

starter

«*Chef Don's*» porcini tart with chestnut and opaline
£18



Organic salmon en Bellevue, frisée salad, daikon and carrots
£18

9 Conduit St soufflé, leeks with Colman's mustard
£19

Crudo of sea bream, seaweed jelly and horseradish
Passionfruit dressing
£17

Pumpkin and orange velouté with Paris mushroom duxel
Radicchio and pumpkin seeds
£16



Pan-fried langoustines with green tea, yellow mango, fresh soya and dry apricots
£32

Chantilly Lace
Rice prepared three ways with a shellfish bisque, cinnamon Chantilly
£17

Seasonal salad leaves and red beetroot
£16



Wild duck terrine with foie gras and onion marmelade

Brioche with duck rilette
£23



Six Carlingford oysters on ice with lemon butter and shallot granité
Rye bread toast
£24

Red beetroot carpaccio with a sorbet of vineyard peaches and cured culatello
£19

Tagliatelle of black celeriac, black squid and toast
£22

Bordelaise snail croquettes, aubergine caviar
£20

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

Extra piece for £1.50

: 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.

Game may contain shot

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

vegetarian course

Paimpol beans with fenugreek, cauliflower with turmeric
£17



Tike bouillon, tofu, daikon turnip and mixed mushrooms
£19



Ravioli of sweet onion with juniper berries and lemon sabayon
£21



fish course

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

for two to share
£32 PER PERSON

Roasted scallops, button mushrooms, pear and Montgomery Cheddar with cos salad
£36

Poached turbot with Artichoke purée and girolles
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 sweetcorn veloute and baby carrots
£45

meat course

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

Green bean and sesame salad

Bloody Mary
£27



Breast of guinea fowl stuffed with an almond-pistachio cream

Aubergine, dates, sultanas and celeriac
Creamy poultry juices

with white Port
£30



Mallard duck with a red cabbage and blackcurrant marmalade and braised turnips
Pommes gaufrette
Salmis sauce

£38

Game may contain shot

Saddle of venison roasted with black Sarawak pepper, salsify, with grapes and a redcurrant jam

Croquettes of sweet potato with almonds
£36



Beef fillet and foie gras rossini with grilled cabbage and mache salad
£38

Lamb cutlets grilled with oregano, creamy polenta and Swiss chard

Provençale stew
£42

Executive Head Chef Frédéric Don