

PIERRE GAGNAIRE TT

lecture
room & library

Sample Menu

Head Chef: Daniel Stucki

LUNCH MENU

Feuilletés

TT

To Begin With...

Heirloom tomato / Kefir cubes / Aged black balsamic Ice cream
Spicy lamb consommé / Baked swede / Green verbena harissa
Cornish mackerel / Fennel compote with Saffron / Wet garlic

TT

Fish:

Native lobster agnolotti glazed with a cognac scented bisque
White and green piattone beans / Fresh goat curd

Meat:

Limousin veal topside marinated with silver thyme flowers and black pepper corn
Sweet onion / Buckwheat polenta / French green asparagus

Vegetarian:

Whole Sicilian spiky artichoke baked in a seaweed salt crust
36-month-aged parmesan cream / Spring mesclun leaves with roasted hazelnut
Tamarillo Sorbet

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Le Dessert du Jour...

TT

Petits Fours

3 Course Menu: £125

Includes a bottle of water,
half a bottle of wine, coffee

*Certified sustainable

*From Oscietra sturgeon farmed in Poland

WINE LIST

Please choose one of the following half bottles to enjoy with your meal:

White Wine:

2019 Bourgogne Cotes d'Auxerre Chardonnay, Domaine des Remparts, France

or

2019 Bergerac Sec, Ulma, Ch Tirecul la Gravière , France

Rosé Wine:

2020 Rosé, Nelson Family Vineyards, Paarl, South Africa

or

2018 Côtes de Provence, La Chapelle Gordonne, Tête de Cuvée, Ch la Gordonne, Provence, France

Red Wine:

2017 Bergerac, Bise Nature, Ch Tirecul La Gravière, Southwest, France

or

2017 Chinon, Les Messanges, Domaine de Pallus, Loire, France

Non-alcoholic Sparkling Grape Juice:

Perlant de Raisin, Château de la Magdelaine

or

Perlant de Raisin, Rosé, Château de la Magdelaine

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

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 baby gem / 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.