

# BREAKFAST

from 9am until 11am

Vegetarian:   
Vegan:   
Contains nuts:   
Gluten-free: 

## GOOD MORNING



### Stay Alert

*Strawberry, apple, lemon, basil*

£8

### Green Goddess

*Kale, apple, cucumber, lemon, mint*

£8



## TO BEGIN YOUR DAY

### Açaí Bowl

*Organic granola, yoghurt, chia seeds, seasonal fruits and banana*

£11.50  

### Waffle (vegan option available )

*Vanilla Chantilly and a choice of seasonal fruits, chocolate sauce, caramel sauce or maple syrup*

£15.50 

### Danish

*croissant / pain au chocolat*

£5 each 

### Seasonal Fruit

*with yoghurt*

£10.50  



## EGGS

*St Ewe's free-range from the Roseland Peninsula, Cornwall*

*All eggs served with brown or white toasted sourdough and preserves*

### 9 Conduit Street

*The full English: pan-fried eggs, smoked rindless streaky bacon, Cumberland sausage, black pudding, Portobello mushrooms, baked beans, tomato*

£22.50

### Tempura Eggs

*Avocado purée, tenderstem broccoli and sketchup*

£16 

### Scrambled Eggs

*Feta cheese, fried mushrooms*

£15 

### Poached Eggs Tijuana

*Rancheros sauce, baked beans, guacamole, grilled tortilla and grated cheese, Jacob's cream*

£19 

### Poached Eggs Benedict

*Streaky bacon, hollandaise sauce and Comté cheese*

£18.50

### Poached Eggs Royale

*Scottish smoked salmon and hollandaise sauce*

£22.50

## SOMETHING EGGXTRA...?

Hash brown potato, sketch-style 	£5.50
Toasted sourdough bread 	£3.50
Gluten-free toast 	£2
Scottish smoked salmon	£7.50
Streaky bacon	£7.50
Sautéed spinach 	£6
Avocado 	£4.50
Sautéed Portobello mushrooms 	£4.50

# DRINKS

All day menu  
Alcohol available from 10am  
& 12pm - Sunday

## COCKTAILS

**EVERYTHING CAN BE ART**  
CLASSIC COCKTAILS AVAILABLE ON REQUEST

**Sign of Love £20**

*Ketel One, Italicus, bergamot, chamomile, pear eau de vie, citric*

**Work No.1347 £20**

*Seven Hills gin, fino sherry, Worcestershire sauce, tomato, strawberry, chipotle tobasco, 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*

**Gabhan's Chandelier £23**

*Patron Reposado, Bruxo mezcal, Campari, Chambord, Peychaud's Bitters, lacto-fermented raspberry, agave*

## MINDFUL DRINKING

**Simply Utopia £14**

*Atopia rhubarb & ginger, lychee, raspberry purée, lime, vanilla*

**Harvest Time £12**

*Apple, grapefruit, 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 pepper*

## BEER

**Asahi Super Dry £9**

**Cornish Orchard Golden Cider £8**

**Meantime IPA £9**

**Meantime Lager £9**

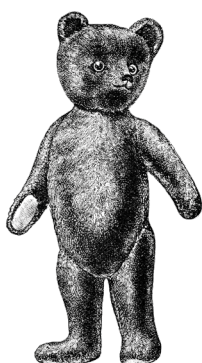
**Peroni Nastro Azzurro 0.0 £7**

**Peroni £8**

## WATER

**Hildon Still Water £5.50**

**Hildon Sparkling Water £5.50**



*Chef Pierre Bear*

A Merrythought Teddy Bear created in honor of Sketch's French MasterChef, Pierre Gagnaire.

Chef Pierre Bear can be delivered to your table, collected from sketch, or delivered throughout the UK.



sketch shop website

## 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%)

### ROSÉ 175ml glass

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

**2022 Studio by Miraval Rosé, Château Miraval, IGP Méditerranée, France**  
Glass £15.50 Bottle £59 (ABV 12.5%)

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

### WHITE 175ml glass

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

**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 £68 (ABV 12%)

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

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

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

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

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

### RED 175ml glass

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

**2019 Merlot, Glass Collection, Glenelly, 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%)

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

**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 (Gamay)**  
Glass £25.50 Bottle £97 (ABV 13%)

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. 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.

