

starter

Delica pumpkin and London honey velouté, mango brunoise, cinnamon chantilly

v

Lettuce heart, Thai grapefruit, soya beans

v

Escargots persillade, cauliflower cream with black garlic

Twice-baked haddock soufflé, curried leek fondue

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

Cooked Iberian gammon, walnut and chicory salad, mustard ice cream

Game terrine, pickled vegetables, sticky apple jus, toasted sourdough

Selection of French and British cheese with their condiments

v

Brown shrimps and crabmeat «en-gelée», egg yolk 63°, smoked salmon tartine

Foie gras terrine coated with Dulcey chocolate, Amontillado fig paste, Maury jelly

«Homage to David Shrigley» Sashimi of red tuna, fennel, Lincolnshire Poacher, avocado «brûlé»

Steamed langoustines with kelp, Heritage carrot shavings, carrot and bonito mayonnaise, consommé «brûlant»

pasta. risotto. etc.

Arborio risotto with gorgonzola, sliced pear in Marsala wine

v

Udon noodles, bouillon «TK», garlic, sesame paste, tofu, pearl onions, Paris mushrooms

v

Ravioli of morels with a hint of coffee, gratin of Swiss chard and spring onions

Crunchy quinoa, spinach and garlic velouté

SERVED ONLY AS A MAIN COURSE

SUITABLE FOR VEGAN

v

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

If you have any questions relating to other allergens please speak to your waiter

fish

sketch fish and chips: Pollock, potato sticks, coleslaw, green apple, mushy peas, sauce gribiche

«Green» cod brandade, shellfish casserole with turmeric

Grilled fillet of wild sea bass, Saint Agur cream, tandoori carrot essence

Dover sole meunière, cuttlefish, bok choy with beurre Nantais, grilled lemon

Scottish lobster fricassée with tangerine, fresh ginger, green Puy lentils, yellow mango, blueberries.
Rillettes with lemon, frosted banana

meat

Fricassée of corn-fed chicken «Cirementh», Winter chutney, pumpkin cream with honey, sauerkraut

sketch filet de bœuf tartare Winter 2015

Grilled Kent lamb chops, grated cheddar, green cabbage, lamb shoulder confit with dried fruits

Pan-fried Sirloin Galician beef, sauce et garniture «du jour»

Roasted fillet of venison with juniper. Civet of shoulder. “Mendiant” gnocchi, crosnes, dried apricots

Whole-roasted Challans duck in two services, aiguillettes with aubergine caviar, Thao’s avocado, lemon gel Endive «Farcie»

CARE TWO SHARE...

side order

VEGETABLES

Onion rings

v

Creamed spinach

v

Curried cauliflower gratin

v

Steamed vegetables

v

POTATOES

Mashed potatoes

v

French fries

v

Gratin Dauphinois

v

Fricassée of salsify and black truffle

BREAD & BUTTER

White or brown home baked Marguerite bread with butter

v