

starter

Lettuce heart, light
Stilton pannacotta with
London honey, mango
£14.00 V

Parsnip velouté with
black truffle, soft egg
yolk
£15.00 V

Pig’s trotter, kimchi,
turnips and carrots
£15.00

Twice-baked haddock
soufflé, crispy white
cabbage and sultanas,
Colman’s mustard butter
£16.00

Escargots, black garlic,
spinach galette
£16.00

Chantilly Lace:
black rice, basmati
rice, lobster bisque, red
pepper, horseradish
cream
£16.00

Game pithiviers, pickled
red cabbage, tamarillo
£18.00

Selection of French and
British cheeses with their
condiments
£19.00 V

Crabmeat, tête de veau,
squid with cucumber
consommé and jellied
green apple, creamy
brandade gougère
£21.00

Foie gras terrine in a
milk chocolate coating,
Amontillado fig paste,
beetroot syrup,
red cabbage jelly
£25.00

«Homage to David Shrigley»
Sashimi of red tuna,
frosted grapes, salted
daikon, avocado
£26.00

Steamed langoustines
with kelp, cauliflower
tops, cauliflower and
bonito mayonnaise,
consommé «Brûlant»
£27.00

pasta, risotto, etc.

Arborio risotto with
gorgonzola, sliced pear
in Marsala wine
£14.00/£18.00 V

Udon noodles, bouillon
«TK», garlic, sesame
paste, black olives,
pickled onions, soya
£14.00/£18.00 V

Ravioli of morels with a
hint of coffee, gratin of
Swiss chard and spring
onions
£15.00/£21.00

fish

sketch fish and chips:
pollock, matchstick
potatoes, crunchy
vegetable spring roll,
green apple, mushy peas,
tartare sauce
£21.00

Corolla of roasted
Scottish scallops,
sweetcorn and vanilla
cream, curried popcorn
and cranberries
£26.00

meat

sketch filet de bœuf
tartare Winter 2015
£24.00

Truffled steak haché,
«Demi deuil» croque
monsieur, lamb’s lettuce
£25.00

Roasted Limousin veal
with oregano, salsify,
sprouting broccoli,
Sicilian clementine, white
tuna paste, citrus sorbet
£26.00

Steam-poached cod,
Cornish mussels and
lemongrass velouté,
grilled baby leeks
£26.00

Dover sole meunière,
cuttlefish, bok choi with
beurre Nantais, grilled
lemon
£42.00

Filet mignon of Duroc
farmhouse pig with sage,
black pudding and brandy
cream, pig ear and
chicory salad
£28.00

Fricassée of Bresse
chicken with «vin jaune»,
pumpkin gnocchi and
dried soft apricots
£28.00

Pan-fried ‘Txogitxu’
Galician sirloin, truffled
chestnut cream, crunchy
white cabbage
£32.00

Native lobster fricassée
«Mimi», Charlotte
potatoes, puntarella,
Sauternes butter
£45.00

Duck «à l’orange» from
Challans, Loire Valley
served first as a breast
with red cabbage and
blackcurrant jam, celeriac
and sauce bigarade
served second as
crispy thigh, potatoes
croquettes, piquillo
peppers
CARE TWO SHARE,
£32.00 PER PERSON

Please be advised our dishes
may contain allergens, for advice
please speak to your waiter

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.

V : suitable for vegetarians

side order

VEGETABLES

Onion rings
£5.00 V
Creamed spinach
£5.00 V
Curried cauliflower
gratin
£5.00 V
Steamed vegetables
£6.00 V

POTATOES

Mashed potatoes
£5.00 V
French fries
£5.00 V
Gratin Dauphinois
£6.00 V
Homemade lentil
gnocchi with Morteau
sausage
£6.00

BREAD & BUTTER

Assortment of home
baked bread with butter
£4.00 V