

COMFORT FOOD

PARLOUR

11pm - 3pm Monday to Sunday

APERITIFS

Bubble and Pear
Prosecco, lemon juice,
vanilla syrup, pear purée
£15.50

Pommery, Brut Royal,
Champagne, France
£15.50 - Glass 125ml

STARTERS

Cauliflower and Tijuana
Grilled and smoked cauliflower and romanesco,
Ranchero sauce, guacamole
£11.00

Parsnip Velouté
Chestnut ice cream & gingerbread crumble
£12.00

Radicchio Salad
Bitter salad leaves, Portobello mushrooms, pink radishes
£13.00

Four Meat Terrine
Pickles, frisée salad, toasted bread
£18.00

MAIN COURSES

Strozzapreti Pasta
Lemon, cherry tomatoes, Paris mushrooms, carrots
£14.00

Mac and Cheese
Curry and celeriac remoulade, wholegrain mustard mayonnaise
£14.00

Fish and Chips
Beer battered cod, tartare sauce
£17.00

sketch tartare Winter 2019
Knife-minced beef, Comté cheese, dried tomatoes and capers
£17.00

Shepherd's Pie
Ox cheek ragu, carrots, celery, red wine and mashed potato
£18.00

Fish Pie
Cod Brandade, mashed potato, watercress salad
£18.00

7oz Sirloin Steak
Onion rings, baby gem lettuce and Bearnaise sauce
£20.00

ACCOMPANIMENTS

Mixed salad
£3.50

Steamed broccoli
£3.50

Sautéed spinach
£3.50

French fries
£4.00

Potato purée
£4.00

Bread and butter
£4.00

SANDWICHES

Cheese and Mushroom Brioche
Creamy Paris mushrooms, Reblochon, red port, spinach
£11.00

Salt Beef Bagel
Beef brisket, savoury mustard, shallots and watercress salad,
in a New York style bagel
£12.00

sketch Dog
sketch hot dog, tomato, ashite onions, baby gem lettuce,
Ranchero sauce, sour cream, French fries in a brioche bun
£14.00

DRAWN FROM OUR GLADE MENU

£19.00

Monday
Potato gnocchi, green velouté with roasted pine nuts

Tuesday
Grilled salmon steak, mint caramel, spinach and sorrel fondue

Wednesday
Artichoke & Parmesan risotto with Dundee Pinky sauce

Thursday
Duck breast with fig jam and grilled baby carrots

Friday
Sea bream fillet, endive and beer fondue, orange beurre blanc

Saturday / Sunday
Oriental lamb shank confit and coco beans with sultanas

DESSERTS

Pistachio Parfait
Sauternes wine jelly, coffee, chocolate cream and coffee meringue sticks
£8.00

Hazelnut and Vanilla
Hazelnut praline sponge, vanilla ice cream, home-made
praline, crispy caramel tuile and caramelised hazelnut
£9.00

FROM THE PATISSERIE COUNTER...

Have a peek...
from £1 to £6.50 each

Please be advised our delicious range contains allergens,
for advice 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.

 SUITABLE FOR VEGETARIANS
 HALAL CERTIFIED SALES
 SUITABLE FOR VEGANS