

PIERRE GAGNAIRE TT

# lecture room & library

## **Sample Menu**

**Prices and Menu are subject to change**

Head Chef: Daniel Stucki

# TASTING MENU

## Feuilletés



Cornish mackerel | Shellfish mariniere with leek & a hint of Dijon mustard | -  
Duck foie gras Chantilly | Confit red bell peppers | Nasturtium leaf ice cream



A thick slice of native lobster tail coated in carrot reduction with lemon  
Condiments: Borlotti beans | Smoked aubergine | Green strawberry | Courgette  
Lettuce stuffed with claw meat | Fromage blanc | Mint | Sweet corn



Tomato foam emulsified with olive oil | Petit Lucques tapenade with pistachio | -  
Dried tomato leaf with oregano  
Roscoff onion & caper shortcrust | Grilled spinach leaves  
Pan fried with chickpea flour | Montgomery cheddar mousse with pink pepper  
Clarified consommé with tarragon



Blue fin tuna tartare | Japanese rice | Oscietra caviar | Vodka pearls | -  
Smoked eel sauce infused with pinecones



Wild seabass fillet cooked in Demi-Sel butter & wrapped in a cabbage leaf | -  
Squid with Cantabrian anchovy | Tomatillo | Scallion with chorizo



Bresse chicken rubbed with aromatics & roasted on the crown | -  
The fillet is sliced & served with Perrier-Jouët Brut « Sauce Ivoire »  
Autumn leaves fondue | Fresh cobnuts | Plum coulis  
Confit thigh | Potato crystalline | Sorrel with raspberry



Pierre Gagnaire's Grand Dessert

# TASTING MENU

## WINE PAIRING

### Wine Pairing

2022 Priorat Rosat Gratallops, Vi de Vila, Clos Mogador, Catalonia, Spain

Special Treat Wine Pairing

2009 Xinomavro, Blanc de Rosé, Cuvée R, Thymiopoulos, Naoussa, Macedonia, Greece



### Wine Pairing

2023 Pinot Bianco, Riserva Vorberg, Cantina Terlano, Alto Adige, Italy

Special Treat Wine Pairing

2023 Petit Chablis, Domaine François Raveneau, Burgundy: Chablis, France



### Wine Pairing

2024 Vin de France, Bienfait des Pradeaux, Ch Pradeaux, Provence, France

Special Treat Wine Pairing

2022 Côtes de Provence, Garrus, Ch d'Esclans, Provence, France



### Wine Pairing

2023 Maranges, La Fussière, Nicolas Perrault, Burgundy: Côte d'Or, France

Special Treat Wine Pairing

2023 Vougeot, Clos Blanc de Vougeot, Domaine de la Vougeraie, Burgundy: Côte d'Or, France



### Wine Pairing

2023 Xarello, Vinya del Coll, Vincent Pastorello and Pepe Raventós, Catalonia, Spain

Special Treat Wine Pairing

2021 Assyrtico, Ftelos Single Vineyard, Artemis Karamolegos, Santorini, Greece



### Wine Pairing

2019 Côtes de Nuits-Villages, Les Vaucrains, Antoine Petitprez, Burgundy: Côte d'Or, France

Special Treat Wine Pairing

2018 Pommard, Les Rugiens-Bas, Michel Gaunoux ,Burgundy: Côte d'Or, France



### Wine Pairing

2014 Jurançon, Marrote, Domaine Guirardel, South West, France

Special Treat Wine Pairing

2008 Pinot Gris, Clos Jepsal, Sélection de Grains Nobles, Trie Spéciale,

Zind-Humbrecht Alsace, France

Wine Pairing: £165

Special Treat Wine Pairing: £395

*Wines are served as a 75ml serving*

# VEGETARIAN TASTING MENU

## Feuilletés



Jellified French celeriac infusion | Jerusalem artichoke crisps | -  
Pumpkin purée | chestnut & tapioca pearls | White truffle shavings  
Rye flour tartelette | Tofu | Parmesan & rocket leaves



Roscoff onions | Montgomery Cheddar & Swiss chard gratin | -  
Egg yolk confit in a Vin Jaune sauce



Whole braised endive coated in bigarade sauce | Wild mushroom | Orange juice veil | -  
Kumquats & puffed black rice



Globe artichoke Chantilly | Quince ice cream | Wet walnut | -  
Grilled carrots dusted with Colman's mustard  
Crunchy petit violet artichoke | Condiment « Tarragon »

The leaves « En Vinaigrette »



Cocktail:  
Pomegranate | Lime and mirin jus | Golden beetroot glazed in beetroot syrup -  
with passion fruit, coconut & grated keffir



Aubergine & tomato Agnolotti | « Zézette » Bouillon | Celery stalk & Braeburn apple  
Lamb's lettuce salad | Autumn chutney



