

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

2014 *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

Milk available:

*Cow, soya, oat, hazelnut,
coconut, almond*

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 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

THE PINK PANTHER

Yorkshire rhubarb compote, kirsch-infused sponge and a pink, light poppy mousse

£10.50

Melon Water

Watermelon, lemon, vanilla, Pommery Brut Champagne & pear sorbet

£17.50

Pommery, Brut Réserve

£19.50 - Glass 125ml

RED ABSOLUTE

A sphere of Grand Marnier parfait with a raspberry centre, mixed berries and spritz syrup with a dash of Prosecco

£11.00

sketch Spritz #3

Gallery grapefruit liqueur, Prosecco, lemon, pomegranate and orange spritz syrup

£16.50

SKETCH CHOCOLATE

«044»

Like an Opéra: Weiss praliné, Manjari chocolate leaf and Ceiba 64% chocolate ganache

£11.00



2012 *Vin de Liqueur Grenyuls*,
Benoit Salel et Elise Renaud,
Northern Rhône Valley, France

£19.50 - Glass 100ml

«TCHOUKI»

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

£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

AGRUMES

Lemon panna cotta, lemon cream with burrata, Campari and rum ice cream and diced peach in London honey

£11.00

2016 *Jurançon Caubeigt*,
Domaine Castéra,
Southwest France

£15.50 - Glass 100ml

PIERRE'S

Cherries and creme de cassis with vanilla rice mousse, pains soufflés and a lemon cloud

£11.00

Kir Royale

£20.00

CECILIA DI MARCHE

Caramel latte sauce, hazelnut dacquoise, coffee & liquorice mousse and meringue with vanilla cream

£11.00

2015 *Monbazillac, Les Pins, Ch*
Tirecul la Gravière, Southwest France
£12.50 - Glass 100ml

2007 *Sancerre, Cuvée Paul*,
François Cotat, Loire Valley, France

£35.50 - Glass 100ml

MADAME SOUARÏS

Clafoutis with roasted apricots and rosemary, bitter almond ice cream and apricot sorbet

for two to share

£22.00

2016 *Coteaux du Layton-St*
Aubin, Domaine des Barres,
Loire Valley, France

£9.50 - Glass 100ml

2015 *Passito Di Pantelleria*,
Ben Ryé, Donnafugata, Italy

£32.50 - Glass 100ml

MACAROONS

A selection of four macaroons

£6.00

2015 *Coteaux du Layton-St*
Aubin, Domaine des Barres,
Loire Valley, France

£9.50 - Glass 100ml