

PIERRE GAGNAIRE TT

lecture
room & library

Sample Menu

Head Chef: Johannes Nuding

WINE LIST

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

White Wine:

2019 Assyrtiko, Chios, Ariousios, Greece

or

2019 Petit Chablis, Daniel Dampt & Fils, Burgundy, France

Rosé Wine:

2020 Rosé, Giffords Hall, Suffolk, England

or

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

Red Wine:

2014 Rondo, Somerby Vineyards, Lincolnshire, England

or

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

or

2018 Côtes du Rhône, La Ligière, Southern Rhône Valley, France

Non-alcoholic Sparkling Grape Juice:

Perlant de Raisin, Château de la Magdelaine

or

Perlant de Raisin, Rosé, Château de la Magdelaine

LUNCH MENU £125

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

Feuilletés

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To Begin With...

Roasted Carrot Velouté with Ginger and Lemongrass Deglazed with Manzanilla -
Scottish Langoustines / Raw Cornish Prawns

Saffron-Baked Cauliflower / Onion Marmalade / Sourdough

Beef Fillet / Crème Fraîche with Sea Urchin / Anchovy / Chives

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Meat:

55-Day Dry-Aged Middle-White Pork Loin / Jus with Madeira
Sauerkraut « Palais de Tokyo » / Buckwheat Galette
Maris Piper Chantilly

Fish:

Poached Cod, Marinated with Scottish Wakame and Lemon –
Roasted Chestnut Cream with Monkey Shoulder / Broccoli / Pickled Onions
Endive Salad / Middle White Ham / Seaweed Vinaigrette

Vegetarian:

Home-Made Wild Mushroom Cannelloni with White Truffle Cream
Roasted Baby Leek / Jerusalem Artichokes / Orange Reduction
Conference-Pear Ice Cream / Delica Pumpkin

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Le Dessert du Jour...

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Petits Fours

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 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 / Almond 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 / Licorice Ice Cream / Lemon Gel

Chartreuse Parfait / Fresh Herbs / Chlorophyll / Fennel

Caraiibes 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.