

sketch

Events Menu



“What is this place?”

“All I wish,” said the voice,

“Is that you arrive

with an **open mind**

and **imagine**, if you will,

a painting that never dries.”



Sketch offers a variety of private settings and bespoke food menus, meticulously crafted by our culinary team.

Whether you're hosting an intimate soiree or a celebration of milestones, our private venue offers a unique experience in every salon.

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The Lecture Room & Library ❀❀❀

The Lecture Room & Library is sketch's gastronomic restaurant. Designed by Gabhan O'Keefe, The room is decorated in shades of orange, with richly upholstered armchairs and extraordinary chandeliers. The design is opulent, with ivory walls of silver thread, ornate plasterwork ceiling, and crystal-encrusted bathrooms.

Awarded its first Michelin star in 2005, a second star in 2012, and a third star in 2019, it is now one of nine restaurants in the UK to hold such an honour. It was awarded five Rosettes by the AA Restaurant Guide in 2012, and continues to retain this accolade today.

Masterchef: Pierre Gagnaire

Head Chef: Daniel Stucki

Lunch

Thursday to Saturday, 12:00 - 17:00

Guest Capacity: 60

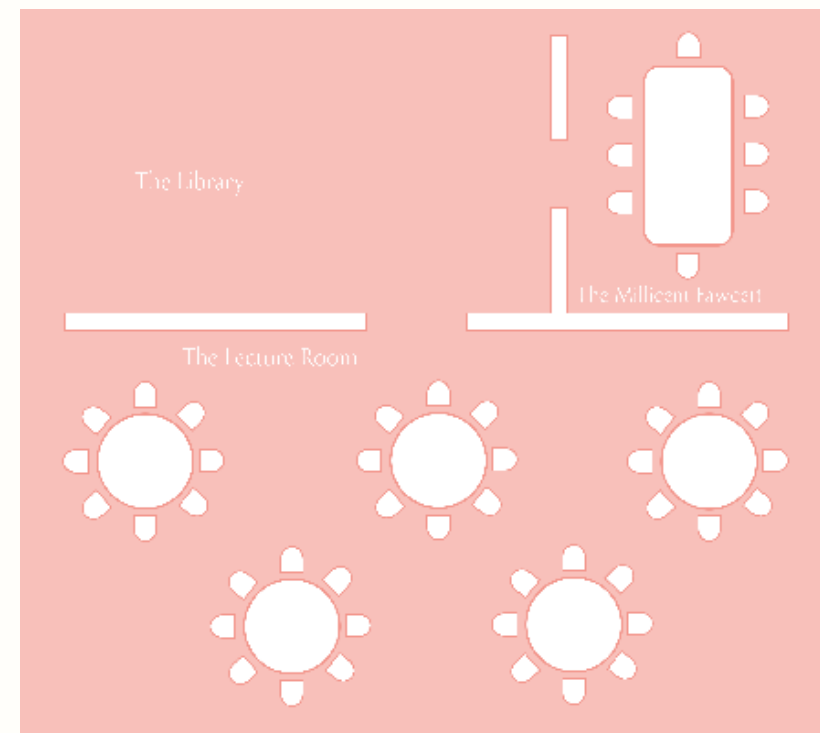
Dinner

Wednesday to Saturday, 19:00 - Close

Guest Capacity: 48

[Sample Menu](#)

[Sample Menu](#)



Dame Millicent Garrett Fawcett Room

The Dame Millicent Garrett Fawcett room is an intimate semi-private dining space within the Lecture Room & Library 🌸🌸🌸. Primarily known for her work as a campaigner for women to have the vote, Fawcett spoke at a public meeting held in the Lecture Room calling for the enfranchisement of women. She went on to become a champion of women's equality.

