

# Lunch

## Starters

Corn soup, curried popcorn  
Leek tarte tatin, caramelised onions, blue cheese Chantilly  
Smoked duck magret, poached pear, Stilton cheese, mixed leaves, pecan nuts  
Diced smoked red beetroot, « Corinthe Condiment », lamb's lettuce salad, Stilton cheese  
Salmon Bellevue with frisée salad  
Pâté en Croûte

## Mains

Gnocchi, carrot purée, sage  
Confit lamb shoulder, creamy polenta  
Beef steak, fondant potatoes, béarnaise sauce  
Miso cod loin, butternut squash purée, pumpkin seeds  
Chicken breast, Jerusalem artichoke purée  
Lemon sole à la Grenobloise

## Desserts

sketch 056: layered chocolate sponge, peanut praline, ice cream,  
trio of mousse: chocolate, Sicilian pistachio, Tahitian vanilla  
Truffled Brie, mascarpone, cranberry chutney, walnuts, lamb's lettuce (additional £3)  
Pâtisserie du jour

## Sides

Bread basket	£5.50	Spinach à la crème	£6	Steamed vegetables	£7
Mixed-leaf salad	£6	Potato purée	£7	French fries	£7
Truffle & Grana Padano fries	£9				

£40 2-courses | £45 3-courses

## Sample Menu

All prices and menus are subject to seasonal changes

## Tea

Red Dragon Lychee, ginger, milk chocolate	black	£8
Earl Grey A smooth Ceylon black tea, delicately perfumed with zesty bergamot	black	£6
Organic Darjeeling 2nd Flush Light, aromatic black tea from high-altitude gardens: grapey, fresh and fragrant, with brisk, refreshing flavours	black	£6
Cherrywood Lapsang Smoke, incense, malt	black	£6
Assam Breakfast A robust black breakfast tea: rich, malty and rousing	black	£6
Dragon Well Hazelnut, grass, cream	green	£8
Rooibos Tangy and mellow, full of red-bush warmth; grown in the remote Cederberg Mountains of the Cape	herbal	£6
Blackcurrant & Elderberry An explosion of red-berry fruits with a floral note, too, thanks to the inclusion of hibiscus	herbal	£6
Phoenix Honey Orchid Peach, orchid, honey.	oolong	£9

## Cocktails

sketch Spritz No.5 Grand Marnier, Tanqueray 0.0% gin, grapefruit, orange spritz, grenadine, Prosecco	£17
Light is Love Patrón Silver, guava, lime, salted lemon foam	£19
Work No. 1347 Bulleit Rye, RinQuinQuin, lemon, passionfruit, Prosecco	£17
'Untitled' Bombay gin, Fair Elderflower, blackberry, raspberry, apple, chai tea, basil, mint, lime, Prosecco	£17
Simply Utopia (0%) Tanqueray 0.0% gin, lychee, raspberry, lime, vanilla	£13
Mango Tango (0%) Mango, lime, grenadine, honey, Oak Smoke Droplets, soda water	£11

## Beer & Cider

Curious Brew Lager (4.7% ABV)	£9
Curious Session IPA (4.4% ABV)	£10
NOAM Lager (5.2% ABV)	£10
Showerings Cider (6.8% ABV)	£11
Lucky Saint Lager (0.5% ABV)	£9

<b>No &amp; Lo</b>	ABV	150ml glass	750ml bottle
French Bloom, Le Blanc. <i>Languedoc, France</i> (Sparkling Wine)	0%	£19	£85
French Bloom, Le Rosé. <i>Languedoc, France</i> (Sparkling Wine)	0%	£21	£95
Riesling, Kolonne Null, Axel Pauly 2020, Mosel, Germany (Still Wine)	0%	£20.50	£78
Lautus, Savvy Red. <i>Western Cape, South Africa</i> (Still Wine)	0.5%	£16	£58
<b>Sparkling Wine</b>	ABV	150ml glass	750ml bottle
Crémant d'Alsace, Brut Tradition <i>Alsace, France</i>	12.5%		£75
Pommery, Brut Royal. <i>Champagne, France</i>	12.5%	£24	£110
Pommery, Brut Royal Rosé. <i>Champagne, France</i>	12.5%	£27	£130
Ruinart, Blanc de Blancs, Brut. <i>Champagne, France</i>	12.5%	£45	£219
Veuve Clicquot, Brut Rosé. <i>Champagne, France, 2015</i>	12.5%	£45	£219
Veuve Clicquot, La Grande Dame, Brut. <i>Champagne, France, 2018</i>	12.5%	£49	£230
<b>Rosé</b>	ABV	175ml glass	750ml bottle
Bourgogne Passetoutgrains, Arnaud & Sophie Sirugue-Noëllat. <i>Burgundy, France, 2021</i>	13%	£15	£56
Côtes de Provence, La Chapelle Gordonne, Château la Gordonne, Tête de Cuvée. <i>Provence, France, 2023</i>	12.5%	£19.50	£75
<b>White</b>	ABV	175ml glass	750ml bottle
Périgord, La Combe de Grinou. <i>South West France, 2024</i> (Sauvignon/Sémillon)	12.5%	£14.50	£55
Albariño, Balfour, Hush Heath Estate. <i>Kent, England, 2023</i>	11%	£19	£68
Chablis 1er Cru Côte de Léche, Bernard Defaix. <i>Burgundy: Chablis, France, 2023</i> (Chardonnay)	13%	£24.50	£95
Chardonnay, Danbury Ridge. <i>Essex, England, 2022</i>	13.5%	£31	£115
Sancerre, Les Monts Damnés, Paul Prieur et Fils. <i>Loire Valley: Centre, France, 2023</i> (Sauvignon Blanc)	13%	£36.50	£139
<b>Red</b>	ABV	175ml glass	750ml bottle
Périgord, La Combe de Grinou. <i>South West France, 2023</i> (Merlot/Cabernet)	13%	£14.50	£55
Saumur-Champigny, Cuvée de Bruyn, Vieilles Vignes, Domaine du Fondis. <i>Anjou-Saumur, France, 2023</i> (Cabernet Franc)	13%	£18.50	£71
Côtes du Rhône-Villages, Grande Réserve, Domaine Gigondan. <i>Southern Rhône Valley, France, 2019</i> (Grenache)	14.5%	£20.50	£76
Rioja Tinto, Viña Cubillo, López de Heredia. <i>La Rioja: Rioja Alta, Spain, 2015</i>	13.5%	£23	£87
Savigny-lès-Beaune, Les Grands Liards, P. & J.B Lebreuil. <i>Burgundy: Côte de Beaune, France, 2019</i> (Pinot Noir)	13%	£25	£92
<b>Fortified &amp; Dessert</b>	ABV	100ml glass	750ml bottle
Coteaux du Layon, St Aubin, Domaine des Forges. <i>Loire Valley, France, 2021</i>	12.5%	£9.50	£60
Bottle Aged LBV Port, Warre. <i>Douro, Portugal, 2009</i>	20%	£12.50	£83
Muscat de Baumes de Venise, Domaine de Durban. <i>Southern Rhône Valley, France, 2019</i>	15%	£13.50	£88