Macedonia, Greece

Special Treat Wine Pairing

2020 Palette, Ch Simone, Provence, France

TT

Wine Pairing

2015 Blanc de Blancs, Coeur de Cuvée, Kit's Coty Vineyard, Chapel Down, Kent, England, Brut

Special Treat Wine Pairing

2006 Henriot, Cuvée Hemera, Champagne, France

TT

Wine Pairing

2017 Monthélie, Les Champs-Fulliot, David & Guy Dubuet, Burgundy, France

Special Treat Wine Pairing

2011 La Grande Rue, François Lamarche, Burgundy, France

TT

Wine Pairing

2014 Riesling, Craighall Vineyard, Amaranth, Dry River, Martinborough, New Zealand

Special Treat Wine Pairing

2000 Riesling, Vinothek, Wachau, Nikolaihof, Austria

TT

Wine Pairing

2011 Ch Belle-Vue, Le Château, Mount Lebanon, Lebanon

Special Treat Wine Pairing

2011 Ribera del Duero, Valbuena 5º, Vega Sicilia, Castilla y Leon, Spain

TT

Wine Pairing

2018 Passito di Pantelleria, Ben Ryé, Donnafugata, Sicily, Italy

Special Treat Wine Pairing

2009 Ch Doisy-Daëne, L'Extravagant, Sauternes, Bordeaux, France

Wine Pairing: £145

Special Treat Wine Pairing: £295

Wines are served as a 75ml serving

# VEGETARIAN TASTING MENU

Feuilletés

TT

Thin Slices of Crapaudine Beetroot Cooked « En Robe de Champs »  
Chervil Root Chantilly with Horseradish / Radicchio Purée with Hazelnut Oil

TT

Delica Pumpkin Velouté with Passionfruit / Roasted Conference-Pear Sorbet / Cheddar

TT

Belgian Endive Stuffed with Seasonal Mushrooms / Grilled Onion Jus

TT

Sicilian Pomegranate Juice / Compote and Granité of British Apples with Mirin / Coconut Foam

TT

Homemade Pasta Sheets with Green-Puy-Lentil Flour / Jerusalem Artichokes / Moscatel Grapes -  
Wholegrain Mustard Butter / Puntarelle

TT

Pierre Gagnaire's Grand Dessert

TT

Petits Fours

# VEGETARIAN TASTING MENU WINE PAIRING

Wine Pairing

2018 Mont Baudile, Les Intillières, Supply-Royer, Languedoc, France

Special Treat Wine Pairing

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

TT

Wine Pairing

2001 Jurançon Sec, Vitatge Vielh, Clos Lapeyre, South West France

Special Treat Wine Pairing

2017 Hermitage, Ex Voto, E. Guigal, Northern Rhône Valley, France

TT

Wine Pairing

2014 Riesling, Craighall Vineyard, Amaranth, Dry River, Martinborough, New Zealand

Special Treat Wine Pairing

2000 Riesling, Vinothek, Nikolaihof, Wachau, Austria

TT

Wine Pairing

Gonet-Médeville, Rosé, Premier Cru, Extra Brut Champagne, France

Special Treat Wine Pairing

2004 Pommery, Cuvée Louise Rosé, Brut, Champagne, France

TT

Wine Pairing

2009 Cinqueterre, Azienda Agricola Campogrande, Liguria, Italy

Special Treat Wine Pairing

1972 Ch Musar, Cuvée Musar, Bekaa Valley, Lebanon

TT

Wine Pairing

2018 Passito di Pantelleria, Ben Ryé, Donnafugata, Sicily, Italy

Special Treat Wine Pairing

2009 Ch Doisy-Daëne, L'Extravagant, Sauternes, Bordeaux, 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...

## Scottish Langoustines

Roasted with Terre de Sienne / Parsnip Velouté Perfumed with Madagascan Vanilla / Monkey shoulder and Guinness Cubes

Poached in Court Bouillon / Jus Vert / Treviso

Dim Sum / Hispi Cabbage / Bisque

Carpaccio Brushed with an Orange Reduction with Ginger / Sicilian Pomegranate

Wine Pairing

2009 Cinqueterre, Azienda Agricola Campogrande, Liguria, Italy

Special Treat Wine Pairing

1930's Amontillado, Sánchez Romate, Jerez, Spain

## Autumn

Delica Pumpkin Gnocchi / Endives / Moscatel Grapes / Foie Gras

Bouillon: Seasonal Wild Mushrooms / Salt-Baked Beetroot / Iced Cider / Walnuts

Dorset Snails « à la Diable » / Smoked Middle-White Pork Belly / Aubergine

Cabbage Stuffed with Cabbage / Ox Cheek / Radicchio with Hazelnut Oil

Roasted Conference-Pear Sorbet with Lime / Montgomery Cheddar Cream

Wine Pairing

2017 Saint-Peray, Vieilles Vignes, Tardieu-Laurent, Northern Rhône Valley, France

Special Treat Wine Pairing

2017 Hermitage, Ex Voto, Guigal, Northern Rhône Valley, France



# WHITE WINTER TRUFFLE... LIMITED AVAILABILITY

## Velouté £85

Delica Pumpkin Veloute / Gateau de Foie Blond / Spinach / Sourdough / White Winter Truffle...