Lunch

Thursday to Saturday, 12:00 - 17:00

Guest Capacity: 2 - 8

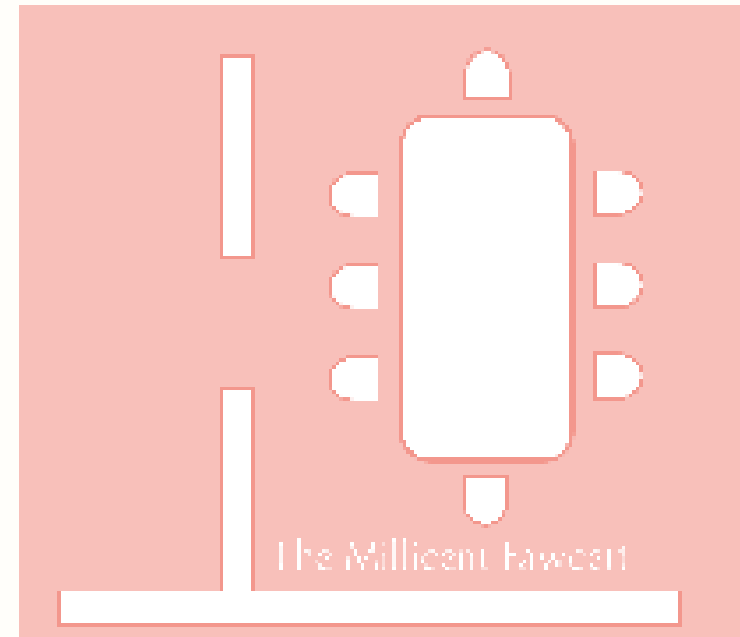
[Sample Menu](#)

Dinner

Wednesday to Saturday, 19:00 - Close

Guest Capacity: 2 - 8

[Sample Menu](#)



The Gallery

In February 2022, the renowned British-Nigerian artist Yinka Shonibare CBE RA, and project architect India Mahdavi transformed the Gallery with a new installation of artworks and interiors. Shonibare's artist-conceived vision presented a new sunshine-yellow setting designed by Mahdavi, marking a new culture-defining chapter for sketch in its 20th year. Using applique and embroidery techniques on richly dyed fabrics, Shonibare illuminates the influence of African traditions on European conceptions of our modern-day world. Indulge in the refined ambiance of the gastro-brasserie for an elegant breakfast experience for larger groups.

