

starter

Egg in aspic "Balzac",
celeriac tagliatelle and
black sesame
£15

Oxtail with black garlic
and Jerusalem artichoke
purée, bone marrow
£19

Six oysters on ice:
shallot granité, rye bread,
lemon butter
£22

Tijuana cauliflower florets,
Mexican avocado
£16

9 Conduit St soufflé, leeks
with English mustard
£19

Morecambe Bay oysters
with broccoli velouté
"colatura"
£24

Organic salmon en Bellevue
£18

Frog's legs Provençale,
green velouté
£20

Macerated prawns in a
Manzanilla-flavoured
orange gel with red quinoa
and amaranth galette
£25

Bitter salad leaves,
Portobello mushrooms,
pink radishes
£18

Terrine of white meats,
mustard ice cream,
black radish
£22

Steamed langoustines,
caviar, Jerusalem artichoke
£42

Tiké bouillon, sweet
onion and ricotta ravioli,
preserved egg yolk
£18

accompaniments

Creamy spinach

£6

Onion rings

£6

Steamed vegetables

£6

Macaroni cheese
with truffle

£6

Mashed potatoes

£6

French fries

£6

BREAD & BUTTER

Potato and thyme
sourdough *or* campagne
sourdough mixed cereals
Abernethy salted butter

for two to share

£6.50

🍷 : suitable for vegetarians

🌱 : suitable for vegans

🥜 : contains or may contain traces of nuts

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

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 discretionary 12.5% 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

vegetarian course

Poke bowl
£17

🌱

Zezette bouillon:
green Puy lentils,
carrot flan
£21

🍷

"Pitchi" tortellini
£23

🍷

fish course

Whole roasted sea bream,
finished in the oven on a
bed of seaweed, beurre
Nantais with cauliflower
and nutmeg

for two to share

£28 PER PERSON

Sea bass poached in
clarified butter -
wilted spinach in a sweetly
curried Parmesan cream
with salsify stems
£36

Roasted scallops, button
mushrooms, pear and
Montgomery Cheddar
£40

Sole meunière -
potato purée with turmeric
£44

Fricassée of lobster with
ginger, purée of sweet
potato with passionfruit
and soya beans served
risotto-style
£45

meat course

sketch winter 2019 tartare -
knife-minced beef, dusk
foie gras, Comté cheese,
haddock, dried tomatoes
and capers
£27

🍷

Venison and foie gras pie -
winter salad greens with
red cabbage jam and
Grand Veneur sauce

for two to share

£30 PER PERSON

🍷

Mallard duck fillets with
green peppercorn, quince
paste, crosnes, fresh grapes
and Lardo di Colonnata
Salmis sauce and tamarillo
sorbet with whisky jelly
£38

Veal quenelle, Iberico
ham, morels with
coffee cream
£29

Beef fillet, Violine sauce -
grilled savoy cabbage,
chestnut purée
£32

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Lamb cutlets grilled
with oregano -
polenta with pequillo
peppers and trevisano,
provençale stew
£42

Executive Head Chef Frederic Don