

cold starter

The Beetroot; 3 ways
Brunoise with molasses,
fava beans juiced
and foamy campari
burrata ice cream

🌱
£14

Cold ratatouille with
a poached egg, baby
spinach and Paris
mushrooms

🌱
£14

Organic salmon en
Bellevue, frisée salad,
kohlrabi coleslaw
and carrots

£15

Wild partridge terrine
with black trumpet
mushrooms, served with
fig and Jimenez wine
chutney and rye bread
Melba toast
may contain shot

£18

six Carlingford oysters
on ice served with
broccoli and anchovy
purée, frozen banana and
coriander with rye bread
Melba toast

£22

vegetarian / vegan

Tiké bouillon with ravioli of sweet
onion, pine nuts, vegan cream cheese
and shiitake compote

🌱
£17

Spaghetti carbonara style with white
Summer truffle and confit egg yolk

🌱
£18.50

SCA

Lobster fricassé infused with verbena,
cassolete of baby potato, carrots, fava
beans and chanterelle mushrooms

£38

Sole meunière served traditionally

£35

Sautéed squid with ink, cauliflower,
parmesan crackers and aubergine caviar

£23

Grilled whole turbot, served on a bed
of seaweed with potato celeriac seaweed
mash and champagne sauce

for two to share, price per person

£29

hot starter

Butternut squash tart
«Don» served with York
ham, gorgonzola, quince
and hazelnut reduction

🌱
£15

Breaded frog legs on a
green spelt risotto

£16

Triple baked haddock
and scallop soufflé
«9 conduit street»,
leeks fondue and
Colman's mustard

£17

Pumpkin and passion
fruit soup with porcini
duxelle, curried popcorn
and corn ice-cream

🌱
£13

Live Loch Fyne
langoustines cooked
in nage, seaweed
mayonnaise and pickled
turnips; served with
langoustine mousse and
rye bread Melba toast

£25

Globe artichoke with
walnuts, green lentils and
beansprouts

🌱
£14

land

Veal Milanese, roquette salad, mustarda
di Cremona, sundried cherry tomato

£22

Grilled Lamb chops served with
oregano, endive salad, smoked yogurt
and nut sauce, creamy polenta and
grilled romaine

🌱
£35

Grilled peppered Beef tournedos,
curcuma «pommes gaufrettes»,
Bordelaise sauce

£32

Guinea fowl breast stuffed with an
almond and pistachio cream,
Sweetcorn and apricot cream, pickled
red onion and chanterelle

🌱
£26.50

sketch tartare Summer 2020
Hand-cut beef, raw tuna,
Montgomery Cheddar with
green bean and sesame salad

🌱
£23

accompaniments

Creamy spinach

🌱
£4.50

Steamed vegetables

🌱
£4.50

Onion rings

🌱
£4.50

Mashed potatoes

🌱
£4.50

French fries

🌱
£4.50

Bread & butter:
Basket of 4 baguettini
Abernethy salted butter

to share
🌱
£5

If you have any questions relating to other allergens 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. A full allergen contents file is available on request.

A discretionary 15% service charge 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.

If you need to use your mobile phone or camera, please do so with consideration for other guests.

The Gallery installation conceived by artist David Shrigley incorporates site-specific bone china.

🌱 suitable for vegetarians

🌱 suitable for vegans

🌱 contains nuts

Executive Head Chef Frédéric Don