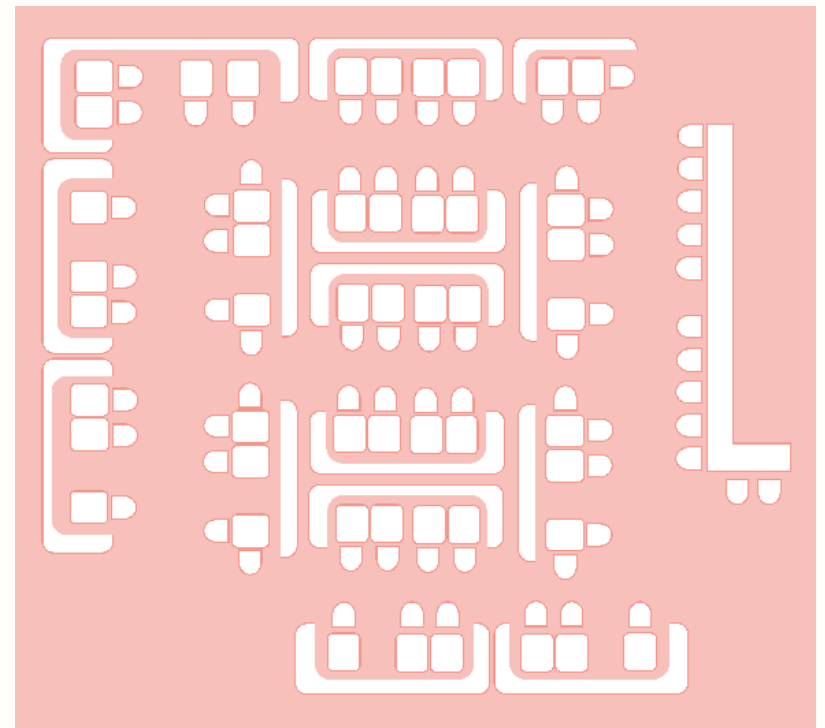
Breakfast

Monday to Friday, 07:30 - 10:00

Guest Capacity: 50

Cocktails & Canapés

Ground floor capacity : 300 guests



The Glade

The Glade, designed by Mourad Mazouz in collaboration with artists Carolyn Quartermaine and Didier Mahieu, was elegantly decorated to enhance the room's forest-themed decor. Every piece of furniture is uniquely hand-crafted by Quartermaine's team of artisans. The space is adorned with velvet upholstery in striking shades of green, violet, and cobalt blue. Mirrored tabletops have been added to reflect the tinted glass ceiling above like pools of water in a glade. The enchanted forest room provides a beautiful setting for breakfast, lunch, and dinner.

Breakfast

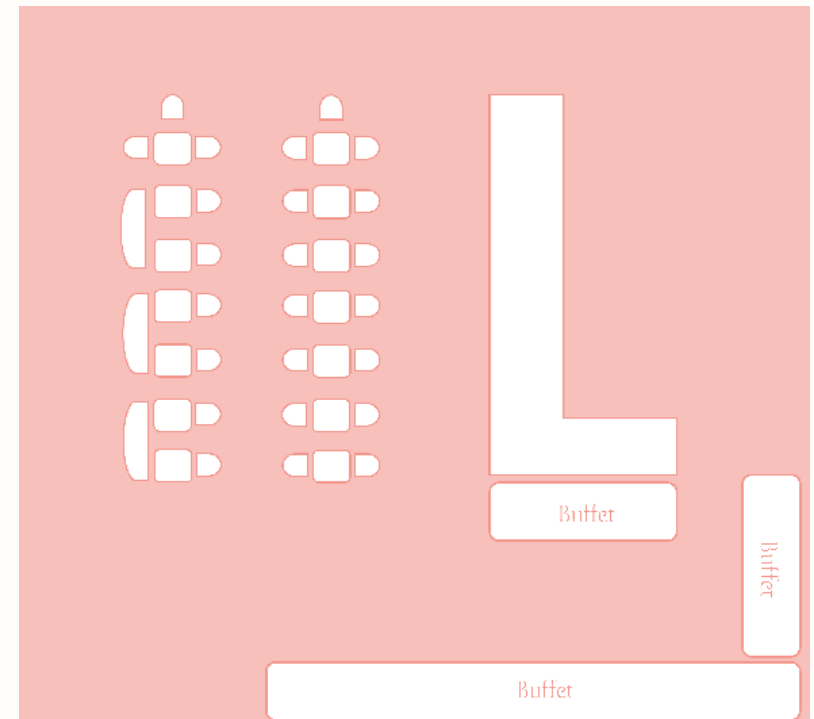
Monday to Thursday, 07:30 - 10:30

Guest Capacity: 30

Lunch

Monday to Thursday, 12:00 - 16:00 or 19:00 - Close

Guest Capacity: 30



The Parlour

Redesigned in early 2018 by Mourad Mazouz and Andres Ros Soto, the Parlour has an eclectic yet luxurious feel, with playful fabrics and comfortable banquettes. The lighting evokes a neo-nineties atmosphere, with bespoke neon brightening the clear glass tables and gold walls. A perfect setting for those looking for a memorable evening reception.

