

“ A LA CARTE ”

FIRST COURSES

Winter

Pâté en Croute of Iberian Pork Perfumed with Wild Fennel Seeds / Homemade Pickles
Puntarella and Leeks / *"Richerenches"* Vinaigrette
Jambon Bouillon / Potato Knödel / Radicchio Fondue
Smoked Jerusalem Artichokes with Pancetta / White Velouté / Sage / Morteau sausage
£45

Italian Spirit

Thin Slices of Limousin Veal Fillet brushed with Nocellara Olive Oil;
Tuna Cream / Trevisano / Baked Ricotta with Star Anise
Crudo of Line-Caught Sea Bass / Félicia Salad
Moscato d'Asti Jelly / Burrata / Parma Ham / Taggiasca Olives
Rocket Gnocchi / Truffled Parmesan Cream / White Balsamic Veil
£46

Crab – Sea Urchin – Scallop

Picked Channel Crab with Yuzu / Kiwi from Montauban / Green Shizo
Scallop Pascaline / Grated Coconut / Peep-Hole Mushroom – Lemongrass Broth
Sea Urchin Tongues and Jelly / Seaweed / Cauliflower
Roasted Scallop / Colonnata Ham / Sea Urchin Bisque with Oben 14 Single Malt Whisky
£48

Shellfish

Ostra Regal Oyster *"Gaya"*
Marine Basket: Cockles / Razor Clams / Almond Clams / Carrot / Wheat Beer
Verni / Celery and Dill
Duck Foie Gras Soup with a Hint of Green Curry / Abalone / Baby Onions
Vodka-Lemon Granité / Oscietra Caviar / Sour Cream / Artichoke
£49

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 minimum of two courses to be taken per person

FROM THE SEA

Pollock – Gambero Rosso

Line Caught Yellow Pollock Pan-Fried on the Skin -
Button Mushrooms / Speck / Aged Gouda / Grelot Onions
Gambero Rosso Galette / Endive Cream with a Hint of Sansho
Shellfish Bisque / Red Quinoa / Crosnes and Salsify
£50

Turbot

Slice of Wild Native Turbot Roasted on the Bone -
Sauce Dugléré / Pear and Cucumber
Vacherin - Potato Mash with Champagne
Lemon Gel with Chervil / Pumpkin Ice Cream
£52

Live Langoustines

Steamed and Rolled in a Rice Sheet -
Daikon with Ponzu / Candy Beetroot / Liebig / Smoked Beetroot Syrup
Pan-Fried and Glazed with a Mandarin Reduction / Broccolito / Green Puy Lentils
Mousse Perfumed with Cardamom / Spinach Cream
Crystalline Potato with Tasmanian Pepper
£55

If you need to use your mobile phone or camera, please do so with consideration for other guests.

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%

FROM THE LAND

Duck

Salt Aged Goosnargh Duck Perfumed with Citrus Roasted on the Crown -
The Fillet is Cut in Thin Slices / Pan-Fried Hispi Leaf
Winter Fruits and Vegetables
Traditional Puff Pastry Tourtière / Bitter Salads
Tamarillo Sorbet / Hibiscus Infusion
£50

Guinea Fowl

The Fillets are Roasted with Gingerbread Butter under the skin -
Roscoff Onion Fondue / Golden Raisins / Celeriac
Foie Gras "A la Vapeur" Glazed with Cider Caramel / Apple Crumble
Pommes Darphin
£52

Venison

Scottish Highlands Venison Saddle Marinated with Juniper Berries and Cumin -
Winter Chutney / Chervil Root Purée / Quince
Civet from the Shoulder / Red Cabbage and Cassis Marmalade
"Bilou" Potatoes with Shiitake
£53

(Game may contain shot)

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CHEESE TABLE

Selection of Cheese

from La Fromagerie, Marylebone, London
& Fromagerie Androuet, Paris, France

Accompanied by

Pear with "*Pain d'Epices*" / Celery with Paprika / Quince Paste
Tamarillo Chutney
Tunworth Ice Cream / White and Red Grape Sorbet
£25

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DESSERTS

Sample

Autumn Fruits

Almond and Hazelnut Dacquoise / Chestnut Cream with Dark Rum / Pink grapefruit
Alsace-Style Apple Ice Cream / Avocado / Redcurrant Jelly
Blackcurrant Compote with Muscovado Sugar / Macaronade Sablé / Home-Made Praline
Black Olives Infused with Pear / Pine Nuts / Sultanas and Plum Jam
£20

Vanilla Soufflé

Madagascan Vanilla Biscuit Soufflé / Sicilian Pistachio Parfait
Pumpkin Velouté with Passionfruit / Toasted Hazelnut Tart
Burrata / Cachaça / Mango
£21

Pierre Gagnaire's Grand Dessert

Walnut Sacristan with Angelica / Almond Cream
White Sorbet with Absinthe / Cucumber / Raisins / Pomegranate / Dill
Summerset Apple Gâteau / Salted Butter Caramel
Pamplona Velouté / Cacao Mousse / Crunchy Cuba Parfait / Mikado
Blue Water / Crystalised Medjoul Date
Yuzu Sponge Cake / Lemon / Pink Grapefruit / Licorice Meringue
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DESSERTS

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Napoléon

Flaky Mille-Feuille/ Madagascan Vanilla Cream / Polignac Almonds
Caramelised GoldRush Apple / Passionfruit Syrup
Pear Sorbet with Eau-De-Vie / Coconut Milk and Lime
£20

Chocolate Soufflé

Cuban Biscuit Soufflé with Aged Malt Whisky / Guanaja Iced Cream; Manjari Ganache
Equator Macaronade Sablé / Cocoa Jelly / Baileys / Kahlúa
£20

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