Wine Pairing £64.50

2011 Ribera del Duero, Valbuena 5º, Vega Sicilia, Castilla y Leon, Spain

Special Treat Wine Pairing £236

2002 Ch Mouton-Rothschild, Pauillac, Bordeaux, France

## Pepe Bucato £85

Grilled Baby Squid / Parmesan Cream / Roasted Garlic / White Winter Truffle...

Wine Pairing £89

2009 Ch Lafaurie-Peyraguey, L & P, Sauternes, Bordeaux, Shades of Gold, France

Special Treat Wine Pairing £137.50

Served from a double magnum

1987 Ch d'Yquem, Sauternes, Bordeaux, France

## Chestnut £85

Chestnut Ice Cream with Olive Oil / Stracciatella / Orange Reduction / Paris Mushrooms / Nougatine / White Winter Truffle...

Wine Pairing £75

Charles Heidsieck Flight: 1989 vs Mis en Cave 1990, Champagne, France

Special Treat Wine Pairing £114.50

Henriot, Cuve 38, Grand Cru, Blanc de Blancs, Champagne, France

# FROM THE SEA

## Shellfish and Crustaceans

Native Lobster Salad « Verdura »

Grilled Baby Leek / Shiitake Vinaigrette with Soy Sauce / Scottish Razor Clams

Isle-of-Skye Scallop Corolla; Grilled and Glazed with Carrot and Buckwheat-Honey Reduction / Swiss Chard

Cocktail of French and British Shellfish Cooked in a Seaweed Cocotte with Laphroaig Whiskey –

Jerusalem Artichoke Velouté

Wine Pairing

2016 Coteaux Champenois, Le Léon, Marc Hébrart, Champagne, France

Special Treat Wine Pairing

2019 Puligny-Montrachet, Clos de la Mouchère, Henri Boillot, Burgundy, France

## Turbot

Pavé of Wild Cornish Turbot Roasted on the Bone -

Sauce Dugléré with Selosse Initial Champagne

Turbot Skirts / Cucumber Water with Dill / Paimpol Beans

Rye Bread Melba / Brown Shrimps / Avocado

Maris Piper Potato Chantilly

Wine Pairing

2001 Jurançon Sec, Vitatge Vielh, Clos Lapeyre, South West France

Special Treat Wine Pairing

1972 Ch Musar, Cuvée Musar, Bekaa Valley, Lebanon

# FROM THE LAND

## Veal

Limousin Veal-Fillet Confit in Black Garlic and Sage Butter –  
Cut into Slices and Dressed on Creamy Polenta / Radishes  
Veal Jus with Angostura Bitters  
Pan-Fried Sweetbreads / Tandoori-Spiced GoldRush-Apple Compote / Red Sorrel  
Deep-Fried Tema Artichokes / Barigoule Emulsion

Wine Pairing  
2015 Amarone della Valpolicella Classico Riserva, Sergio Zenato, Veneto, Italy

Special Treat Wine Pairing  
1967 Recioto Amarone della Valpolicella Classico, Masi, Veneto, Italy

## Venison

Roasted Rhug-Estate Venison Saddle Perfumed with Juniper and Cumin –  
Potato Bilou / Ceps and Cashew Nuts / Sauce Grand Veneur  
Quince Purée / Pickled Prunes / Lingonberry Jam  
Celeriac Cream with Foie Gras

Wine Pairing  
2011 Ch Belle-Vue, Le Château, Mount Lebanon, Lebanon

Special Treat Wine Pairing  
2012 Ch La Fleur-Pétrus, Pomerol, Bordeaux, France

# DESSERTS

## Grand Dessert

Muscovado Sugar / Pink Grapefruit Juice with Lemon Balm / Caramelized Williams Pear

Hibiscus Delight / Black Sesame Cube / Cristal de Vent / Cucumber with Dill -  
Orange Marshmallow / Cassis Sorbet / Diamant Sablé

Stracciatella with Lime / Liquorice Ice Cream / Lemon Gel

Chartreuse Parfait / Fresh Herbs / Chlorophyll / Fennel

Caraïbes Chocolate with Praline / Mendiants and Capers / Guanaja Ganache -  
Pampelune Water / Sancho Pepper

Wine Pairing

2018 Passito di Pantelleria, Ben Ryé, Donnafugata, Sicily, Italy

Special Treat Wine Pairing

2009 Ch Doisy-Daëne, L'Extravagant, Sauternes, Bordeaux, 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 Monkey Shoulder

Macaronade Equateur / Blackcurrant

Panna Cotta « Amarelli » / Lime

Wine Pairing

10-year-old Tawny Port, Graham, Portugal

Special Treat Wine Pairing

30-year-old Tawny Port, Graham, Portugal

## Millefeuille

Caramelized with Brown Sugar / Paresseuse Cream with Kirsch

Crystallized Blackberries and Almonds / Walnuts

Lemon Paste with Praline

Autumn Fruits / Moka Cassata

Wine Pairing

2017 Coteaux du Layon Faye, Cosmos, Pierre Ménard, Loire Valley, France

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 7 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 – one of only 7 restaurants in the country to achieve this. 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. If you need to use your mobile phone or camera, please do so with consideration for other guests.