

PIERRE GAGNAIRE TT

lecture room & library

Sample Menu

Prices and menu are subject to change

Head Chef: Daniel Stucki

LUNCH MENU

Feuilletés

TT

To Begin With...

White asparagus bavaroise / Grapefruit gel / Buckwheat
Grilled slice of hand dived scallops / Black radish / Ginger / Carrot
Blue fin tuna* / limousin veal & celeriac foam
Spring herb sorbet

TT

Fish:

Grilled fillet of turbot / Datterino tomato / capers
« Zezette » bouillon / Green peas & broad beans
Maris Piper potato & smoked duck terrine / Pickled red onion

Meat:

Corn-fed chicken from the Pays Basque marinated with lemon & thyme
Caramelised shallot / Green asparagus / Hazelnut
Creamy buckwheat polenta

Vegetarian:

Cocotte of sweetheart cabbage with orange bigarade
Radicchio & swiss chard garden
Cracked freekeh / Stuffed endives

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Le Dessert du Jour...

TT

Petits Fours

3 Course Menu: £140

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

*Certified Sustainable

WINE LIST

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

White Wine:

2018 Riesling, Nackenheim Trocken, Rheinhessen , Gunderloch, Germany
or

2021 Petit Chablis, Daniel Dampt & Fils, Chablis, France

Rosé Wine:

2021 Railway Hill Rosé, Simpsons, Kent, England
or

2021 Côtes de Provence, La Chapelle Gordonne, Tête de Cuvée, Ch la Gordonne, Provence, France

Red Wine:

2021 Marselan, Bodegas del Sur, Canelones, Uruguay
or

2015 Chinon, Silènes, Charles Joguet, Loire Valley, France
or

2020 Malbec, Resevado, Fabre Montmayou, Mendoza, Argentina

Alcohol free:

Merlot Grape Juice, Didier Goubet, Bordeaux, France
or

2020 Riesling, Kolonne Null, Axel Pauly, Mosel, Germany
or

Jasmine Pearls Sparkling Tea, Shekou Garden, Fujian, Liu Guoqing/Jing

A LA CARTE

3 Course Menu: £210
Wine Pairing: £165
Special Treat Wine Pairing: £395

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

TO BEGIN WITH...

Scottish Langoustine

The tail roasted in liquorice beurre noisette / Swiss chard / Coffee crumble
A cup of bisque / Coconut Chantilly
« Pascaline » / Lovage & tarragon broth
Squid ink tortellini salpicon & smoked cheddar / Black radish
Raw: reduction of Old Monty cider / Bramley Apple granita

Wine Pairing

2017 Nuits-St Georges, Les Crots Blanc, Domaine Henri Gouges, Burgundy: Côte d'Or, France

Special Treat Wine Pairing

2015 Nuits-St Georges, La Perrière, Domaine Henri Gouges, Burgundy: Côte d'Or, France

Spring

Carpaccio « Sea & earth » / Vintage soy sauce / Rocket leaves
White asparagus Bavaroise / Sticky grapefruit juice
Roasted slice of Charolais cheese / Almond milk / Turnips
Chicken consommé scented with Sauternes wine / Peas / Green asparagus tips / Fava beans
Rose de Bretagne onion with golden raisins / Scottish trout / Lettuce

Wine Pairing

1989 Muscadet Sèvre et Maine sur lie, Cuvée d'Exception, Domaine R de la Grange, Loire Valley: Pays Nantais, France

Special Treat Wine Pairing

2017 Criots-Bâtard-Montrachet, Fontaine-Gagnard, Burgundy: Côte d'Or, France

FROM THE SEA

Native lobster

The tail is sliced & served with Beurre Demi-Sel / Leafy carrot
Traditional bisque / Black rice galette & sweet onion
Rillettes of claws with fresh coriander / Plants from the British coast
Spiky artichoke heart & petals

Wine Pairing
2020 Sancerre, Les Monts Damnés, Paul Prieur et Fils, Center Loire, France

