

“ A LA CARTE ”

## STARTER

### Spring

Organic Milk Basket / Green Peas / Broad Beans / Spinach Velouté with Chives

Dorest Crab with Lemon / Mortadella / Tomatoes

White Asparagus Chantilly Perfumed with Orange / Celery and Dry Apricots with Tarragon

Gratinated Asparagus with Lardo di Colonnata / Montgomery Cheddar

£44

### Sea Garden

Catch of the Day Poached in a Fennel and Star Anise Infusion

Hand-dived Scallop Carpaccio / Daikon with Coriander / Cucumber juice

Bouillon Zézette / New Potato Gnocchi / Lettuce Leaf Filled with Cod

Pan-fried Shellfish / Spring Cabbage / Sauce "Violette"

£45

### "Provence"

Ballotine of French Rabbit and Foie Gras with Savory

Black Olives / Rocket Salad / Pine Nuts

Octopus "Tielle" / Baby Artichokes with Mint

Foie Gras Royal

Olive Oil Ice Cream / Tuna / Capers

£46

### Freshwater

Pike Soufflé / Slices of Arctic Char Poached in English Watercress Butter

Frog Legs "Poulette" Style / Button Mushrooms

Chilled Crayfish Nage with Chablis

Eel Terrine / Turnip and Cider Reduction

£60

## FISH

### Turbot

Pavé of Turbot Cooked on the Bone with Lemon Thyme / Roasted Chicken Jus

Mousseron Mushroom Bouillon / Iberian Shoulder / Romaine Salad

Avocado Cream and Brown Shrimp

Pomme Dauphine

£49

### Dover Sole

Whole Roasted Dover Sole Meunière Style

Shiitake Mushroom Duxelle and Chorizo

Vadouvan Flavoured Rice / Spring Onions

Aubergines “a la marocaine”

£50

### Langoustine

Large Langoustine Roasted in the Shell, Flambéed with Aged Rum

“Crunchy” Garnish

Langoustine and Green Curry Ravioli / Fresh Herbs

Bisque “Dodo” / Fregola / Milk Cubes

Tartar with Espelette Pepper /Carrot and Aquavit Granite / Cauliflower with Turmeric

£56

## MEAT

### Pork

Roasted Organic Rack of Pork with Sage – Deglazed with Mango Vinegar

Seasonal Fruit and Vegetable Chutney

Red Pepper Bavaroise / Jamón Ibérico

“Big Benat” Basque

£50

### Lamb

Rack of Lamb Perfumed with Cumin and Oregano, Pan Fried with Pink Garlic,

Parmesan and Rosemary Crumble

Confit Lamb Shoulder / Marinated Mushrooms

Lamb Sweetbread / Coco Bean Cocotte

£52

### Wagyu Beef

Chilean Rib Eye Wagyu Beef

Celeriac and Radish / Sauce Stroganoff Style

Burgundy Snail and English Watercress Tarte / Bone Marrow

Courgette and Smoked Poacher Salad

£80

## CHEESE TABLE

Selection of Cheese

from The Rustic Cheese Company, London  
& Bernard Antony, Alsace

Accompanied by

Green Apple / Toasted Hazelnuts / Seasonal Chutney /  
Camembert Ice Cream / Grape Sorbet

£20

## DESSERTS

### Mille-Feuille – Wild Strawberries

Mille-Feuille / Vanilla Cream Flavoured with Holly Berry  
Caramelised Almonds / “Praline Rose” / Strawberry Water  
Wild Strawberries / Saffron Syrup / Pomegranate  
Rosé Champagne and Campari Granité / Rhubarb Compote  
£19

### Chocolat Soufflé

Dark Chocolate “*Biscuit Soufflé*” / Aged Rum Ganache / Pistachio Parfait  
Dulcey Chocolate / Passion Fruit Crème Anglaise  
Cocoa Water Flavoured with Lemon / Blackberry Sorbet  
Caramel and Chocolate Tart  
£19

### Pierre Gagnaire’s Grand Dessert

Lecture Room Chocolate Cake / Orange / Caramel with Prune Liqueur  
Strawberries / Strawberry Water / “Cristal de Vent” / Almond Paste  
Verbena Parfait / Kiwi / Dragon fruit / Passion Fruit / Pink Syrup  
Moscovado Tuile with Hazelnuts and Almonds / Coffee / Kahlúa  
“Pomme d’amour” / Lemon / Piquillo’s / Pink Berries

*Selection of Five Desserts* £22

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%