

PIERRE GAGNAIRE TT

lecture  
room & library

Head Chef Johannes Nuding

# VEGETARIAN TASTING MENU

## Feilletés

### Soup

Chilled *"Cuore del Vesuvio"* Tomato Soup  
Herb and Lemon Sorbet / Summer Fruits

### Basque Country

Roasted Fig Leaf / Aubergine and Fig Jam / Ossau-Iraty with Semi Dry Moscatel Grapes

### Onion Stanza

### Egg

Crispy St. Ewe Hen's Egg / White Summer Truffle / Almonds / Parmesan Cream

### Cep

Cep Tart: Veil, Syrup and Baked Beetroots

### Pierre Gagnaire's Grand Dessert

A Combination of Seven Miniature Desserts in Two Services  
or

A Selection of British and French Cheese

### Petits Fours

7 courses £95

# TASTING MENU

## Feuilletés

### Sea Garden

Ostra Regal Ice Cream / Shellfish Velouté with Russian Oscietra Caviar  
Salt-Cured Mackerel with Seaweed and Plants from the British Coast  
Grilled Baby Squid with Mediterranean Octopus Stew

### Sea Bass

Slice of Line-Caught Cornish Sea Bass Perfumed with Black Peppercorns  
Apricot / Girolles / Cucumber

### Foie Gras and Tuna

Pan-Fried Duck Foie Gras / Pequillos  
Raw Bluefin Tuna with Anchovies; Red Beetroot Syrup  
*[Tuna is certified sustainable]*

## Soup

Traditional Fish Soup with Saffron:  
Steamed Ratte Potatoes / Cauliflower Florets

## Duck

Slice of Salt-Chamber-Aged Goosnargh Duck  
Blackberry and Blackcurrant Bigarade / Corn Cream  
Paimpol Bean Velouté / Summer Fruit and Vegetable Tartare

### Pierre Gagnaire's Grand Dessert

A Combination of Seven Miniature Desserts in Two Services  
or

A Selection of British and French Cheese

## Petits Fours

7 courses £120



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.

You're welcome to photograph our dining room  
and dishes, but please avoid distracting phone  
conversations out of respect for others