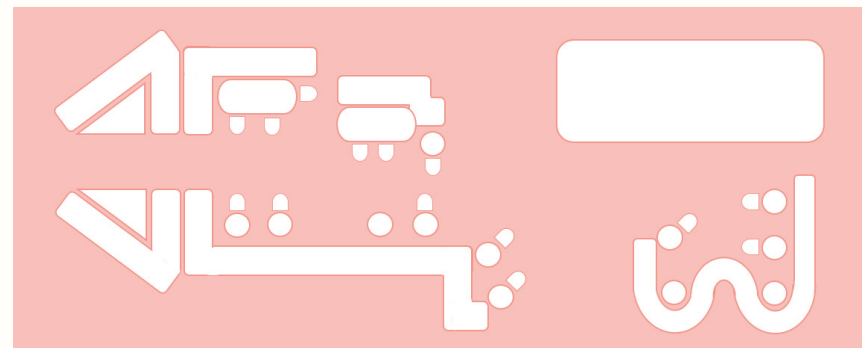
Reception

Cocktails & Canapés

Sunday to Tuesday, 19:00 - Midnight

Wednesday to Saturday, 19:00 - 02:00

Guest Capacity: Standing 100



The East Bar

The East Bar, designed by Noe Duchaufour-Lawrance, provides an intimate night life experience for the sketch audience. The bar has a bright white exterior like the Pods, but the darkened interior and lowered bar create a more private and secluded mood for an evening reception.

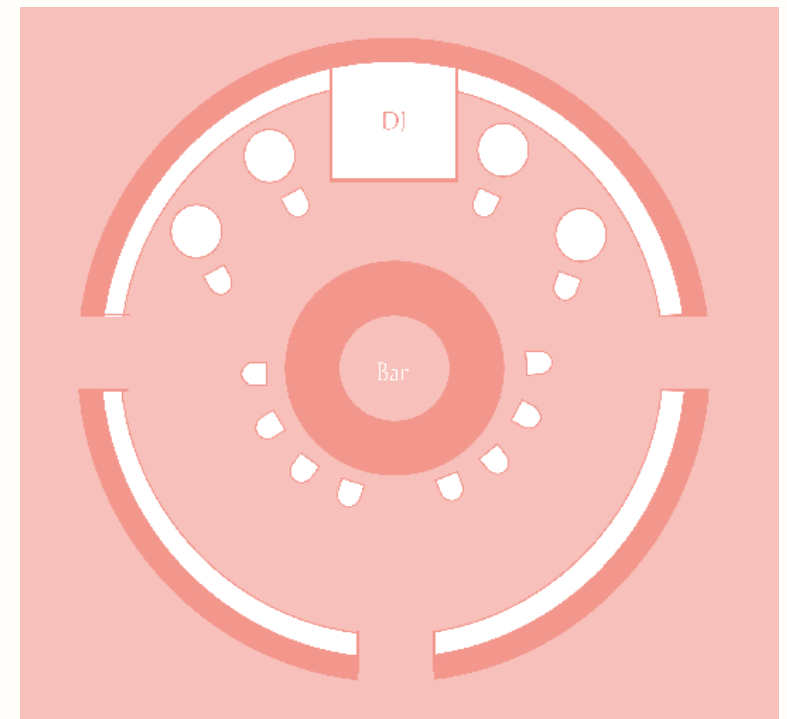
Reception

Cocktails & Canapes

Sunday to Tuesday, 19:00 - Midnight

Wednesday to Saturday, 19:00 - 02:00

Guest Capacity: 40



Breakfast



Presented in a refined buffet style, featuring an assortment of blended tea, coffee, herbal infusions, Hildon water, and freshly pressed Orange Juice upon your arrival.

