THE LUNCH MENU

12PM - 4PM

Aperitifs

Evergreen Martini

Ketel One Vodka, yuzu saké, basil, lemon £20

Balfour, Leslie's Reserve Gold, Kent

Ample fresh fruits and a creamy finish from this sumptuous Weald-of-Kent classic £19 - glass 150ml

Starter

Burrata, fava beans, English peas, dried apricot, pickled mushroom, radish 👳 🏎	£13	
Vegetable tempura with langoustines, « Dundee Pinky » sauce	£19	
Grilled aubergine, pomegranate, plum tomato, red bell–pepper, feta 🐵 🗫	£12	
Tuna & beef tartare with sesame	£14	
Asparagus panna cotta, tips in pistachio & orange reduction 💘 🎯 Y		
Salmon roulade, cucumber, Jacob's Cream	£15	

Main Course

Spaghetti with green shiso & chilli, stracchino cheese 🐅	£18
Grilled cauliflower, crunchy green Puy lentils, black garlic vinaigrette V	£19
5 oz fillet of Irish grass-fed beef, braised lettuce, Jersey Royal potato, Béarnaise sauce 🐵	£35
Crunchy scallops with pea velouté & spring vegetables	£32
Chicken breast with almond & pistachio, ham & cheese croque 👳	£24
Sea-bass fillet with ratatouille & red bell-pepper sauce @	£23

French fries ✔ ☞ £7	Truffle & Parmesan fries ⊊€ @ £9	Gluten- free bread basket ⊊€ @ £6	Bread basket ⊱⊷ £5.50		
Mixed leaf salad ♥ @ £6	Steamed vegetables ✔ ☞ £7	Spinach à la crème V @ £6	Potato purée S€ @ £7		
Dessert					
Selection of three cheeses 🐵 🗫					
Catalan cream, yellow peach in syrup, redcurrant jelly, Polignac almonds 🐵 🗫 💘					
Millefeuille, praline crème mousseline, caramelised almonds, hazelnuts & pistachios 👳 🛛 £10					
Sketch chocolate 053, chocolate bavaroise, chocolate ice cream, whisky ganache 💘 £9					

Home made macarons & seasonal vegan macarons 😻 🍽 🎯 🗸 👘

V suitable for vegans

See suitable for vegetarians

14

🦭 contains nuts

GF) gluten free

 ${\it £3}$ each

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

Whilst we will do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes or drinks will be completely allergen-free

DRINKS

COCKTAILS

Everything Can Be Art Cocktails Classic cocktails available on request

Sign of Love \$20 Ketel One, Italicus, bergamot, chamomile, pear eau de vie, citric

Work No.1347 £20 VII Hills gin, fino sherry, Worcestershire sauce, tomato, strawberry, Chipotle Tabasco, celery bitters, basil & lime foam

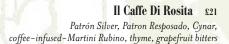
> Sketch Spritz No.6 £20 Grey Goose Essence Peach & Rosemary, RinQuinQuin, ginger, rosemary, elderflower tonic

Pegasus \$20 Plantation Pineapple & OFTD, orgeat, mango, clarified milk

> Cosmopolitalicus £21 Grey Goose L'Orange, Italicus, hibiscus, Chambord, lime

Cabhan's Chandelier 223 Patrón Reposado, Bruxo mezcal, Campari, Chambord, Peychaud's Bitters, lacto-fermented raspberry, agave

> **Crystal Espresso** £19 Grey Goose, hazelnut liqueur, clear coffee



MINDFUL DRINKING

Simply Utopia £14 Atopia rhurbarb & ginger, lychee, raspberry purée, lime, vanilla

> Harvest Time £12 Apple, grapefuit, lemon, lemongrass & ginger, cinnamon, Fever-Tree Smoky Ginger Ale

COLD-PRESSED JUICES

Stay Alert £8 Strawberry, apple, lemon, basil

Green Goddess £8 Kale, apple, cucumber, lemon, mint

Refresh £8 Carrot, turmeric, apple, ginger, lemon

 The Big Blue
 £8

 Spirulina, lemon, lime, water, agave

Glow Shot £7 Turmeric shot: lemon, ginger, turmeric, cayenne þeþþer

WATER

Hildon Still Water \$5.50 Hildon Sparkling Water \$5.50

An optional 15% 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. If you need to use your mobile phone or camera, please do so with consideration for other guests.

