

“ A LA CARTE ”

## STARTER

### Spring

Roast Frogs' Legs / Chicken Quenelle / Cock's Comb / Nettle Cream and Poulette Sauce  
Bouillon of Girolles / Baby Spring Onions and Shaved Gruyère  
Turnips 'Declension'  
£35

### Perfume of the Earth

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

Smoked Cocotte of Snails and Vegetables / Foie Gras Soup with Port  
Bouillon 'Zezette' / Paleta Ibérica / Parsley Ice Cube  
Black Olive Jelly / Burrata and 'Abbé Nollet' Vegetable Leaves  
White Beetroot and Almond Tart  
£40

### Sea Garden n°10

Langoustine "Terre des Siennes"  
Langoustine Bisque / Shrimp Butter  
Gillardeau Oysters in Sorrel and Quimper Bouillon  
White Crab Meat / Citrus Gelée and Avocado  
£42

### Scallop and Morel

Morels with Arbois Wine / Roast Scallops / Marinated Scallops  
Braised Veal Sweetbreads "Osso Bucco" Served Chilled  
Sorbet of Grapefruit and Espelette Pepper  
£45

## FISH

### Cod

Roast Cod / Cured Sardine / Hanoi Sauce

Calamarata Pasta / Patty Pan Squash / Baby Squid with Ginseng

French Bean Salad with Sesame

£37

### Sea Bass and Gillardeau Oyster

Line-caught Sea Bass Slow-cooked in Bay Leaf Butter / Tofu and Organic Salmon Roe / Cucumbers / Oyster Velouté with Manzanilla

Fresh Herb Liebig / Oysters / Apple and Ginger

£43

### Dover Sole

Fillets of Dover Sole Meunière / Black Rice Velouté with Radicchio

Broccoli Purée / Razor Clams and Hazelnuts

Artichoke Sorbet

£47

## MEAT

### Pig

Cocotte of Ibérico Pork Chop with Sage / Bigarade Sauce

Black Pudding with Aged Rum / Potato Cream

Swiss Chard Gratin with Montgomery Cheddar

Crunchy Pig Ear / Kimchi / Black Radish

£40

### Duck

Foie Gras with Rosemary / Green Pepper Sauce / Creamed Spinach / Portobello Mushroom

Duck from Chalan / Cinnamon and Cumin Sauce / Pear and Pine Nuts

Tamarillo Sorbet

£47

### Lamb

Saddle of Quercy Lamb / Green Cabbage / Stuffed Fresh Grapes / Olives / Garlic Sablé

Pan-fried Rack of Quercy Lamb with Oregano / Turnips with Port

Tomato Tartlet / Sweetbreads

Ewe Cheese Yogurt / Roquefort and Dried Apricot

£49

### Beef

Roast Simmentale Beef with Kerala Black Pepper / Red Wine Sauce

Gorgonzola and Rocket / Carrot Brunoise

Crunchy Potatoes

Beef Carpaccio / Raw Vegetables / Soy Sauce Bouillon

£55

## CHEESE TABLE

Selection of Cheese  
from Maison Mons, Roanne

Accompanied by  
Sarasson Cream  
Mostarda di Cremona  
Crackers  
Grapes Seasoned with Olive Oil and Maldon Salt  
£20

## DESSERT

### Chocolate Soufflé

Dark Manjari Chocolate Soufflé  
Crunchy Pistachio Parfait with Milk Chocolate  
Guanaja Chocolate Ganache  
Orange Tuile with Citrus Marmalade  
Coffee Syrup with Aged Rum, Yellow Raisins and Morello Cherries  
£13

### Vanilla Soufflé

Tahitian Vanilla Soufflé  
Vanilla and Raspberry Ice Cream  
Rhubarb and Paris Mushroom Tartlet  
Redcurrant Jelly with Sauternes  
£13

### Pierre Gagnaire's Grand Dessert

Blood Orange Jelly / Apricot with Campari / Almond Cream / Rum and Orange Sorbet  
Nougatine / Confit of Ginger / Aloe Vera / Pineapple / Coconut Velouté / Liquorice Ice Cream  
Lemon Biscuit / Baileys' Cream / Mint Mousse / Coffee Jelly / Lemon and Yogurt Sorbet  
Malabar Ice Cream / Rose Loukhoun / Meringue / Grenadine Syrup / Blackcurrant Sauce  
Pierre Gagnaire's Chocolate 2012  
*The Chef's Selection of Three Desserts* £16  
*Five Desserts* £25

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 20%