Pierre Gagnaire's Grand Dessert

# VEGETARIAN TASTING MENU WINE PAIRING

## Wine Pairing

2023 Jurançon Sec, XXIII, Castéra, South West France

Special Treat Wine Pairing

1961 Ch Loudenne, Bordeaux Blanc Sec, Bordeaux: Left Bank, France



## Wine Pairing

2013 Rioja, Gran Reserva Rosado, Hacienda Classica, López de Haro, La Rioja: Rioja Alta, Spain

Special Treat Wine Pairing

2018 Côtes de Provence, Tibouren, Cuvée Hommage à Marius,

Clos Cibonne, Provence, France



## Wine Pairing

2020 Rosso di Montalcino, Poggio di Sotto, Tuscany, Italy

Special Treat Wine Pairing

2017 Barolo Gabutti, Otin Fiorin Piè Rupestris, Cappellano, Piedmont, Italy



## Wine Pairing

2023 Chardonnay, Danbury Ridge, Crouch Valley, Essex, England

Special Treat Wine Pairing

2023 Petit Chablis, Domaine François Raveneau, Burgundy: Chablis, France



## Wine Pairing

2016 Dermot Sugrue, Ex Machina, Brut Rosé South Downs, England

Special Treat Wine Pairing

2012 Laurent-Perrier, Grande Cuvée Alexandra, Brut Rosé



## Wine Pairing

2022 Sancerre, L'Éclat, JP and S Agisson, Loire Valley: Central Loire, France

Special Treat Wine Pairing

2022 Sauvignon Blanc, Eisele Vineyard, Araujo Estate, Napa Valley, California, USA



## Wine Pairing

2014 Jurançon, Marrote, Domaine Guirardel, South West, France

Special Treat Wine Pairing

2008 Pinot Gris, Clos Jepsal, Sélection de Grains Nobles, Trie Spéciale,

Zind-Humbrecht Alsace, France

Wine Pairing: £165

Special Treat Wine Pairing: £395

*Wines are served as a 75ml serving*



# A LA CARTE

## Autumn

Vegetable caillette braised in aromatics | Endive fondue | Radicchio & fresh grapes  
Red beetroot rosette dotted with Fallot Dijon mustard | Thin slices of aged Eutiquio Gran Reserva Serrano ham | -  
Quince ice cream  
Forest broth | Wild mushrooms | Pearl onion | Petit-gris snails | English autumn truffle shavings  
Montgomery Cheddar soufflé with flat-leaf parsley | Fermented cabbage

| Wine Pairing                                                         |                            |
|----------------------------------------------------------------------|----------------------------|
| 2015 Ch Musar, Cuvée Musar, Mount Lebanon, Lebanon                   | Special Treat Wine Pairing |
| 1961 Ch La Loudenne, Bordeaux Blanc Sec, Bordeaux: Left Bank, France |                            |

Three Course Menu: £235  
Wine Pairing: £165  
Special Treat Wine Pairing: £395

*Wines are served as a 150ml serving, unless stated otherwise*

# Seafood Platter

Oyster with fresh ginger | Sardine rilette | Coriander leaves | Frozen banana  
Razor clams with green mayonnaise  
Dorset cockles with leek & mustard  
Gambero rosso marinated in Amontillado  
Brown crab mayonnaise with pink grapefruit  
Bluefin tuna with colatura di alici  
Palourde clams | Chervil gel | Shellfish bisque  
English coast seaweed jelly | Oyster & plankton ice cream

## Wine Pairing

2024 Cinque Terre, Terenzuola, Liguria, Italy  
Special Treat Wine Pairing  
2021 Assyrtico, Ftelos Single Vineyard, Artemis Karamolegos, Santorini, Greece

# Scottish Langoustine

The tail seared in liquorice « Beurre Noisette » | Parsnip velouté | Pomegranate  
Dim sum seasoned with lime | Grilled spinach with sesame oil  
Consommé with peaty Whisky | Mousseline | Diced turnip | Tapioca pearls  
Scampi | Rocket with peppered pecorino  
Tartare with ginger & fresh coriander | Red Windsor apple jelly

## Wine Pairing

2023 Pinot Bianco, Riserva Vorberg, Cantina Terlano, Alto Adige, Italy  
Special Treat Wine Pairing  
2018 Nuits-St Georges 1er Cru, Clos des Porrets-St Georges, Henri Gouges, Burgundy: Côte d'Or, France

# FROM THE SEA

## Dover Sole

Large sole prepared « Meunière Style » | The fillets are deboned, served with cooking butter enriched with capers, tarragon, shallots & cucumber

Dugléré sauce prepared as a Bavaroise | Sweet-and-sour cherry tomato

Pommes dauphine sprinkled with turmeric

### Wine Pairing

2022 Los Frontones Blanco, Piedra Fluida, Tenerife, Spain

Special Treat Wine Pairing

2022 Trebbiano d'Abruzzo, Fonte Canale, Tiberio, Abruzzo, Italy

## Sea Bass from the Cornish Coast

Slowly cooked with Olive oil & coated with a cider reduction | Confit Braeburn apple | Celery sticks

