

starter

Seasonal salad leaves and red beetroot

£16 

Vegetable burrata with basil, fennel and rocket
Cucumber, strawberry and new potato salad

Green pepper ice cream
£17 

«Don» tomato tart
Black olives and mustard ice cream

£18  

Organic salmon en Bellevue, frisée salad, daikon and carrots

£18

Conduit St soufflé, leeks with Colman's mustard

£19

Oxtail, celeriac purée with black garlic and bone-marrow toast with sea salt

£19 

Provençale frogs' legs and green velouté

£20

Tagliatelle of black celeriac, black squid and toast

£22

Duck foie gras terrine with Pineau des Charentes and home-made chutney

Brioche with duck rillettes
£23

Six Carlingford oysters on ice with lemon butter and shallot granité

Rye bread toast
£24

Prawns macerated in Balsamic vinegar, olive oil, Muscat de Rivesalte with red quinoa and amaranth cake

£25

Cornish langoustines in sweet curry sauce, apricot velouté, girolles and crunchy kohlrabi

£38

vegetarian course

Tartare of fruits and vegetables with iced white tea

£17 

Courgette tagliatelle with olive oil and crunchy sour fennel

£22 

«Tiké» bouillon, sweet onion and ricotta ravioli, confit egg yolk

£23  

fish course

Whole roasted sea bream finished with seaweed served on a bed of hispi cabbage and kale

for two to share
£32 PER PERSON

Roasted scallops, button mushrooms, pear and Montgomery Cheddar with Romaine salad

£36

Poached turbot, Paimpol coco beans, girolles and cherry tomatoes

Crème fraîche simmered with green peppercorns and Pecorino

£40

Sole cooked à la Meunière

Potato purée with green curry spices and shiitake mushrooms

£44

Lobster fricassée with verbena, sweetcorn velouté, baby carrots and beurre Nantais

£45

accompaniments

Creamy spinach

£6 

Onion rings

£6 

Steamed vegetables

£6 

Mashed potatoes

£6 

French fries

£6 

Macaroni cheese with truffle

£8 

BREAD & BUTTER

A selection of three breads with Abernethy salted butter

to share
£6.50 

 : 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

meat course

Sketch tartare Summer 2019 Hand-cut beef, raw tuna, Montgomery Cheddar and smoked eel

Green bean and sesame salad

Bloody Mary
£27 

Veal raviolo, melted butter with hazelnuts and summer truffles

£29 

Breast of guinea fowl stuffed with an almond-pistachio cream
Aubergine, dates, sultanas and celeriac

Creamy juices with white Port
£30 

Beef fillet and foie gras rossini with grilled cabbage and mache salad

£38

Duckling breast with green peppercorns, red cabbage jam with blackcurrant
Bigorre cured pork fat

Salmis sauce

Pommes gaufrette

Blackcurrant sorbet, diced peach
£38

Lamb cutlets grilled with oregano, creamy polenta and cos lettuce leaves

Provençale stew

£42

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

Executive Head Chef Frédéric Don