WINE AND FIZZ SHORT LIST

Full wine list available on request

ENGLISH SPARKLING & CHAMPAGNE 150ml Glass

Balfour, Leslie's Reserve Gold, Extra Dry, Kent, England *Glass £19 Bottle £85 (ABV 12%)*

2018 Balfour, Brut Rosé, Kent, England *Glass £24 Bottle £110 (ABV 12%)*

Pommery, Brut Royal, Champagne, France Glass £24 Bottle £110 (ABV 12.5%)

Pommery, Brut Rosé, Champagne, France Glass £27 Bottle £130 (ABV 12.5%)

2008 Pommery, Grand Cru, Champagne, France *Glass £30 Bottle £145 (ABV 12.5%)*

NV Ruinart, Brut, Blanc de Blancs, Champagne, France *Glass* £45 Bottle £219 (ABV 12.5%)

ROSÉ 175ml Glass

2022 Nannette's Rosé, Balfour, Kent, England Glass £12.50 Bottle £45 (ABV 11.5%) (Pinot's Blend)

2022 Studio by Miraval Rosé, Château Miraval, IGP Méditérranée, France Glass £15.50 Bottle £59 (ABV 12.5%) (Cinsault blend)

 2022 Côtes de Provence Rosé, La Chapelle Gordonne, Tête de Cuvée, France
 Glass £19.50
 Bottle £75 (ABV 12.5%) (Cinsault blend)

 2021 Sancerre Rosé, Loire Valley, France
 Glass £22 Bottle £83 (ABV 13%) (Pinot Noir Rosé)

WHITE 175ml Glass

2021 The White, Balfour Winery, Kent, England Glass £12.50 Bottle £45 (ABV 11.5%) (Bacchus blend)

2021 Viognier, Grès du Trias, Vignerons Ardéchois, Rhône Valley, France *Glass* £16.50 Bottle £63 (ABV 13.5%)

2022 Albariño, Balfour, Kent, England Glass £19 Bottle £50 (ABV 12%)

2022 Petit Chablis, Daniel Dampt & Fils, Burgundy, France Glass £20.50 Bottle £78 (ABV 12%) (Chardonnay)

2022 Sancerre, Philippe Auchère, Central Loire Valley, France Glass £22.50 Bottle £86 (ABV 13%) (Sauvignon Blanc)

2021 Greco di Tufo, Terra d'Uva, Benito Ferrara, Campania, Italy Glass £23.50 Bottle £88 (ABV 13%) (Greco)

2021 Grüner Veltliner Blend, Lust and Laune, Lukas Strobl, Region Blend, Austria *Glass £23.50 Bottle £88 (ABV 12%)*

2023 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand Glass £25.50 Bottle £98 (ABV 13.5%)

2018 Bourgogne-Chardonnay, Dom. Michel Caillot, Burgundy: Côte d'Or, France *Glass £28.50* Bottle *£110* (ABV 12%)

RED 175ml Glass

2022 Rock Lodge, Plumpton Estate, East Sussex, England Glass £12.50 Bottle £45 (ABV 10%) (Rondo blend)

2019 Merlot, Glass Collection, Clenelly, Stellenbosch, South Africa Glass £16.50 Bottle £63 (ABV 14.5%)
2019 Côtes du Rhône, Grande Réserve, Dom. Gigondan, Rhône Valley, France Glass £20.50 Bottle £76 (ABV 14.5%) (Grenache blend)

2015 Rioja, Viña Cubillo, López de Heredia, Rioja Alta, Spain Glass £23 Bottle £87 (ABV 13.5%) (Grenache blend)

2019 Savigny-les-Beaune, Les Grands Liards, Domaine Lebreuil, Burgundy France Glass £23.50 Bottle £88 (ABV 13%) (Pinot Noir)

2020 Fleurie, Cuvée Tardive, Clos de la Roilette, Alain Coudert, Beaujolais, France *Glass £25.50 Bottle £97 (ABV 13%) (Gamay)*

2019 Le C de Carmes Haut-Brion, Pessac Léognan, Bordeaux: Left Bank, France *Glass £38.50 Bottle £148 (ABV 13%) (Merlot blend)*

