

PIERRE GAGNAIRE TT

lecture
room & library

Sample Menu

Prices and Menu are subject to change

Head Chef: Daniel Stucki

TASTING MENU

Feuilletés

TT

Maldon salt-cured Cornish seabream & smoked trout corolla | Dorset cockles | Rock samphire & -
sea beet | Chablis wine « Beurre Blanc » with Oscietra caviar | Oyster ice-cream

TT

French celeriac consommé:

Poached duck foie gras | Cos lettuce & dry plum paste

TT

Colchester lobster fricassée with tandoori powder: sweet potato & leek mousseline

The knuckles served on a rye flour tartelette | Rainbow carrots

Traditional bisque | Fresh grapes | Orecchiette with coral

TT

Bluefin tuna marinated in « Colatura Di Alici » | Globe artichoke parfait: green velouté

Mosaic of mushroom & Comice pear: brushed with « Sauce Diable »

Corn bread | Puntarelle | Mostarda di Cremona

TT

Wild turbot fillet steamed with green tea leaves & laid on a fennel compote | Shellfish marinière & seaweed

Pitchfork Cheddar Bavaoise | Pink grapefruit sorbet

TT

Saddle of Welsh roe deer « En Salmi » | Red cabbage & cranberry jam | Jerusalem artichokes | -

Morteau sausage | Quince paste

Borettane onion | Wet walnut | Blackcurrant gel | Pumpkin gnocchi

Smoked beetroot | Autumn truffle | Braised turnips

TT

Pierre Gagnaire's Grand Dessert

TASTING MENU

WINE PAIRING

Wine Pairing

2023 Chablis, Côte de Léchet, Bernard Defaix, Burgundy: Chablis, France

Special Treat Wine Pairing

2022 Petit Chablis, L'Inextinct, Monopole Franc de Pied, L&C Poitout, Burgundy: Chablis, France

TT

Wine Pairing

2021 Los Frontones Blanco, Piedra Fluida, Tenerife, Spain

Special Treat Wine Pairing

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

TT

Wine Pairing

2023 Vin de France, Viognier, Domaine Sainte-Anne, Northern Rhône Valley, France

Special Treat Wine Pairing

2019 Condrieu, Clos Chanson, André Perret, Northern Rhône Valley, France

TT

Wine Pairing

2023 Il Rosato, Nervi Conterno, Piemonte, Italy

Special Treat Wine Pairing

2021 Sancerre Rosé, François Cotat, Loire Valley: Center, France

TT

Wine Pairing

2019 Anjou Blanc, Thibaud Boudignon, Loire Valley: Anjou-Saumur, France

Special Treat Wine Pairing

2021 Savennières, Clos de la Hutte, Thibaud Boudignon, Loire Valley: Anjou-Saumur, France

TT

Wine Pairing

2022 Châteauneuf-du-Pape, Cuvée Gari, Domaine Giraud, Southern Rhône Valley, France

Special Treat Wine Pairing

1987 Rubicon, Meerlust, Stellenbosch, South Africa

TT

Wine Pairing

2021 Riesling, Auslese, Kapellenberg, Nahe, Göttelmann, Germany

Special Treat Wine Pairing

1964 Coteaux du Layon, Moulin Touchais, Loire Valley: Anjou-Saumur, France

Wine Pairing: £165

Special Treat Wine Pairing: £395

Wines are served as a 75ml serving

VEGETARIAN TASTING MENU

Feuilletés

TT

Green Puy lentil dahl | Mango & watermelon brunoise | Cauliflower ice-cream

TT

Ricotta & fresh herb cannelloni | Grape juice foam | Lime & dark rum

TT

Saffron risotto | Orange paste | Purple broccoli & shavings of Autumn truffle

TT

Poached St Ewe free-range egg | Endive fondue with green curry | Heritage rainbow carrot

TT

Braised Shintao turnips | Fallot Dijon mustard dressing
Smoked red beetroot sorbet | Bramley apple compote with lemon

