

starter

Crunchy salad with hazelnut oils, green asparagus tips, cauliflower sorbet
£15 **Vg** 

9 Conduit Street soufflé, sauerkraut; beurre blanc, coleslaw and yogurt ice cream
£19

French and British cheese selection, condiments, cottage-cheese PG brioche
£24 

Poached egg, caramelised sweet-onion fondue; Tiké broth
£16 **Vn**

White asparagus variations: herb velouté, raw stalks with Parmesan, pistachioed tips
£21 **Vn** 

Selection of smoked fish: salmon, haddock, eel, organic salmon eggs, horseradish and red radishes
£26

Chantilly Lace: black rice, basmati rice, lobster bisque, red pepper, wasabi
£17

Cocotte of morels with green curry sauce
£23 **Vn**

Salpicon of scallops marinated with lime, tequila Patrón, coriander, sweetcorn and avocado
£26

Leeks, beef topside, truffle sauce
£18

Wild Argentinian Red King Prawns with Manzanilla, Espelette pepper gel, cooked amaranth and quinoa
£24

Morecambe Bay oysters, sardine rilette, ginger, frozen banana
£27

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.

Vn : suitable for vegetarians

Vg : 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

main course

Green lentils from "Le Puy", button mushrooms, snow peas
£20 **Vg**

Veal milanese, Cremona condiment, rocket salad, Gorgonzola, pine nuts
£28

Poached sea bass, Parmesan cream, cuttlefish
£36

Aubergine and black garlic tortellini, "pichi" sauce
£21 **Vn**

Artichoke dieppoise, grey shrimp, cockles, razor clams, mussels, salmon, cream tomato sauce
£32

Grilled lamb rack, thyme, matchstick potatoes, aubergine caviar, lamb stew, basmati rice with dried fruits
£42

sketch fish and chips: pollock, French fries, coleslaw, green apple, mushy peas, sketchup
£26

Whole-smoked Challans duck
 The breasts in a marmalade of red cabbage and apple
 The legs served with fregola pasta and "Royale"

Sole meunière, Mimolette mash, shiitake
£44

Bone marrow served on the bone, cauliflower and black garlic purée, oxtail beef, melba toast
£26

for two to share
£34 per person

Lobster "Turner", sweet potato and passionfruit purée
£45 

sketch steak tartare 2018, smoked eel, Comté, foie gras, dried tomato, capers, bloody mary, potato purée with turmeric
£27

British Isle grass-fed suckler beef with cabbage leaf:
 Pepper-crusting fillet
£34
 Ribeye
£38

Choose a sauce:
 paloise, vigneronne or champs-élysées?
 and one accompaniment from below

accompaniments

Creamed spinach
£6 **Vn**
 Onion rings
£6 **Vn**
 Steamed broccoli
£6 **Vg**

Macaroni cheese
£6 **Vn**
 Mashed potatoes
£6 **Vn**
 French fries
£6 **Vg**

BREAD & BUTTER
 Potato and thyme sourdough or campagne sourdough mix cereals
 Abernethy salted butter
 for two to share
£6.50 **Vn**

Executive Head Chef Frederic Don