

Sample Menu...

Menu is subject to change

cold starter

Burrata, tomato jam Summer 2021,
rocket salad, basil

  

£15

Smoked red beetroot carpaccio
with Stilton, prune and
beetroot ice cream

 

£13

Scallop ceviche,
avocado, lime, coriander



£23

Six oysters:
Carlingford No.2 -
sardine rilette with coriander, fresh
ginger and frosted banana

Or

Plain with
shallot granita

£25

hot starter

Pumpkin and passion fruit soup,
corn ice cream

 

£14

Whole braised endive,
radicchio fondue with orange juice



£18

Haddock and scallop soufflé,
Colman's mustard beurre blanc,
leek fondue

£21

Chantilly Lace

Rice prepared three ways with a
shellfish bisque, horseradish Chantilly



£19

Provençale frogs' legs, green risotto



£20

Executive Head Chef Frédéric Don

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.

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

 gluten free

main course

Lobster fricassée, Jersey Royal potatoes, baby carrots, fava beans, dry apricots, bisque

Ⓞ
£49

Sea bream fillet, anchovy butter, broccoli purée with seaweed

Ⓞ
£28

18oz De-boned Dover sole meunière stuffed with: duxelles paris mushrooms, sun dried cherry tomatoes, spinach leaves, crispy kale

Ⓞ

Or

De-boned with potato purée

Ⓞ
£44

Turbot poached in soya milk, Vichy carrots, Parmesan and green peppercorn sauce

Ⓞ
£42

sketch tartare Autumn 2021 - hand-cut skirt steak, raw tuna, Montgomery Cheddar, beetroot carpaccio

Ⓞ
£24

Venison saddle perfumed with Juniper, grilled green cabbage, celeriac purée, redcurrant jam

£34

7oz Beef fillet finished in Sarawak black-pepper butter, Champs-Élysées sauce, almond croquettes

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£34

Irish lamb saddle - Paimpol bean cocotte, sweet piquillo peppers, garlic cloves, celery

£36

vegetables

Poivrade artichoke salad, mint and pine nuts

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small £7
large £13

Spelt wheat risotto with Prosecco

✓
small £10
large £19

“Cerveau de canut”, crunchy vegetables

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small £10
large £19

Salad and herbs of the moment

✓ Ⓞ
small £5
large £9

Potato purée with demi-sel butter

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£6

Spinach à la crème

🍷 Ⓞ
£6

French fries with sketchup

✓ Ⓞ
£6

Onion rings

✓
£6

Mac & Red Leicester cheese with cauliflower

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£6

Bread and butter: baguettini bread, Abernethy salted butter

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£3 each