

STARTER

White Autumn

Paimpol Coco Bean Velouté with Coconut Milk / Aloe Vera / Tapioca and Beurre Blanc
Lemon Wurtz / Whipped Egg White / Mostarda di Cremona / White Onion Cream
Cauliflower Cheese Cake / White Tea and Jasmine Jelly
£25

Seaweed

Gillardeau Oysters / Green Mango / Leek / Tofu / Dried Bonito
Warm Kombu Bouillon / Shellfish / Broccoli Florets
Crab with Nori Seaweed and Potato Mousse
Fresh Seaweed and Fennel Kohlrabi Marinated in Sake / Scallops in Citrus Juice and Coriander
£34

Perfume of the Earth

Inspired by one of Pierre Gagnaire's Favourite Perfumes "Terre d'Hermès"

Cocotte of Vegetables, Smoked Orange Peel and Bay Laurel / Foie Gras Soup with Sarawak Pepper
Pluma Iberico / Sautéed Snails with Ceps
Goat's Cheese and Black Olives from Nyons
Custard of Burgundy Truffle
White Root Vegetable and Almond Tart / Red Beetroot Syrup / Purslane Salad
£39

STARTER

Sea Garden n°5

Braised Red Mullet / Mussels / Swiss Chard
Enoki Mushrooms / Smoked Haddock with Chives
Velvet Crab Jelly with Cognac / Foie Gras Chantilly / Cuttlefish Carpaccio
Sautéed Monkfish in Tandoori / Pumpkin and Chervil
£44

Langoustines {Addressed in Five Ways}

Roasted / Sautéed Girolles
A la Plancha with Epine-Vinette and Lardo di Colonnata / Toast of Agria Potato
Mousseline with Noilly Prat / Matcha Green Tea and Almond Paste Butter
Spicy Jelly / Cockle Marinière / Lentil Salad and Purée
Tartare / Kitcho Vodka Jelly / Sardinian Lemon Paste
£46

FISH

Cod and Pollock

Roast Cod on the Skin / Celeriac and Horseradish Cream / Shiso Tempura / Lemon Wedge
Cod Brandade Wrapped in Lettuce/ Pommes Paille
Pollock Poached «à la Minute» / Olive Oil and Lemon Broth / Red Pepper and Celery
£35

Dover Sole and Oysters

Poached Sole Fillet / Tarragon Butter / Gillardeau Oysters / Aged Comté
Traditional White Wine Sauce
Basmati Rice / Potato Espuma / Green Curry
£42

Sea Bass

Grilled and Slow-cooked Sea Bass / Shrimp Butter / Grenaille Potato Purée / Tarragon
Red Wine Sauce
Chilled Shrimp Broth / Tofu / Shrimps / Fresh Herbs / Galia Melon
Baby Leek Salad with Coleman's Mustard / Sea Bass Gravlax
£48

Scallops and John Dory

John Dory Poached in Espelette Butter / Celery and Anchovies / Piquillos / Flavoured Olive Oil
Oven-baked Scallops / Grapefruit Marmalade / Creamy Parmesan Sauce
Scallop Carpaccio / Avocado and Rocket Salad / Cucumber and Passionfruit
£52

MEAT

Pig

Cocotte of Ibérico Pork Chop / Blackcurrant Sauce / Carrot Purée with Cumin
Black Pudding Ravioli / Apple and Cider Vinegar
Pig's Ear, Chicory Salad with Gherkin
£37

Deer

Pan-fried Deer Fillet with Juniper / Parsnip Purée / Green Cabbage / Almond and Gingerbread
Leg of Deer in a Red Wine Stew / Chestnut and Jerusalem Artichoke
Sologne Stuffing on Raspberry Breadcrumbs
£40

Quercy Lamb

Roast Leg with Oregano / Sweet Potatoes and Curry Sauce / Crosne / Salsify
Roast Rack of Lamb / Black Garlic Velouté / Polenta
Sautéed Sweetbreads / Red Radish Barigoule
Ewe Yoghurt / Dried Apricots
£49

Beef

Roast Bavarian Simmental Beef Fillet in Peppered Butter / Potato and Aubergine / Bone Marrow
Morels and Liquorice / Crunchy Pickled Onions
Foie Gras Terrine Rossini
£58

CHEESE TABLE

_____ Selection of Cheese
from Maison Antony d'Alsace

Accompanied by
Sarasson Cream
Mostarda di Cremona
Crackers
Grapes seasoned with Olive Oil and Maldon Salt

£20

DESSERT

Chocolate

Dark Manjari Chocolate Soufflé
Blackberry Parfait
Goat's Milk Jelly / Pistachio Cream / Chocolate Sauce
£13

Pays d'Auge

Pan-fried Apples and Fresh Grapes
Creamy Caramel with Cider
£14

Pierre Gagnaire's Grand Dessert

A Combination of Miniature Desserts:
Fig Biscuit / Orange / Caramel with Red Wine
Coconut Milk with Passionfruit / Reine Claude Plum Sorbet
Keiko San Cake
Coffee Pannacotta / Apple and Cinnamon Compote / Apple and Calvados Ice Cream
Lemon Parfait / Grapefruit Marmalade / Lemon Meringue
Pierre Gagnaire's Chocolate Cake 2010
£16 (*The Chef's Selection of Three Desserts*)
£29 (*Six Desserts*)

A discretionary service charge of 12.5% will be added to your bill.

Rob Peter to pay Paul? Not at sketch, every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us. That is why Rob, Peter and Paul and many others have been with us such a long lovely time.

All prices are inclusive of VAT at 17.5%