Scallop « Priestley » | Crunchy fennel

Seared scallop corolla brushed with plum jus, lovage & chives

Pumpkin & button mushroom tartlet | Soy milk veil | Grated Stilton

### Wine Pairing

2022 Sémillon, Wildeberg, Franschhoek Valley, South Africa

Special Treat Wine Pairing

2022 Sauvignon Blanc, Eisele Vineyard, Araujo Estate, Napa Valley, California, USA

# FROM THE LAND

## Creedy Carver Duck

Marinated in cocoa powder then gently roasted with aromatics | The breast is thinly sliced & glazed with -  
Cassis bigarade sauce | Grilled plum | Trombetta courgette

Duck foie gras | Salt-baked beetroot | Rosehip marmalade

Thigh confit rolled in barbecue sauce | Sorrel purée

Cherry juice emulsified with hazelnut oil | Red sorbet

### Wine Pairing

2015 Hautes Côtes de Nuits, Les Beaux Monts Lussots, Vincent Legou, Burgundy: Côte d'Or, France

Special Treat Wine Pairing

2021 St Joseph, Gonon, Northern Rhône Valley, France

## Limousin Veal

Rack of veal rubbed with nigella & carvi seeds | Cooked in a cocotte & deglazed with Absinthe | -  
Butterhead lettuce | Spelt « Cuisine » | Preserved lemon

Sweetbread raviolo rolled in veal jus perfumed with Angostura | Raisins

Confit shallot | Kidney Rognonade | Dried kale

Pressed calf's head | Rocket leaves | Pine nuts | Black olive juice

### Wine Pairing

2020 Rosso di Montalcino, Poggio di Sotto, Tuscany, Italy

Special Treat Wine Pairing

L.20.17 Ch Palmer, Historical XIXth Century Wine, Margaux, Bordeaux: Left Bank, France

# DESSERTS

## Grand Dessert

Poached plums | Lavender | Pumpkin | Apple and tarragon sorbet  
Roasted fig | Red Port syrup | Coffee « Graffitis » | Almond praline | Candied pecan nuts  
Caramelised Williams pear | Juniper berry & burnt honey ice cream | Milk & thyme foam  
Meringue stuffed with rice pudding | Semi-dried melon | Blackberry | Caramel deglazed with kirsch  
Lemon parfait | Crystallised sorrel | Fennel stick with Chartreuse | « Zucchettino »  
Jivara chocolate « Gavotte » | Red beetroot syrup

### Wine Pairing

2014 Jurançon, Marrote, Domaine Guirardel, South West, France

Special Treat Wine Pairing

2008 Pinot Gris, Clos Jebsal, Sélection de Grains Nobles, Trie Spéciale,  
Zind-Humbrecht Alsace, France

## Cheese

A selection of British & European cheeses from La Fromagerie, with condiments

### Wine Pairing

2024 Passito di Pantelleria, Sese, Tua Rita, Sicily, Italy

Special Treat Wine Pairing

50 Years Old White Port, Quinta da Davesa, Douro, Portugal

## Millefeuille Brut

Tahitian vanilla paresseuse cream | Pistachio praline | Apricot coulis | Rosemary

Red fruits & confit bell peppers | Black sorbet

Roasted peaches coated in caramel | Pistachio frangipane

### Wine Pairing

2015 Ch Dauphiné-Rondillon, Loupiac, Bordeaux: Left Bank, France

Special Treat Wine Pairing

2017 Tokaji Aszú, Szőló, Hungary

## Alpaco Chocolate Soufflé Please allow 25 minutes

Guanaja ice cream | Manjari ganache with Armagnac

Dulcey macaronade | Cherries rolled in coulis

Cacao jelly | Lemon sorbet | Gel with chervil leaves

### Wine Pairing

Maury, 20 Years Old, Mas Amiel, Roussillon, France

Special Treat Wine Pairing

1960 Rivesaltes, Ch Riveyrac, Roussillon, France

## History

sketch is located at 9 Conduit Street, Mayfair, within a Grade II\* listed townhouse, designed by English Architect James Wyatt in 1779 as the private residence of MP Mr Robert Vyner. 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. 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.

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 10 restaurants in the UK to hold such an honour. It was awarded 5 Rosettes by the AA Restaurant Guide in 2012, and continues to retain this accolade today. The restaurant holds the award from the World of Fine Wine's Best Wine By-The-Glass (with Coravin) in Europe in 2014, and The World in 2021, 2022 & 2023, and the 2025 AA Hospitality Best Wine List in England & Overall.

## ❁❁❁ MICHELIN 2026

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.