

---

# LUNCH

## Aperitifs

### Louis Pommery

English Sparkling Wine

£15.50 - glass 125ml

### Royal Buds of May

Tanqueray 10, Briottet Rose, Briottet  
Violette, St Germain Elderflower liqueur,  
Orange Blossom Water

£15.00

## Starters

*Terrine of duck foie gras, pain dentelle, green bean salad*  
*Courgette spaghetti with Parmesan and fines herbes; tomato velouté*  
*White asparagus, hollandaise sauce*  
*Beef topside wrapped in leeks; Colman's mustard vinaigrette*  
*Prawn carpaccio, pink grapefruit gel with fresh coriander*

## Mains

*Veal escalope Florentine, rocket salad, Gorgonzola and pine nuts*  
*"Dieppoise artichoke" mussels, salmon, tomato cream sauce*  
*Spring lamb stew*  
*Lemon strozzapreti (vegan)*  
*Beef tartare sketch 2018*  
*Sea Bream fillet, pea purée and bacon*  
*Bavette steak with potato croquette, lemon and tarragon, vigneronne sauce (+ £3.00)*

## Dessert

*sketch chocolate biscuit*  
*Red fruits, red fruit sorbet, red fruit meringue*  
*Vanilla ice cream, hazelnut ganache*  
*Queen of puddings*  
*Cheese plate (selection of different cheeses)*  
*Ice creams and sorbets (selection of different flavours)*

**Two courses £32**

**Three courses £40**

## Accompaniments

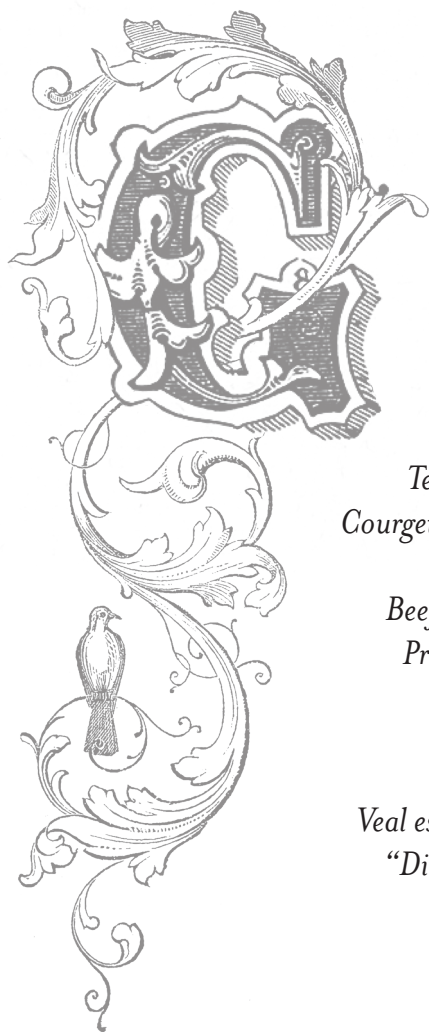
French fries	£4.00
Potato purée	£4.00
Whole carrot with mustard	£3.50
Steamed broccoli	£3.50
Sautéed spinach	£3.50

**Coffee and a macaroon £6.50, Mineral water £4.50 75cl**

*An optional 12.5% service charge will be added to your bill.*

*Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.*

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



# WINE

## Sparkling and Champagne

*Prosecco Superiore, Valdobbiadene, Frizzante Val Mesdi, Frozza*  
Fragrant Prosecco with grapey scents and a creamy, lightly textured flavour. Easy-drinking, with ample fruit

*Pommery, Brut Royal, Champagne, France*  
Lively, fresh, graceful and light

*Pommery, Brut Rosé, Champagne, France*  
The hallmark prettiness, freshness and grace of Pommery's style is much in evidence in this teasingly romantic wine

*2013, Prosecco, Valdobbiadene, Ca' dei Zago, Veneto, Italy, Dosaggio Zero*  
High-quality artisan Prosecco without added sweetening; the Glera grape at its finest

*2010, Breaky Bottom, Cuvée Koizumi Yakumo, Brut*  
Fine, chalk-grown English sparkling wine

*2014, Gusbourne, Rosé*  
Vital, incisive yet well-balanced sparkling rosé from Kent: redcurrant and cranberry finesse

## White

*2016, Marche Bianco, Moncaro, Italy*  
A light, fresh blend of Trebbiano with Verdicchio: soft and easy in the mouth, with delicate citrus fruits

*2017, Pays d'Oc, Cuvée Particulière, Les Gîtes, Languedoc, France*  
Fresh, lively, night-harvested blend grown on volcanic soils near Béziers: perfumed, poised and delicious

*2016, Kew English White, Bolney Wine Estate, Sussex, England*  
Made in conjunction with London's Kew Gardens, Bolney's Kew English white is blended from varieties including Würzger, Bacchus and Reichensteiner: elderflower scents and taut, pungent green apple and pear flavours

