

PIERRE GAGNAIRE TT

lecture  
room & library

“ A LA CARTE ”

sketch - 9 Conduit Street W1S 2XG  
0207 659 4500 - [www.sketch.london](http://www.sketch.london)

## WHITE ALBA TRUFFLE...

Pepe Bucato / Parmesan Cream / Baby Squid...

£50

Veal "Milanese" / Swiss Chard with Raisins / Colonnata Toast / Garlic...

£57

Hand-Dived Scottish Scallop Carpaccio / Delica Pumpkin / Fleur de Sel...

£59

## FIRST COURSES

### Crab – Urchin – Scallop

Picked Channel Crab with Yuzu / Hayward Kiwi / Green Shizo

Hand-dived Scottish Scallop Pascaline / Coconut / Wood Ears / Lemongrass Broth

Sea Urchin Tongues / Seaweed / Cauliflower

Roasted Scallop / Colonnata Ham / Sea Urchin Bisque with Oban Malt Whiskey / Remoulade

£50

### Winter

Pâté en Croûte: Veal Sweetbread / Foie Gras / Morels – Paris Mushrooms

Braised Cornish Leek and Puntarella / Richerenches Vinaigrette

Cocotte-smoked Roscoff Onion / Rye Bread / Golden Raisin: Ham Bouillon

White Beetroot Ice Cream / Oscietra Caviar / Beef Tartare

£55

### Italian Spirit

Thin Slices of Limousin Veal Fillet / Nocellara Olive Oil Ice Cream;

Blue Fin Tuna / Trevisano / Baked Ricotta with Star Anise

*Certified sustainable*

Crudo of Sicilian Gambero Rosso / Felicia Salad

Moscato D'asti Jelly / Burrata / Parma Ham / Taggiasca Olives

Homemade Gnocchi / Truffled Parmesan Cream / White Balsamic Veil

£55

### Live Langoustines

Poached and Rolled in a Rice Sheet -

Daikon with Ponzu / Candy Beetroot / Liebig / Beetroot Syrup

Pan-fried and Glazed with a Tacle Reduction / Brussel Sprouts / Green Puy Lentils

Mousse Perfumed with Green Indian Cardamom / Spinach Cream

Potato Crystalline / Bigorre Ham / Wild Nepalese Timut

£60

## FROM THE SEA

### Shellfish

Leek Fondue Ravioli / Cornish Mussel Soup / Scottish Razor Clams / Cauliflower  
Iodine Basket: Bara Isle Cockles / Almond Clams / Tartufi di Mare / Carrot / Wheat Beer  
Foie Gras Velouté / Baby Onions / Abalone / Green Curry  
Raw Cherry Stone and Verni Clams / Tokyo Turnip / Vintage Soy Sauce  
Ostra Regal No.4 "Gaya"

£60

### Turbot

Wild Native Turbot Roasted On The Bone –  
The Fillets are served in Dugléré Sauce / Pear / Cucumber  
Delica Pumpkin Ice Cream / Lemon Gel / Chervil  
Potato Mash / Gruyère / Champagne

£65

### Sea Bass –Tuna

Pavé of Line-caught Cornish Sea Bass Poached in Citrus Butter –  
Roasted Salsify / Smokey Monkey and Guinness Cubes  
"Radis – Beurre" / Chives

Rice Galette with Lime / Raw Blue Fin Tuna

*Certified sustainable*

Deep-fried Kale with Bonito

£65

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

### Pork

Iberian Kintoa Pork Roasted in a Cocotte with Smoked Guanciale and Shallots  
Sauce “*Eriang*” / Celeriac / Prunes with Spiced Rum  
Cabbage Stuffed with Cabbage  
Pig Ear Terrine with Parsley Root and Black Garlic / Belgium Endives  
Pommes Croquettes  
£60

### Duck

Salt Aged Goosnargh Duck Perfumed with Citruses Roasted on the Crown -  
Winter Fruits and Vegetables  
Puff Pastry Tourtière with Foie Gras and Wild Iranian Pistachio  
Sauce Diable with a Splash of Cream / Bitter Salads  
Tamarillo Sorbet / Hibiscus Infusion  
£60

### Game

Rugh Estate Roe Deer Saddle Marinated with Juniper Berries and Cumin -  
Pickled Shiitake / Hazelnuts / Green Peppercorns  
Winter Chutney / Chervil Root Puree / Quince  
Civet from the Shoulder / Red Cabbage and Cassis Marmalade / Parsnip  
“*Bilou*” Potato with Herb Salad  
£65

# CHEESE TABLE

Selection of Cheese

from La Fromagerie, Marylebone, London

Accompanied by

Apple with Caramelised Hazelnuts / Celery with Paprika / Seasonal Fruit

Green Tomato Chutney

Barrel-Aged Feta Ice Cream / White and Red Grape Sorbet

£25

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## DESSERTS

### Chocolate

Taġnori Soufflé with Smokey Monkey Shoulder -  
Manjari Ice Cream / Guanaja Ganache  
Piedmont Hazelnut Tarte "Exotique"  
Cocoa Jelly / Baileys and Kahlúa  
£20

### Somerset Burrow Hill

Terrine: Bramley / Redcurrant / Blackberry / Ice Cider -  
Pressed Apple Juice Reduction with Penja Pepper  
Cheesecake with Somerset Cider  
Perry-Perry Jelly / Pear Sorbet / Sheep's Milk Yoghurt  
Roasted GoldRush Apple Flambée with Somerset Twenty y/o Cider Brandy  
Served with a Glass of Pomona  
£20

### Pierre Gagnaire's Grand Dessert

Delica Pumpkin Ice-Cream with Cinnamon / Almond Milk Foam / Somerset Cider Reduction  
Honey Glazed Burrata Cube / Pink Marshmallow / Lime Cristal de Vent / Calamansi Cream  
Milk Chocolate Sheet / Aubergine with Golden Raisins / Licorice Ice-Cream  
Chestnut Velouté / Green Bell Pepper Sorbet / Confit Pink Grapefruit  
Blackcurrant and Red Wine Reduction / Grapes and Passionfruit / Roasted William Pear  
Cocoa Mousse / Manjari Parfait / Praline / Calvados Caramel  
£22

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