TT

Delica pumpkin & Pitchfork cheddar soufflé | Fennel salad

TT

Pierre Gagnaire's Grand Dessert

VEGETARIAN TASTING MENU WINE PAIRING

TT
Wine Pairing

2021 Priorat Rosat Gratallops, Vi de Vila, Clos Mogador, Catalonia, Spain

Special Treat Wine Pairing

2019 Buçaco, Rosado Reservado, Buçaco Palace Hotel, Alexandre de Almeida,
Bairrada, Portugal

TT

Wine Pairing

2022 Sauvignon, Limes, Ignaz Niedrist, Alto Adige, Italy

Special Treat Wine Pairing

2018 Les Champs Libres, Guinaudeau Family, Bordeaux Blanc Sec, Bordeaux, Right Bank, France

TT

Wine Pairing

2019 Comté Tolosan, Petit Manseng, Domaine d'Audaux South West France

Special Treat Wine Pairing

1951 Ch Gilette, Réserve Vin Sec, Cuvée Spéciale, Sauternes, Bordeaux: Left Bank, France

TT

Wine Pairing

2016 Rioja, Crianza, Viña Gravonia, López de Heredia, La Rioja: Rioja Alta, Spain

Special Treat Wine Pairing

2016 Ribolla Gialla, Gravner, Friuli-Venezia Giulia, Italy

TT

Wine Pairing

2021 Bourgogne-Pinot Noir, Vincent Dureuil-Janthial, Burgundy: Côte d'Or, France

Special Treat Wine Pairing

2021 Pinot Noir, Martha and Daniel Gantenbein, Graubünden, Switzerland

TT

Wine Pairing

2023 Châteauneuf-du-Pape, 100 pour 100 Clairette, Albin Jacumin, Southern Rhône Valley, France

Special Treat Wine Pairing

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

TT

Wine Pairing

2021 Riesling, Auslese, Kapellenberg, Nahe, Göttelmann, Germany

Special Treat Wine Pairing

1964 Coteaux du Layon, Moulin Touchais, Loire Valley: Anjou-Saumur, France

Wine Pairing: £165
Special Treat Wine Pairing: £395

Wines are served as a 75ml serving



A LA CARTE

Autumn

Pan-fried slice of duck foie gras & walnuts smoked in a cocotte of hay with aromatics | Red beetroot & turnip corolla - spread with Fallot Dijon mustard

Red-legged partridge caillette | Consommé | Grilled sweetcorn

Quince ice-cream | Verjus veil | Roasted mushrooms

Montgomery cheddar & flat-leaf parsley soufflé | Leafy celery sticks

Wine Pairing

2020 Roero, Riserva, Stefano Occhetti, Piedmont, Italy

Special Treat Wine Pairing

2015 Barolo, Flavio Roddolo, Piedmont, Italy

3 Course Menu: £235

Wine Pairing: £165

Special Treat Wine Pairing: £395

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

Insolite

72-month aged Parmesan tuile | « Condiment Camilleri » | Cuttlefish & pig's ears

Gambas de Palamós with Rancio wine | Shell jus & piquillo pepper

Portland crab | Arbequina olive oil parfait | Cucumber juice veil

British seaweed jelly: shellfish, cauliflower florets

Raf tomato jam | Sweetbread pamericelli

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

Scottish Langoustine

The tail seared in « Beurre Noisette » & perfumed with liquorice powder | Lemon paste | Swiss chard

« Zam-Zam » seasoned with crushed Madagascan black pepper corn | Spinach velouté

Traditional bisque | Paimpol beans

Cloud of British apple juice sat on a flan

Poached in olive oil & stuffed inside a Petit Violet artichoke | Guinness caramel | Sobatcha seeds

Wine Pairing

2018 Nuits-St Georges, Les Crots, Henri Gouges, Burgundy: Côte d'Or, France

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

The fillet is cooked « Meuniere » style: served with capers, tarragon & torrefied hazelnut butter