*2015 Alsace, Cuvée Léon Beyer, Domaine Léon Beyer, France*  
Masterly blend of Riesling, Pinot Blanc, Sylvaner and Muscat: fragrant, light, lifted... and dry

*2016, Petit Chablis, Dom des Hâtes, Burgundy, France*  
From a rising Chablis star (Pierrick Laroche), and a vineyard surrounded by Chablis land: fresh, crisp and mouthwatering

*2016, Sauvignon Blanc, Churton, Marlborough, New Zealand*  
Pungent, nettle and dryer than most, with a pebbly finish

*2015, Chardonnay, Forest Hill, Mount Barker, Australia*  
Restraint, freshness and purity from this cool-climate site south of Margaret River

*2015, Pinot Gris, Bolney Wine Estate, Sussex, England*  
Charmingly seductive Pinot Gris, with a fragrant scent of jasmine and pears and honeyed, peachy flavour

## Rosé

*Marche Rosato, Rasapina, Moncaro, Italy*  
Exuberant rosé with both wild cherry and apple fruits but also a structured, savoury finish

*2016, Kew English Rosé, Bolney Wine Estate, Sussex, England*  
Pale, zesty rosé, full of taut freshness

*2017, Côtes de Provence Rosé, Whispering Angel, Ch d'Esclans, France*  
The legendary finesse, grace and subtlety of this pale blend of Grenache, Syrah and Cinsault has made it the ultimate style benchmark for ambitious Provençal rosé

*2017, Rosé, Donauschotter, Wagram, Clemens Strobl, Austria*  
Fascinating Zweigelt-based rosé: elegant, sensual, faintly saline

*2016, Sancerre Rosé, Chavignol, Delaporte, Loire Valley, France*  
A pale orange-pink rosé directly pressed from Pinot Noir grapes, grown in one of the best sectors of Sancerre

## Red

*2016, Marche Rosso, Moncaro, Italy*  
Floral and fruity red, packed with wild berry flavours, made from Montepulciano with Sangiovese

*2016, Pays d'Oc, Cuvée Particulière, Les Gîtes, Languedoc, France*  
Charmingly soft and fruity red from France's far south, yet behind the fruit its volcanic soils and wild yeasts bring complexity of flavour, too

*2016, Kew English Red, Bolney Wine Estate, Sussex, England*  
This blend of Rondo and Dornfelder is dark, lively and vivacious, packed with pungent charm

*2015, Merlot, Côtes de Thongue, Les Fleurs de Mont Blanc, Languedoc, France*  
Friendly, softly fruity Merlot from some of the finest IGP vineyards in the South of France

*2016, Rioja, Bozeto, Bodegas Exopto, Spain*  
Bozeto (derived from the word boceto, meaning 'sketch') is Bordelais Tom Puyabert's entry level Rioja - spicy and opulent

*2015, Bourgogne, Pinot Noir, Jean Pascal et Fils, France*  
A rare chance to taste red Bourgogne made from the fruit of 45-year-old vines: delicate and velvety, yet structured too

*2014, Malbec, Gran Reserva, Fabre Montmayou, Argentina*  
This old-vine Malbec is deep, dark and rich

*2014, Pinot Noir, Bolney Wine Estate, Sussex, England*  
Bolney near Haywards Heath is one of great English Pinot Noir addresses: this wine is light, elegant, refreshing.

## Sweet

*2014 Monbazillac, Bois Blanc, Ch Cluzeau, Southwest France*  
An outstanding pure-Sémillon Monbazillac, packed with lavish mango and toasted almond flavours: unrivalled value for money

## GLASS

125ml

£14.50

£15.50

£18.50

£19.50

£25.50

£27.50

175ml

n/a

£8.25

£10.50

n/a

£15.50

£17.00

£19.50

n/a

n/a

£10.50

£17.50

n/a

£19.50

n/a

£8.25

£10.50

£13.50

n/a

£17.50

£21.00

n/a

100ml

£14.50

## DECANTER

375ml

n/a

n/a

n/a

n/a

n/a

n/a

n/a

£16.00

£22.00

n/a

£32.50

£35.00

£41.00

n/a

n/a

£22.00

£37.00

n/a

£40.00

n/a

£16.00

£22.00

£26.50

n/a

£36.00

£43.50

n/a

£52.50

## BOTTLE

750ml

£69.00

£75.00

£89.00

£105.00

£134.00

£148.00

£27.00

£29.50

£39.50

£49.00

£59.00

£64.00

£74.00

£75.00

£27.00

£39.50

£67.00

£70.00

£73.00

£27.00

£29.50

£39.50

£49.00

£56.00

£65.00

£79.00

£85.00

£95.00

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.

125ml glass available