

## cheese

### SKETCH CHEESE PLATE

Selection of French and British cheeses with their condiments

£24.00  

2007 *Bottle Matured LBV Port*  
*Warre's, Portugal*  
£12.50 - Glass 100ml

2012 *Saint-émilion Grand Cru*  
*Haut-Faugères,*  
*Bordeaux, France*  
£24.50 - Glass 175ml

## after dinner drink selection

### COFFEE

Espresso  
Macchiato  
£4.50  
Double Espresso  
Latte  
Cappuccino  
£5.50

### TEA

Black tea  
Green tea  
Herbal Infusions  
£4.75 to £15.00

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.

 : 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.

## desserts

### ARDÈCHE

Chestnut cream with aged Rhône marc, candied kumquats and soft apricot, meringue and caramelised almond parfait

£10.50  

*NV 30-year-old Tawny Port,*  
*Graham, Portugal*  
£32.50 - Glass 100ml

### «CHRISTKEV»

#### SHADES OF RED

Spritz Campari jelly, Grand Marnier parfait with raspberries, orange marmalade and Prosecco

£11.00

2016 *Furançon*  
*Caubeigt, Domaine Castéra,*  
*Southwest France*  
£15.50 - Glass 100ml

### SKETCH CHOCOLATE

#### «043»

Crunchy coconut cream with 70% dark chocolate mousse, blackcurrant glaze and blackcurrant coulis

£11.00 

2012 *Vin de Liqueur*  
*Grenyuls,*  
*Benoit Salel et Élise Renaud,*  
*Northern Rhône Valley, France*  
£19.50 - Glass 100ml

### «TCHOUKI»

Panna cotta with bitter almond, lemon Wurtz; Cristal de Vent with ice cream and marshmallow, Malabar-flavoured Turkish delight

£11.00 

*sketch Infusion Vanilla tea*  
*Strained through vanilla-infused tea leaves and finished over ice; tropical grandeur from treasure islands*  
£27.50 - Glass 125ml

### WINTER CITRUS

Grapefruit sorbet and gin and lime sorbet, fresh lychee and kiwi with citrus foam «Simone» filled with orange cream

for two to share

£22.00 

*sketch Spritz #3*  
*Gallery grapefruit liqueur,*  
*Prosecco, lemon, pomegranate*  
*and orange spritz syrup*  
*A sketch classic revisited*  
£16.50

### GATEAU SUCCÈS

Hazelnut dacquoise, praliné cream and passionfruit glaze, coffee meringue and exotic fruit velouté

for two to share

£22.00  

1983 *Ch Réussec*  
*Sauternes, Bordeaux, France*  
£34.50 - Glass 100ml

### HOMAGE TO BOCAGE

Slow cooked apple, flambéed with Calvados, cinnamon crumble and pear ice cream with Somerset Twenty Cider Brandy

for two to share

£22.00  

2014, *Monbazillac*  
*Bois Blanc, Ch Cluzéau,*  
*South-West France*  
£14.50 - Glass 100ml

### MACAROONS

Selection of four macaroons

£6.00  

2016 *Coteaux du Layton-St*  
*Aubin, Domaine des Barres,*  
*Loire Valley, France*  
£9.50 - Glass 100ml