

PIERRE GAGNAIRE TT

lecture  
room & library

Head Chef Johannes Nuding

# VEGETARIAN TASTING MENU

## Feilletés

### Velouté

Green Pea Velouté with Verbena / Button Mushrooms with Pink Grapefruit  
French Green Beans / Baby Carrots / Celeriac / Ewes Milk

### Artichoke

Braised Spiky Artichoke Filled with Country Bread and Mild Onions / Tomatoes

### Spring

Baked Courgette Flower / sketchup  
Lemon / Red Current Sorbet  
Burrata / Olive Oil Mousseline with Regents Park Honey

### Green Curry

Homemade Green Curry / Aubergine

### New Potato

New Potato Galette / Grilled Onions / Seasonal Mushrooms

### Pierre Gagnaire's Grand Dessert

A Combination of Five Desserts

### Petits Fours

7 courses £95

# TASTING MENU

## Feuilletés

### “Le Commencement”

Langoustine Carpaccio with Pink Grapefruit / Carrot and Aguavit Granité / Granité Buttermilk  
Dorset Crab / Lemon Balm and Verbena / Milk / Mangetout  
Foie Gras Royal / Kiwi

### Arctic Char

Grilled Native Arctic Char and French White Asparagus  
Sorrel Fondue / Paris Mushrooms  
Hollandaise with Tarragon

### Scallops

Hand-dived Scottish Scallop Corolla Glazed with Caramelised Onion Jus / Green Curry  
Mousseron Bouillon with Jurançon / “Zam Zam”

### Milk Lamb

Fricassee of Milk Lamb from the Rhug Estate / Aubergine Marmalade with Lemon  
Coco Bean / Gnocchi / Cumin / Black Olive and Capers  
Ewe Yogurt Sorbet / Ratatouille

### Pierre Gagnaire’s Grand Dessert

A Combination of Five Desserts

## Petits Fours

6 courses £120



Please respect our smoke free environment  
The use of mobile phones is not permitted