

PIERRE GAGNAIRE TT

lecture room & library

Sample Menu

Prices and Menu are subject to change

Head Chef: Daniel Stucki



LUNCH

Three Course Menu

including a half-bottle
of selected wine: £120

including a half-bottle from
our Special Treat selection: £195

Feuilletés



Cornish mackerelle terrine | Shellfish marinière with leek | Dijon mustard dots with seaweed

Duck foie gras Chantilly | Confit red bell pepper | Nasturtium leaves ice cream

Langoustine bisque | Centennial grapes



Bresse Chicken

The crown marinated with aromatics & traditionally roasted | Autumn leaves | Red plum coulis | -
Cooking jus finished with Vin Jaune

Velouté with nori flakes | Cobnuts | Flan

Aspic of thigh | Celeriac remoulade | Jerusalem artichoke



Caramelised Williams pear | Juniper berry & burnt honey ice cream | Milk & thyme foam

Roasted fig | Red Port syrup | Coffee « Graffitis » | Almond praline | Candied pecan nuts

Poached plums in lavender syrup | Pickled pumpkin | Herb sorbet

Poached plums | Lavender | Pumpkin | Apple and tarragon sorbet



Petits Fours

WINE SELECTION

White

2023 Chablis, Gilbert Picq & Fils, Burgundy, France

Or

2021 Sancerre, Cuvée Florès, Vincent Pinard, Loire Valley, France

Or

Verdejo, Aldea, Spain, Galicia (0% ABV)



Red

2023 Lalande de Pomerol, Château Tournefeuille, C315 Sud-Ouest, Bordeaux, France

Or

2020 Mercurey, Vieilles Vignes, Domaine Charton, Burgundy, Côte Chalonnaise, France

Or

Lautus, Savvy Red, South Africa, Western Cape (0.5% ABV)

Special Treat White

2022 Mâcon-Verzé, Le Monté, Domaine Leflaive, Burgundy: the Mâconnais, France

Or

2023 Meursault, Les Vireuils, Michel Dupont-Fahn, Burgundy: Côte d'Or, France

Or

2022 Pouilly-Fumé, MCMLV, Domaine du Bouchot, Loire Valley, France



Special Treat Red

2022 Monthélie, Clos des Champs Fuillot, Eric Boigelot, Burgundy: Côte d'Or, France

Or

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

Or

2021 St Joseph, Gonon, Northern Rhône Valley, France



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
Brown crab mayonnaise with pink grapefruit
Bluefin tuna with colatura di alici
Gambero rosso marinated in Amontillado
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 peach | 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.