£55 per person

Fresh Pressed Juices

Please choose two from the selection

Orange / Apple / Carrot / Pomegranate / Pink Grapefruit

Sketch Assortment of Homemade Viennoiserie

Croissants / Pain au Chocolat / Plain & Lemon Financiers

Sketch Bakery

Mini Baguettes / Bagels

Warm Toast Served to the table

Sketch Preserves / Honey

Sliced Seasonal Fruit & Berries

Sketch Jars of Homemade Granola & Yoghurt

Waffles

Fresh Berries / Cream

Organic Porridge

Sliced Bananas / Honey / Crushed Almonds

Choice of Charcuterie & European Cheeses

Coppa / Bresaola / Lomo / Islington Saucisson / Lamb & Goat salami

Camembert / Yarlinton / Elrick Log / Spenwood / Gorgonzola

Severn and Wye Smoked Salmon plate

English

St Ewe Eggs: Choice of Cold Boiled & Scrambled

Grilled Smoked Bacon / Black Pudding / Tomato / Sauteed Mushrooms

The Glade Menu



A set three-course menu

Please choose one course from each category

** Dishes are subject to seasonal changes*

£100 per person

Starter

Salmon fillet, white asparagus, Hollandaise sauce

White asparagus panna cotta with green cardamom, pistachio, orange reduction

Baby artichoke and Swiss-chard salad, pine nuts, mint

Chantilly Lace: three layers of rice, lobster bisque

Hand-dived scallop carpaccio with Maldon sea salt, yuzu, guacamole

Main

Hand-dived Scottish trimmed scallops, spring vegetables with fresh herbs

John Dory in tandoori, grilled fennel, apple, celery

Fillet of beef, pommes dauphine, Béarnaise sauce

Seasonal lamb navarin

Spaghetti with green shiso and chilli, stracchino cheese

Dessert

sketch Chocolate 053: Chocolate bavaroise, citrus marmalade, Guanaja chocolate ice cream, chocolate & peaty whisky ganache, muscovado craquant

Millefeuille : Praline crème mousseline, caramelised almonds, hazelnuts and pistachios, passionfruit syrup & sorbet

Canapés & Bowl Food



For pre-meal bites, we recommend a selection of six canapés

£36 per person

For cocktail parties we recommend a selection of six canapés from the cold & hot canapé selection, two bowl foods & two dessert canapés

£55 per person

On the tables upon arrival

Vegetable crisps, Parmesan tuiles, cumin crackers & red pepper hummus

£5 per person

Cold Canapés

Mini salt beef bagels,
spicy mustard, pickle

Salmon tartare & Baerii caviar, sesame
lavosh, avocado, lime mayonnaise

Foie gras, oat cracker, cherry jam
Cured sea bream taco, avocado, shiso

Crab mayonnaise, Granny Smith apple,
spring onion, yuzu

Goats cheese & beetroot macarons

Beef tartare, soft-boiled quails eggs

Mini coronation chicken sandwich,
malted bread

Stilton mousse, pear, choux bun

Tandoori-spiced butternut bavaois,
smoked vegan yoghurt, pomegranate

Focaccia, Parma ham, smoked ricotta

Foie gras & beetroot lollipops

Hot Canapés

Spiced salmon skewers, aioli,
sauce gribiche

Grilled octopus & chorizo skewers,
herb pesto, saffron aioli

Battered cod & chips served in
newspaper cones, tartare sauce

Dorset crab cakes, sweet chilli
mayonnaise

Montgomery Cheddar beignets

Truffle & Parmesan French fries

Croque monsieur, mozzarella, pesto,
courgette, tomato

Beef burger, giant sauce

Sweet potato croquettes, mojo cream

Beef Wellington, wild mushrooms,
Béarnaise sauce

Honey-mustard chicken skewers,
tarragon dip

Cold Bowl Food

Poached Scottish salmon, frisée salad, carrots

Salmon or tuna poke bowl, avocado, Kimchi cabbage, edamame

Grilled prawns & chorizo, pesto, broccoli, tomato

Edamame & Asian noodle salad, nuoc cham dressing

Smoked burrata & endive cups, beetroot tartare

Harissa chicken salad, fregola, beans, pine nuts

Hot Bowl Food

Truffle risotto

Salmon & haddock pie, braised leeks, chopped egg

Halibut & pea velouté, potatoes, seasonal vegetables

Duck confit, dauphinoise potatoes, green beans

Crispy truffle semolina, artichokes, beans, courgettes, citrus dressing

Chicken katsu curry, jasmine rice, Korean cucumber salad

Dessert

Served in a mixture of glasses, bowls & trays

Sketch Chocolate 053

Chocolate bavaroise, citrus marmalade, Guanaja chocolate ice cream, chocolate & peaty whisky ganache, muscovado craquant

Catalan Cream

Yellow peach in syrup, redcurrant jelly, Polignac almonds

Millefeuille

Praline crème mousseline, caramelised almonds, hazelnuts & pistachios, passionfruit syrup & sorbet

