

BREAKFAST

from 9am until 11am

Sample Menu...

Menu is subject to change

GOOD MORNING:

Yoga Glow

Almond milk, coffee, dates, pink Himalayan salt, vanilla pod

£6

C-Bomb

Orange, lemon, organic freeze-dried cherry

£6



TO BEGIN YOUR DAY:

Acai Bowl

organic granola, yoghurt, chia seeds, red fruits and banana

£10.50  

Waffle (vegan option available)

vanilla Chantilly and a choice between mixed red fruits, chocolate sauce or caramel sauce - Maple syrup available upon request

£11.50 



Danish

croissant / pain au chocolat / apple turnover

£5 each 

Seasonal Fruit

with yoghurt

£9.50  



EGGS:

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

"9 conduit street"

The full English: pan-fried eggs, smoked rindless streaky bacon, Cumberland sausage, black pudding, Portobello mushrooms, baked beans, tomato - brown or white toasted sourdough and preserves

£21.50

Tempura eggs

Avocado purée, tenderstem broccoli and sketchup - brown or white toasted sourdough and preserves

£15 

Scrambled eggs

Feta cheese, fried mushrooms - brown or white toasted sourdough and preserves

£14 

Poached eggs Tijuana

Rancheros sauce, baked beans, guacamole, grilled tortilla and grated cheese, Jacob's cream - brown or white toasted sourdough and preserves

£19 

Poached eggs Benedict

Streaky bacon, hollandaise sauce and comté cheese - brown or white toasted sourdough and preserves


£17.50


Poached eggs Royale


Scottish smoked salmon and hollandaise sauce - brown or white toasted sourdough and preserves

£21.50

SOMETHING EGGXTRA...?


Hash brown potato, sketch style **£5.50** 

Toasted sourdough bread **£2** 


Gluten-free toast **£2** 

Scottish smoked salmon **£7.50**

Streaky bacon **£7.50**

Sautéed spinach **£5** 


Avocado **£4.50** 


Sautéed Portobello mushrooms **£4.50** 




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

Vegetarian: 

Vegan: 

Contains nuts: 

Gluten-free: 

DRINKS

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

COCKTAILS

SKETCH FAVOURITES

CLASSIC COCKTAILS AVAILABLE ON REQUEST

Sketch Spritz #5 £16

Atopia Spiced Citrus 0.5%,
Briottet grapefruit liqueur, Grand Marnier, lemon,
grenadine & bitter orange, grapefruit bitters, Prosecco
Served long, on ice

Lady D. £17.50

Saint Germain elderflower liqueur, Grey Goose vodka,
Empirical Spirits 'The Plum, I Suppose', citric,
Darjeeling & chamomile Droplets, Fever-Tree elderflower tonic
Served long, on ice

Hotline Bling £16

Tanqueray gin, Aperol, blood orange, lemon, cinnamon
Served short, straight

Lets Dance £16.50

Plantation Dark rum, Passoa, coriander, lime, mint
Served long, on ice

Royal Rosy Lee £19

Ketel One Botanical Peach & Orange Blossom, apricot liqueur,
lemon royal breakfast tea & mint, champagne
Served long, on ice

MINDFUL DRINKING

Simply Utopia £11

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

Harvest Time £9.50

Apple, grapefruit, lemon, lemongrass & ginger, cinnamon,
Fever-Tree smoky ginger ale

COLD-PRESSED JUICES

Stay Alert £6

Strauberry, apple, lemon, basil

Green Goddess £6

Coconut water, spinach, romaine, cucumber, mint, lemon, kale

Yoga Glow £6

Almond milk, coffee, dates, pink himalayan salt, vanilla pod

Refresh £6

Carrot, turmeric, apple, ginger, lemon

C-Bomb £6

Orange, lemon, organic freeze-dried cherry

BEER

Cornish Orchard Golden Cider £8

Meantime Lager £7

Meantime IPA £8.50

Peroni Libera Alcohol Free £5

Peroni £8

WATER

Hildon Still Water £5.50

Hildon Sparkling Water £5.50

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

2021 Balfour, Nannette's Rosé, Kent, England
Glass £12.50 Bottle £45 (ABV 11.5%)

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

2021 Côtes de Provence, La Chapelle Gondonne, 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 Périgord, La Combe de Grinou Blanc, South West France
Glass £13.50 Bottle £49 (ABV 12.5%)

2020 Pinot Gris, Middle-Earth, Nelson, New Zealand
Glass £16.50 Bottle £62 (ABV 13%)

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

2022 Sauvignon Blanc, Dog's Point, Marlborough, New Zealand
Glass £18.50 Bottle £69 (ABV 13%)

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

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

2020 Chardonnay, Danbury Ridge, Essex, England
Glass £29.50 Bottle £112 (ABV 13%)

RED 175ml glass

2019 Rock Lodge, Plumpton Estate, East Sussex, England
Glass £12.50 Bottle £45 (ABV 11%)

2021 Périgord, La Combe de Grinou Rouge, South West France
Glass £13.50 Bottle £49 (ABV 13.5%)

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 £17 Bottle £68 (ABV 14.5%)

2014 Rioja, Viña Cubillo, López de Heredia, Rioja Alta, Spain
Glass £18.50 Bottle £70 (ABV 13.5%)

2019 Pinot Noir, Surreal, Pivnica Brhlovce, Slovakia
Glass £23.50 Bottle £88 (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.