Special Treat Wine Pairing
2008 Ch Laville Haut-Brion, Pessac-Léognan, Bordeaux: Left Bank, France

Wild Cornish turbot

Roasted on the bone, the fillet is finished with veal jus & cider reduction
Braised butterhead lettuce / Dunkirk radish
Maris Piper potato terrine with smoked duck / Chervil leaves
« Barigoule » of Tema artichokes / Fresh coriander & soy beans

Wine Pairing
2015 Grüner Veltliner, Losling, Clemens Strobl, Gut Wagram, Kamptal, Austria

Special Treat Wine Pairing
2017 Criots-Bâtard-Montrachet, Fontaine-Gagnard, Burgundy: Côte d'Or, France *(Served from Magnum)*

FROM THE LAND

Duck

Whole roasted Himalayan salt-aged Creedy Carver duck, marinated in Iranian black cumin
The breast is sliced, served with honey and Charentes Verjus sauce
Sweetheart cabbage / Grilled fruits and vegetables
The thigh « en ballotine » / Ratte potato puree
Clarified consommé / Poached duck foie gras / Celeriac

Wine Pairing

2020 Palette Rosé, Ch Simone, Provence, France

Special Treat Wine Pairing

2010 Rioja, Gran Reserva Rosado, Viña Tondonia, R. López de Heredia, La Rioja: Rioja Alta, Spain

Veal

Limousin veal rack rubbed in savory leaves & nigella seeds, cooked en cocotte
Creamy buckwheat polenta with turmeric / Spring onion / Portobello mushroom
Caramelised & smoked sweetbread / Tomato jam with Mostarda di Cremona / Mangetout
Thin slices of tête de veau / « Dundee Pinky » condiment
Endive « en rognonnade »

Wine Pairing

2009 Rioja, Reserva, Viña Tondonia, López de Heredia, La Rioja: Rioja Alta

Special Treat Wine Pairing

2006 Sassicaia, Tenuta San Guido, Tuscany, Italy

DESSERTS

Grand Dessert

Mandarin givrée

Mexican vanilla panna-cotta / Jellied clementine juice / Caramel / Mandarin segments in Mandarine Napoléon liqueur / Blood-orange sorbet

Victoria pineapple / Apple quarter / Caramelised mendiants / Coconut-milk mousse

Araguani chocolate leaves / Orange & grapefruit marmalade; whipped cream with cocoa / Sugar petal Chartreuse

Truffled marron glacé / Diced pear poached in Muscat de Beaumes de Venise

Joconde sponge with Sicilian pistachios / Coffee water

Lime « parfait » perfumed with kumbawa

Puntarella with icing sugar / Yellow mango & passionfruit coulis

Wine Pairing

2017 Viré-Clessé, Quintaine, Émilien Gillet, Cuvée Levroulé, Domaine de la Bongran, G. Thévenet,
Burgundy: the Mâconnais, France

Special Treat Wine Pairing

1983 Ch Gilette, Crème de Tête, Sauternes, Bordeaux: Left Bank, France

Cheese

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

Wine Pairing

LC14 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

Taïnorï soufflé / Caramelia chocolate sheet / Guanaja ice cream / Manjari ganache with Bas Armagnac, Laberdolive, Domaine de Jaurrey 2001

Blackcurrant: compote, sorbet, « Cristal de vent »

Amarelli panna-cotta

Macaronade Equateur

Wine Pairing

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

Special Treat Wine Pairing

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

Winter fruits

Chestnut cream & golden raisins with dark rum / Diced pear & caramelised almonds

Citrus marmalade with ginger / Pineapple sorbet

« Alsacienne » apple ice cream / Cinnamon Chantilly / Streusel

Coconut milk with lime / Yellow mango & lychee

Muscovado-sugar tuile with orange zest

Wine Pairing

2013 Poiré de Glace, Eric Bordelet, Normandy, France

Special Treat Wine Pairing

1976 Tokay-Pinot Gris, Sélection de Grains Nobles, Hugel, Alsace, 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. 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.

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 8 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, 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.