






## Starters

<b>Achill Oysters No.1</b>	£18   £36
Shallot granité, rye bread, lemon butter (3   6)	
<b>sketch Oysters Achill No.1</b> 🍷 Ⓞ	£21   £42
Apple-and-mascarpone compote with lime and fresh coriander, mango coulis with toasted hazelnuts; chopped rocket (3   6)	
<b>Brown-Shrimp Jelly &amp; Caviar</b>	£36
Oscietra caviar cream, smoked salmon toast	
<b>Cod Brandade on toast</b>	£21
Baby sardines and guindillas, frisée salad with seaweed	
<b>Chantilly Lace</b> Ⓞ	£20
Black Venere rice, Basmati rice with green-curry spices, baby spinach, lobster bisque	
<b>Haddock Soufflé : 9 Conduit Street</b>	£21
Crunchy white cabbage with Colman's-mustard-infused beurre blanc	
<b>Marguerite Pâté</b> 🍷	£22
Four meat terrine, autumn chutney	
<b>Guinness Poached Egg</b> 🍷	£15
Egg cooked at 67°C, wild mushrooms, Guinness sabayon, gingerbread	
<b>Diced Smoked Red Beetroot</b> Ⓞ 🍷	£18
« Corinthe Condiment », lamb's lettuce salad, Stilton cheese	
<b>Korean Bouillon</b> 🍷	£19
Tofu, mixed mushrooms, makgeolli wine, fermented turnips, wild seaweed	
<b>Lily Sing Salad</b> 🍷	£20
Avocado, Datterini tomatoes, tofu, Thai grapefruit, mango, green beans, freeze-dried raspberries, miso mayonnaise	

## Sides

Bread basket, Abernethy Salted Butter 🍷	£6
Plain French Fries 🍷 Ⓞ	£6
Truffle & Cheese French Fries 🍷 Ⓞ	£9
Steamed Vegetables 🍷 Ⓞ	£8
Truffle Gnocchi 🍷 🍷	£10
Potato Purée 🍷 Ⓞ	£7
Onion Rings 🍷	£8
Spinach à La Crème 🍷 Ⓞ	£7

## Fish

- Dover Sole**  £59  
Grilled or Meunière, baby spinach
- Poached Brill**  £45  
Champagne sauce, Jersey Royals, girolles
- Lobster Fricassée**  £62  
Sauternes wine, sweet onion fondue, baby carrots
- Satay Prawns**   £39  
« Condiment Piero », warm vegetable salad

## Meat


- Fillet of Irish Grass-Fed Beef**  £55  
Béarnaise sauce, grilled green cabbage, gaufrette potatoes
- sketch Beef Tartare**  £33  
Smoked soy sauce, rainbow carrots, peanut mayonnaise
- Veal Blanquette** £46  
Pilaf rice, baby vegetables
- Pork Tenderloin** £41  
Eriang sauce, quince paste, sage, pruneaux d'Agen
- Farmhouse Chicken Breast**  £32  
Hay-smoked, wild mushrooms, « Sauce Alice »


## To Share

- Westholme Wagyu Tomahawk** please allow 30 minutes £195  
Pommes dauphine, green beans, mixed salad

## Vegetarian

- Mushroom Arancini**  £25  
Lemongrass, spring onions, golden raisins
- Fresh Penne with Lemon**  £27  
Green shiso, stracchino cheese, coriander

 suitable for vegetarians

 suitable for vegans

 contains nuts

 gluten free

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. If you have any questions relating to other allergens please speak to your waiter.

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.

The Gallery restaurant uses site-specific fine bone china.