



Specially curated dining experiences at restaurants
featured in the MICHELIN Guide

SKETCH (THE LECTURE ROOM & LIBRARY)

3 courses from the à la carte, a glass of champagne
& a glass of red or white Port
£110 per person

A glass of champagne on arrival

First Courses

Autumn

Sea garden

Live langoustines

From the sea

Hake

Sea bass

Sole

Lobster

From the land

Veal

Fowl

Dishes are representative of the type of food available and can be subject to seasonal changes.



The hunt
(Hare in 3 courses)

Deer

Desserts

Chocolate

Blackcurrant soufflé

Pierre Gagnaire's grand dessert

A glass of red or white Port to finish

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