

tradition

“I wish to update a style of cooking that seemed almost revolutionary during my youth, both in France and around the world.

At the time, I remember, ideas were circulating with difficulty. Asian cuisine, for example, only reached most of mainland Europe in the 1980s...”

STARTERS

6 Carlingford n°1 oysters: shallot sauce, rye bread, demi-sel butter	£27
Pâté en croûte: gherkins, green bean salad 🍴	£21
Duck foie gras terrine: brioche, Porto jelly	£28
Fish soup: stone bass, smoked cod	£19
Escargots à la Parisienne 🍴	£24
Scallop carpaccio: Maldon sea salt, guacamole with yuzu 🍷	£25
Burrata stiletto: rocket salad 🍷	£21

MAINS

Poached turbot: Hollandaise sauce, steamed potato 🍷	£47
« <i>Nîmes</i> » cod brandade	£34
Dover sole: « <i>meunière</i> » or grilled 🍷	£60
« <i>9 Conduit Street</i> » soufflé	£28
Spring lamb stew 🍷	£38
Fillet of beef with « <i>Champs-Élysées</i> » sauce, allumette potatoes 🍷	£55
Escalope Viennoise 🍴	£36

SIDES

Bread basket, Abernethy salted butter 🍷	£6.50
« <i>Yinka Rice</i> » West African jollof rice 🍷	£7
Mac & Gorgonzola cheese with cauliflower 🍷	£8
French fries with sketchup 🍷 🍷	£7
Potato purée: with demi-sel butter 🍷 🍷	£7
Onion rings 🍷	£8
Spinach à la crème 🍷 🍷	£7
Salad leaves & herbs from the market 🍷 🍷	small £5 large £9

open mind

“...I quickly understood that cooking was an incredible taste playground, though one where respect for producers and their ingredients came first; the principle was to cook with accuracy and without waste.

It is this openness to the world that has made my reputation and continues to nourish the spirit of my cuisine.”

- French MasterChef Pierre Gagnaire

STARTERS

6 Carlingford oysters: ginger, sardine rillettes with coriander	£30
Chantilly lace: three layers of rice, lobster bisque ^{GF}	£20
Arlette: seaweed, roasted duck foie gras with red cabbage, escargot	£32
Smoked beetroot, Stilton crumble, beetroot sorbet, crunchy radishes ^S ^{GF}	£20
Bavaroise of sand-grown carrots, aged balsamic vinegar ^V ^{GF}	£17
Bigarade artichoke heart, mustard ice cream, purslane ^S ^{GF}	£18
Smoked salmon rilette: Ratte potatoes, green asparagus	£21

MAINS

Wild sea bass poached in olive oil, caramelized endive cream with Parmesan cheese ^{GF}	£47
Lobster fricassée with ginger, durum wheat semolina with hazelnut oil ^N	£54
Grilled red mullet: onion fondue, pan-fried squid ^{GF}	£40
John Dory in tandoori, Ratte potatoes and fava beans, crab bisque ^{GF}	£42
sketch tartare: smoked eel, Caesar sauce	£33
Aldudes pork chop with ‘nduja: potato terrine, sucrine lettuce	£47
Chicken breast, fresh morels in coffee, green asparagus ^{GF}	£52

VEGETABLES

Portobello burger ^V ^{GF}	£24
Chive gnocchi: green velouté, shavings of Montgomery cheddar ^S	£28

^S suitable for vegetarians

^V suitable for vegans

^N contains nuts

^{GF} 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..