Carrot cream with tomato | Button mushrooms & grelot onions | Scottish scallops

Hand-made spaghettini with squid ink | Cockles perfumed with lemon thyme

Wine Pairing

2022 Viré-Clessé, Quintaine, Pierrette & Marc & Sophie Guillemot-Michel, Burgundy: the Mâconnais, France

Special Treat Wine Pairing

2021 Meursault, Génévrières, Cuvée des Pierres, Latour-Guiraud, Burgundy: Côte d'Or, France

Cornish Turbot

Roasted on the bone: glazed with turmeric infused orange juice, red onion & pumpkin | Sardine escabeche sauce

St-Austell mussels marinated in plum juice | Fresh coriander leaves

Baked celeriac bavaroise: sprinkled with smoked Middle White pork belly & paprika

Wine Pairing

2022 High Noon Rosé, Noon Winery, McLaren Vale, South Australia

Special Treat Wine Pairing

2022 Côtes de Provence, Les Clans, Ch d'Esclans, Provence, France

FROM THE LAND

Limousin Veal

Limousin veal fillet roasted with oregano | Puy lentil dahl | Rocket with pine nuts

Braised lettuce | Veal broth | Quenelle

Endive gribiche | Pressed calf's head

Caramelised veal sweetbread | Fennel fondue

Wine Pairing

2019 Saumur-Champigny, Les Mémoires, Domaine des Roches Neuves, Loire Valley: Anjou-Saumur, France

Special Treat Wine Pairing

2021 Ch Les Carmes Haut-Brion, Pessac-Léognan, Bordeaux: Left Bank, France

Welsh Pheasant *

Roasted on the crown with bay leaves and black peppercorn: the crown is stuffed under the skin with pistachio paste | -

Glazed red cabbage leaves | Cranberries | Salsify

A cup of game cappuccino | Muscat grapes

Maris Piper potato Millefeuille | Salad leaves

Wine Pairing

2013 Rioja, Viña Tondonia, Reserva, López de Heredia, La Rioja: Rioja Alta, Spain

Special Treat Wine Pairing

2001 Rioja, Viña Tondonia, Gran Reserva, López de Heredia, La Rioja: Rioja Alta, Spain

*May contain lead shot

DESSERTS

Grand Dessert

Baba soaked in Armagnac: pink grapefruit & redcurrant marmalade

Reine Claude plum Arlette: Stracciatella ice cream with London honey, cobnuts

Quince paste with Maldon salt: confit Braeburn apple with Calvados, apple crisps

Tuma yellow chocolate mousse: fresh ginger, charcoal almond paste, cacao water

Confit chestnut: blackberry coulis, nougatine shards, cep mushrooms

Roasted Solliès fig opaline: Stilton panna cotta, black peppercorn gel, red port reduction

Wine Pairing

2021 Riesling, Auslese, Kapellenberg, Nahe, Göttelmann, Germany

Special Treat Wine Pairing

1964 Coteaux du Layon, Moulin Touchais, Loire Valley: Anjou-Saumur, France

Cheese

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

Wine Pairing

2019 L'Étoile, Sélection, Jean-Luc Moillard, Jura, France

Special Treat Wine Pairing

2016 Château-Chalon, Marie-Pierre Chevassu-Fassenet, Jura, France

Millefeuille Brut

Tahitian vanilla mousseline | Caramelised mendiants | Hazelnut praline

Sauternes wine jelly | Burnt honey & juniper berry ice-cream

William pear compote

Wine Pairing

2020 Jurançon, Cuvée Thibault, Domaine Bellegarde, South West France

Special Treat Wine Pairing

2017 Tokaji Aszú, Szőló, Hungary

Chocolate Soufflé Please allow 25 minutes

Alpaco soufflé | Caramélia chocolate sheet | Guanaja quenelle coated in cacao nibs | -

Manjari ganache with Monkey Shoulder Whisky

Jivara macaronade | Pink grapefruit marmalade

Champagne granita | Blackcurrant jelly

Wine Pairing

10-year-old Tawny Port, Graham, Douro, Portugal

Special Treat Wine Pairing

30-year-old Tawny Port, Graham, Douro, Portugal

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 2016 AA Hospitality Best Wine List in England & Overall.

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.