

eold starter

Six Carlingford No.2 oysters Gaia Style:
Sardine rilette with coriander,
fresh ginger, frosted banana
£29
Or
Shallot granité, lemon butter
£27

Cantabrian anchovies, grilled Piquillo
peppers, small green peppers in vinegar
Ⓢ
£23

hct starter

Haddock and scallop soufflé,
« 9 Conduit St » Colman mustared
beurre blanc, leek fondue
£20

Eight large snails with garlic butter,
sweet-onion cream, frisée salad
🥬
£18

Braised endive with orange juice,
grilled mushrooms
🌿 Ⓢ
£18

seasonal green asparagus starter

Gratinéed with Parmesan, asparagus
velouté, mimosa eggs
🥬 🥬
£18

Rilette of smoked salmon, new
potatoes, Hollandaise sauce
£19

Red beetroot, apple, walnut,
Montgomery Cheddar
🥬 🥬 Ⓢ
£17

Purple potato bavaroise, vegetables,
golden raisins with balsamic vinegar
🌿 Ⓢ
£17

Creamed green Puy lentils, egg
poached at 67°C, watercress mousse
🥬
£17

Chantilly Lace, three layers of rice,
horseradish Chantilly, Lobster bisque,
baby spinach
Ⓢ
£20

Leeks, fennel, mushrooms and smoked
bacon with Madras spices, lemon veil,
fromage blanc ice
Ⓢ
£22

main course

Farm-raised chicken fricassée with
tarragon, fresh onions, gnocchi
£37

Carnaroli risotto, grated Gorgonzola
🥬 Ⓢ
small £21
large £29

fish

Braised Brixham gilt-head bream
poached in a bisque, broccoli purée
with seaweed
Ⓢ
£31

18oz Dover Sole meunière or grilled,
potato purée with fresh herbs
Ⓢ
£48

Roasted wild turbot, anchovy sauce,
seasonal mushroom, Monk's Beard
£47

meat

7oz Beef fillet, Sarawak black-pepper
butter, sweet potato croquettes,
« Champs-Élysées » sauce, cabbage
fondue
£42

Lamb chop and Milanese onion rings,
mint sauce, camilleri mustard, borlotti
beans and peppers with sage
🥬
£43

sides

« Yinka Rice »
West African Jollof
rice scented with
ginger and cumin,
served with spicy
tomato and soya sauce,
roasted plantain
🥬
£7

Potato purée:
with demi-sel butter
🥬 Ⓢ
£7

Salad leaves and herbs
from the market
🌿 Ⓢ
small £5
large £9

Onion rings
🌿
£8

Spinach à la crème
🥬 Ⓢ
£7

Mac & Red Leicester
cheese with cauliflower
🥬
£8

French fries
with sketchup
🌿 Ⓢ
£6

Comté gougère
🥬
£6

Bread and butter:
baguettini bread,
Abernethy salted
butter
🥬
£2 each
£6.50 basket of 4

If you have any questions relating to other allergens 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 full allergen contents
file is available on request.

A discretionary 15% service charge will be added to your bill.

Rob Peter to pay Paul? Not at sketch, every penny of the service
charge and tips are shared amongst our staff on top of the fair pay
they get from us. That is why Rob, Peter and Paul and many others
have been with us such a long lovely time.

If you need to use your mobile phone or camera, please do so with
consideration for other guests.

The Gallery restaurant uses site-specific fine bone china..

🥬 suitable for vegetarians

🌿 suitable for vegans

🥬 contains nuts

Ⓢ gluten free

Executive Head Chef Frédéric Don