

“ A LA CARTE ”

FIRST COURSES

Summer

Mushroom Basket: Pan-Fried Cep / Shallot Fondue / Mangetout; Red Beetroot Syrup
Spruce-Tip Confiture on Toast with Pine Nuts
Pike Mousse / Lake District Crayfish / Baby Turnips / Guinness Foam with Buckwheat
Tartare: Mediterranean Bluefin Tuna / Summer Fruits / Summer Vegetables / Carrot Jus
£49

Perfume of the Earth

Veal Pâté with Foie Gras and Black Australian Winter Truffles;
Fennel Salad with Raspberry Vinegar
Pan-Fried Heirloom Tomatoes / Aubergine / Black Olives / Braised Radish / Redcurrant Cubes
Cauliflower Fungus with Veal Jus / Cauliflower / Paris Mushrooms
Wiltshire Radicchio Cream / Garden-Peas with Broad Beans and Spring Onions
£51

Piero TT

Thin Slices of Veal Fillet / Nocellara Olive Oil Ice Cream / Tuna Cream / Cremona Fruit Mustard
Burrata / Sicilian Baby Artichokes with Mint / Watermelon
Ravioli Pizzoccheri
Lightly Smoked Gambero Rosso / Parmesan / Black Venere Rice
Salame Antico Spigaroli / Rocket Salad
£51

Live Scottish Langoustines

...Poached in a Wakame Infusion / Ponzu Mayonnaise
...Roasted with Black Pepper / Brixham Cuttlefish / Green Bell Pepper
...Mousse Perfumed with Manzanilla / Preserved Lemon with Maldon Salt
...Consommé with Tomato Hearts
...Tartare with White Peaches and Green Curry / Apricot
£57

FROM THE SEA

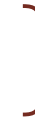
Pollock – Scallops – Mackerel

Hot:

Roasted in a Staub Cocotte with Summer Aromatics
Grilled Courgettes / Steamed Ratte Potatoes / Gherkins

Cold:

Olive-Oil-Poached Line-Caught Pollock
Raw Hand-Dived Scottish Scallop with Chervil
Salt-Cured Mackerel with Tarragon



Yoghurt Dressing and Pequillos Purée

£54

Wild Turbot and Native Shellfish

Slice of Day-Boat Turbot Roasted on the Bone
Seasonal Vegetables and Salads / Barra Isle Cockles / Sauce “Minute”
Ostra Regal Poached in a Seaweed and Plankton Cocotte
Razor Clams “en Persillade”

£57

Native Lobster

The tail is served in two ways...

First, Poached and Sliced Served on a Paimpol Bean Velouté
Sea Water Veil / Button Mushrooms with Lovage
Second, Pan-Fried like a Fricassée with Girolles and Liquorice Butter
Rillette from the Claws with Fresh Coriander / Coral Cream / Galette
Bisque “Dodo”

£60

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

A discretionary service charge of 12.5% 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. All prices are inclusive of VAT at 20%

FROM THE LAND

CouCou de Rennes

The Fillet Perfumed with Lemon Balm and Roasted in a Citrus Butter
Sauce Crème with Aged White Port / Cucumbers and Celery
Sprouting Broccoli with Sorrel
Braised Thighs Fried in Tempura / Leek Salad
£55

Pigeon

Whole Roasted Pigeon from Mesquer with Bigorre Ham –
The Fillets are Sliced and Served on a Rhubarb Fondue with Almonds
Cassis Bigarade
Pan-Fried Duck Foie Gras / Summer Chutney
Classic Roasted Potatoes with Smoked Duck
£56

West Country Lamb

In three services...

...Slice of Whole Roasted Rack and Saddle –
Wild Iranian Pistachios / Glazed White Grelot Onion
...Confit Shoulder “à la Beautière”
...Haggis-, Neeps- and Tatties-Inspired Tourtière
£57

Designed by Gabhan O’Keeffe, The Millicent Fawcett Room is sketch’s homage to Dame Millicent Garrett Fawcett, who was a British feminist and intellectual. On July 17, 1869, Dame Fawcett spoke at a public meeting held at 9 Conduit Street calling for the enfranchisement of women. It was the first time Millicent Fawcett had delivered a speech on the subject. She went on to become a champion of women’s equality.

CHEESE TABLE

Selection of Cheese

from La Fromagerie, Marylebone, London

Accompanied by

GoldRush with Caramelised Hazelnuts / Celery with Paprika / Apricot Jam

Green Tomato Chutney

Tunworth Ice Cream / White and Red Grape Sorbet

£25

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DESSERTS

A Tribute to Saffron

Almond Mouseline

Flaky Puff Pastry / Red Fruit coated in a Red Bell-Pepper Saffron Syrup:

Saffron Ice Cream / Meringue Sheets with Saffron / Apricot Coulis with Black Olives

Roasted Summer Peach / Saffron Opaline / Pink Champagne Granité

£20

Chocolate

Manjari Chocolate Soufflé / Sicilian Pistachio Parfait / Ganache Cuba with Kirsch

Dulcey Chocolate Sheet / Raspberry Jam and Panna Cotta / *"Pamplona"* Chocolate

£20

Blackcurrant Soufflé

Blackcurrant Coulis with Boudier Liqueur / Madagascan Vanilla Ice Cream

Blackcurrant Sorbet with Sauternes / Caramelized Hazelnuts / Redcurrants

Coffee Simone / Madame Ferber's Fruit Jelly

£20

Pierre Gagnaire's Grand Dessert

Strawberry: Jelly / Sorbet / Marinated... with Poppy Chantilly

Raspberry: Iced Parfait / Coulis with Basil / Frozen with Olive Oil / *"Picholine"* Dacquoise

Pan-Fried Cherries with Luxardo / Caramel Ice Cream with Liqueur / Coffee Cristal De Vent

Frozen Lemon: Panna Cotta with Lemon Cream / Verbena Jelly / Peaches

Almond Cream with Acacia Honey and White Balsamic Vinegar / Vanilla Cream and Nougatine

Rice Cream with Rosemary / Roasted Apricots / Fresh Almonds

Blackcurrant Syrup / Pistachio Ice Cream / Milk Chocolate / Manjari Ganache

£22

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