

“ A LA CARTE ”

FIRST COURSES

Dorset

Mousseline of Arctic Char / Green Peas and Spring Onions / White Peach
Crayfish Bisque Nantua: Green Olives / Cockscomb / Smoked Ham
Infusion of Herbs from our Lecture Room Garden
"Escargots Verts" / Crunchy Radishes
Pan-Fried Frog Legs with Garlic and Chives / Sorrel Poulette
£45

Pèir

Ballotine of French Rabbit perfumed with Marjoram / Ratatouille
Swiss Chard and Baked Ricotta *"Gâteau"*
Tielle of Octopus / Cuttlefish Carpaccio; Rouille
Cucumber Royal with Mint
Chilled Bouillon Zézette: Raw Stone Bass / Lettuce Filled with Fresh Almonds
£45

Live Langoustines

Tartare seasoned with Sansho / Watermelon and Pink Grapefruit with Manzanilla
Flattened and served between Crunchy Potatoes / Pancetta
Consommé / Quenelle *"Ranavalo"* / Redcurrant
Black Langoustine / Buckwheat Honey Braised Carrot / Squid *"A la Nîmoise"*
£55

Black Australian «Winter» Truffle

St Ewe Hen's Egg Winston Churchill...
Spiky Artichokes... Slightly Smoked Line-Caught Sea Bass
Truffle Basket / Ragoût Richeranches...
Mangetout / Leek / Turnip: Parmesan Cream
£62

Please be advised our dishes may contain allergens, for advice please speak to your waiter.
A minimum of two courses to be taken per person

FROM THE SEA

CORNWALL CORNOUAILLE

Red Mullet

Pan-Fried with Aromatics From the Coast / Sauce Vierge

Potato Cream with Anchovy Water

Sardine Rillettes / Bouillabaisse / Fine Green Beans

Tapenade / Mozzarella di Bufala Ice Cream with a Hint of Star Anise

£52

Sole

Day Boat Dover Sole Meunière-Style / Watercress

Carrots and Courgettes / Romaine Salad

Beurre Nantaise

Dressed Channel Crab

Small Brown Shrimp Tartlet / Organic Salmon Eggs

£54

Wild Turbot

Roasted on the Bone, Finished in a Foamy Butter

Cauliflower and Girolles / Shellfish / Seaweed / Wheat Beer

Skirt / Kokotchas / Piatone Beans: Spinach Velouté

£55

FROM THE LAND

Veal Sweetbread

Roasted in the Pan with Angelica / Crispy Red Quinoa
Mild Onion Fondue with Green Bell Pepper
Potato "*Bilou*" / Crème Fraîche / Datterini Tomato with Golden Raisins
Green Apple Sorbet with Angelica Eau-De-Vie
£52

Pigeon

Traditional Terrine / Summer Chutney
Whole Pigeon Roasted with Bay Leaves and Juniper
The Fillet cut in slices / Beetroots / Buckwheat Crêpe
Sauce Salmis with Cherries
Pressed Cabbage "*Tourangelle*"
£54

Lamb

New Season Lamb Saddle Roasted with Savory
Aubergines "*Yosuke*" / Garlic / Green Peas
Jus with White Balsamic Vinegar
The Rack Milanese Style / Apricot and Pine Nuts
Courgette Flower / Lemon Gel with Chervil / Pecorino
£55

CHEESE TABLE

Selection of Cheese

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

Accompanied by

Green Apple / Toasted Hazelnuts / Seasonal Chutney /

Red and White Grape Sorbet

Tunworth Ice Cream

£25

DESSERTS

Sample

Mille-Feuille

Crunchy Puff Pastry / Tahiti Vanilla Mousseline / Redcurrant Cubes
Red Berries coated in a Red-Bell-Pepper Syrup perfumed with Saffron
Strawberry Jus / Raspberry Sorbet
£20

Amarelli

Liquorice "*Cristal de Vent*" / Amarelli Panna Cotta / Coffee Syrup / Lemon Zest
Pink and Thai Grapefruit Marmalade / Candied Liquorice / Muscovado Tuile
Pistachio Parfait / Dulcey Chocolate
And...you take a tin of Amarelli Bonbons with you for your journey.
£20

Pierre Gagnaire's Grand Dessert

Saffron Ice Cream / Strawberries / Red Pepper / Black Olive Jelly / Cumin Opaline
Apricot Marmalade / Praline and Coffee Cubes / Arlette
Cherries Confit in Red Port / "*Cristal de Vent*" and Amarelli Ice Cream
Yuzu Syrup: Mascarpone Ice cream / Biscuit Soaked in Aged Kirsch
Peach Compote / Fresh Almonds / Lemon Verbena-Infused Milk Foam
Crunchy Chocolate Parfait / Raspberries / Cocoa Water
Selection of Six Miniature Desserts in Two Services
£21

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%

DESSERTS

Sample

Somerset Burrow Hill

Bramley Terrine with Ice Cider / Cox's Apple-Juice Reduction Perfumed with Penja Pepper
Farmhouse-Cider-Glazed Cheesecake Mousse
Perry Jelly / Pear and Yoghurt Sorbet
A GoldRush Apple Quarter Flamed with Somerset 20 Cider Brandy
Served with a Glass of Somerset Pomona
£20

Chocolate Soufflé

Cuba Soufflé with Malt Whisky / Guanaja Ice Cream / Manjari Ganache
Equateur "Macaronade" / Cacao Jelly / Baileys & Kahlúa
£20

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