Meringue Leaf

Chantilly cream, raspberries three ways, meringue leaf, malabar marshmallow

Chestnut

Marron glacé parfait, truffle Chantilly and meringue dusted with cocoa, orange coulis

Homemade Macarons

Please choose from the selection

Pistachio / Coffee / Coconut / Blackcurrant & Raspberry
/ Lemon & Bergamot / Chocolate & Baileys

Homemade Marshmallow Cones

Please choose from the selection

Grapefruit / Lemon & Bergamot / Pineapple & Coconut

Ice Cream Pops

Please choose from the selection

Chocolate Praline / Blackcurrant & Raspberry / Pineapple & Chilli / Pistachio

Macaron Tower

£3 per piece, minimum of 30

Cocktails



Please choose a maximum of three cocktails

Moscow Mule

£21

Ketel one, ginger beer, lime, bitters
Served short, on ice

Margarita

£20

Ocho Blanco, Cointreau, lime, cranberry
Served in a coupette

Espresso Martini

£20

Ketel One, Kahlua, coffee, sugar syrup
Served in a coupette

Pornstar Martini

£20

Cariel Vanilla Vodka, Passoã, passionfruit, sugar syrup, Prosecco
Served in a coupette

Whiskey Sour

£20

Bulleit Bourbon, lemon, sugar syrup
Served short, on ice

Negroni Seven

£20

VII Hills Gin, Campari, Carpano Antica Formula Vermouth
Served short, on ice

Aviation

£20

Bombay Sapphire, maraschino, Liqueur, lemon, crème de violette
Served in a coupette

Old Fashioned

£20

Bulleit Bourbon, Angostura Bitters
Served short, on ice

Last Word

£19

Tanqueray Gin, maraschino liqueur, Green Chartreuse, lime
Served in a coupette

White Lady

£19

Bombay Sapphire, lemon, sugar syrup, Champagne
Served in a coupette

Daiquiri £18
Plantation 3 Stars, lime, sugar syrup
Served in a coupette

French 75 £21
Bombay Sapphire, lemon, sugar syrup, Champagne
Served in a champagne flute

Twisted Cocktails

DJ Got Us Falling In Love £18
Johnnie Walker Black Label whisky, chocolate, butter, macaron
Intense & velvety Old Fashioned
Served short, on ice

Your Love £17
Bombay Sapphire, Italicus, Noilly Prat, lime, mandarin, ginger
Light & zesty Moscow Mule
Served tall, on ice

Rumble £17
Grey Goose, Amaretto Disaronno, passionfruit, almonds
Fruity & zesty Pornstar Martini
Served in a coupette

The Whistle Song £18
Ocho Tequila, violette, lavender, lemon, Fever-Tree Mediterranean Tonic
Floral & refreshing Spritz
Served tall, on ice

Peace of Mind £16
Zesty, Tea, Herbal Gin & It
Fruity & sumptuous Vodka Sour
Served tall, straight

Drop It Like It's Hot £18
Bulleit Bourbon, allspice, vanilla, pineapple, lime
Fruity & spiced Punch
Served Short, on ice

Mindful Drinking

Simply Utopia £13
Atopia Rhubarb & Ginger, lychee, raspberry purée, lime, vanilla
Sweet & Fruity

Harvest Time £11
Apple, grapefruit, lemon, lemongrass & ginger, cinnamon,
Fever-Tree Smoky Ginger Ale
Savoury

The Motto £13
Seedlip Grove 42, verjus, bitter syrup
Bittersweet

10:35 £13
Jasmine sparkling tea, strawberry, citric solution
Sparkling, Fresh & Fruity

Wine & Champagne



Champagne

Pommery, Brut Royal	£110
Pommery, Brut Rosé	£130
2008 Pommery, Grand Cru Royal, Brut	£145
Billecart-Salmon, Brut Rosé	£189
Ruinart, Brut, Blanc de Blancs	£219
Veuve Clicquot, Extra Brut, Extra Old	£229
2014 Bollinger, La Grande Année, Brut	£385
KRUG, Grande Cuvée, 171ème Édition, Brut	£410

