

starter

Chilled pea and verbena  
velouté, soya-milk  
mousse, tofu  
£13 V

Mixed summer leaves,  
green strawberry sorbet,  
yogurt and olive oil  
£14 V

Twice-baked  
haddock soufflé, confit  
datterini tomatoes with  
golden sesame  
£16

Pan-fried escargots, baby  
squid, Ibérico chorizo  
and aubergine caviar  
£16

Chantilly Lace:  
black rice, basmati  
rice, lobster bisque, red  
pepper, horseradish  
£16

Creamy burrata,  
Martini, Champagne  
and lime ice cream, cold  
green zebra tomato soup,  
grated parmesan  
£17 V

Leeks and razor clams,  
«en vinaigrette»  
£18

Var salmon in a  
«Tchouki-Tchouki»  
marinade, kombu  
seaweed, shitake in  
Tokashi vinegar  
£18

«Homage to David Shrigley»  
Red tuna slice, roasted  
corn-fed chicken, green  
pepper jus, grated  
cauliflower and  
raw foie gras shavings  
£21

Charcuterie:  
Duck foie gras, parma  
ham, Yves Le Guel  
«Paris» ham, toasted sour  
dough, mustard ice cream  
£23

Selection of French and  
British cheese with  
their condiments  
£23  V

Carpaccio of wild prawn  
gambero rosso,  
chantilly rocket, fresh  
corn, black radish  
£27

asparagus

WHITE

White asparagus tips,  
bunch carrot, Yves  
Le Guel «Paris» ham,  
gribiche scrambled egg  
(served chilled)  
£18

GREEN

Green asparagus and  
tarragon ice cream,  
quinoa and roasted  
grapefruit  
£16 V

pasta, risotto, etc.

Parmesan risotto,  
limoncello, roast apricot  
£14/£18 V

Udon noodles, bouillon  
«TK», garlic, sesame  
paste, tofu, pearl onions,  
Paris mushrooms  
£18 V

Pearl barley, Cornish  
mussels with galangal  
£18

fish

sketch fish and chips:  
Pollock, matchstick  
potatoes, coleslaw,  
green apple, mushy peas,  
sketchup  
£21

Confit cod «demi-sel»  
green brandade and  
sweet grilled baby gem  
£25

Arctic char poached in  
kalamansi butter,  
roasted almonds,  
watercress velouté  
£28

Dover sole meunière,  
bok choy with beurre  
nantais, grilled lemon  
£42

meal

sketch filet de bœuf  
tartare Spring 2016  
£24

Veal «pot au feu» and  
confit melon cubes,  
creamy green  
pepper bouillon,  
new potato salad  
£25

Mint lamb croquette,  
seasonal herb salad,  
lamb côtelette  
£26

Rack of Ibérico pork,  
sage, sauce Cochon,  
tandoori aubergine,  
cep ice cream  
£28

Pan-fried sirloin of  
Black Angus beef,  
sauces et garnitures  
«du jour»  
£32

Whole-roasted Challans  
duck in two services:  
Aiguillettes coated  
with cranberries,  
savoy cabbage and  
courgette purée.  
Confit leg,  
«Elvis Presley» sauce  
SERVES TWO  
£32 PER PERSON



side crder

VEGETABLES

Creamed spinach  
£5 V  
Sweetcorn gratin  
£5 V  
Steamed vegetables  
£6 V

POTATOES

Mashed potatoes  
£5 V  
French fries  
£5 V

BREAD & BUTTER

White or brown  
home-baked Marguerite  
bread with butter  
£4.50 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  
: contains or may contain traces of nuts.

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