Rosé

2022 Nannette's Rosé, Balfour, Hush Heath Estate, Kent, England	£45
2020 Bourgogne Passetoutgrains, Arnaud & Sophie Sirugue-Noëllat, Burgundy: Côte d'Or, France	£56
2022 Côtes de Provence, La Chapelle Gordonne, Tête de Cuvée, Ch la Gordonne, Provence, France	£75
2021 Bandol, Dom de Terrebrune, Provence, France	£124
2021 Côtes de Provence, Les Clans, Ch d'Esclans, Provence, France	£212

White

2021 The White, Balfour, Hush Heath Estate, Kent, England	£45
2022 Périgord, La Combe de Grinou, Ch Grinou, South West France	£55
2021 Ardèche, Viognier, Grès du Trias, Vignerons Ardéchois, Northern Rhône Valley, France	£63

2019 Riesling, Nackenheim Trocken, Rheinhessen, Gunderloch, Germany	£65
2022 Vermentino, Colli di Luni, Vigne Basse, Terenzuola, Liguria, Italy	£69
2022 Torrontés, Petit Voyage, Mundo Reves, Uco, Argentina	£75
2022 Sancerre, Philippe Auchère, Central Loire Valley, France	£86
2021 Lust and Laune, Lukas Strobl, Gut Wagram, Wagram, Kremstal and Kamptal, Austria	£88
2021 Chablis 1er Cru, Les Fourneaux, Paul Nicolle, Burgundy : Chablis, France	£92
2023 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	£98
2020 Bourgogne-Aligoté, Clos des Perrières La Combe, Thibault Liger-Belair, Burgundy: Côte d'Or, France	£99
2021 Chardonnay, Danbury Ridge, Essex, England	£115
2021 Viré-Clessé, Quintaine, Pierrette & Marc & Sophie Guillemot-Michel, Burgundy: the Mâconnais, France	£134
2021 Meursault, Cuvée Charles Maxime, Domaine Latour-Guiraud, Burgundy: Côte d'Or, France	£202
2020 Chassagne-Montrachet, Les Vergers, Lequin-Colin, Burgundy: Côte d'Or, France	£264

Red

2022 Rock Lodge, Plumpton Estate, East Sussex, England	£45
2021 Périgord, La Combe de Grinou, Ch Grinou, South West France	£55
2019 Ch Carignan, Cadillac Côtes de Bordeaux, Bordeaux: Right Bank, France	£59
2019 Merlot, Glass Collection, Glenelly, Stellenbosch, South Africa	£63
2019 Côtes du Rhône-Villages, Grande Réserve, St Pantaléon les Vignes, Domaine Gigondan, Southern Rhône Valley, France	£76
2019 Malbec, Sumak Kawsay, Bodega Comunitaria Los Amaichas, Agustín Lanús, Tucumán, Argentina	£79
2019 Savigny-lès-Beaune, Les Grands Liards, Pierre et Jean-Baptiste Lebreuil, Burgundy: Côte d'Or, France	£86

2015 Rioja, Crianza, Viña Cubillo, López de Heredia, La Rioja: Rioja Alta, Spain	£87
2020 Fleurie, Cuvée Tardive, Clos de la Roilette, Alain Coudert, Beaujolais	£97
2021 Cabernet Franc, Gertie, Clare Valley, Australia	£108
2017 Marius Bielle, Lalande de Pomerol, Bordeaux: Right Bank	£138
2019 Le C de Carmes Haut-Brion, Ch Les Carmes Haut-Brion, Pessac-Léognan, Bordeaux: Left Bank, France	£148
2017 Gevrey-Chambertin, Reniard, Vieilles Vignes, S.C. Guillard, Burgundy: Côte d'Or, France	£161
2017 Brunello di Montalcino, Fuligni, Tuscany, Italy	£226

Fine Wine List available upon request



Event Enquiries

For enquiries, further information and to book your event, please contact:

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