

From the Editor

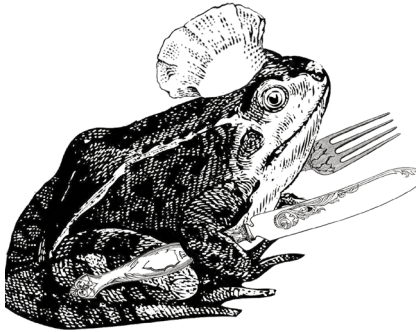
The French Chef

Declared

“..We must re-invent Afternoon Tea..”

as he was presented with thoughts of
an afternoon tea...

*Would the French dare to revolutionise
such a quintessentially British tradition?*



The French Chef

Capitulated

“D'accord...”

A sketch afternoon tea it was...

Seasons on, the French chefs
at 9 Conduit St have continued to

tweak, twist and adapt traditional recipes...

An afternoon tea re-imagined...

Now a sketch tradition...

Enter this place with an open mind.

Imagine, if you will, a painting that never dries

Christmas Afternoon tea

£115 per person

Served with a glass of Pommery, Brut Royal or French Bloom, Le Blanc

Assorted Sandwiches

Butternut Squash and Crematta
Egg Mayonnaise & Cucumber
Beetroot Smoked Salmon
Coronation Chicken
Truffled Ham Croque Monsieur

Petits Gâteaux

Cranberry Battenberg
Chocolate Yule Log
Apple Tart
Mont Blanc
« Choux de Scellé »

Scones

Sultana and Plain
Cornish Clotted Cream, Organic Strawberry Preserve

Served with a glass of ...

2015 Breaky Bottom, Cuvée Jack Pike, Brut	East Sussex	£123
Pommery, Brut Rosé	Champagne	£125
2009 Pommery, Grand Cru, Brut	Champagne	£127
Ruinart, Brut, Blanc de Blancs	Champagne	£139
2015 Veuve Cliquot, Brut Rosé	Champagne	£139
2018 Veuve Cliquot, La Grande Dame, Brut	Champagne	£143

Ordering subsequent glasses will incur an additional charge

The Cork Popper



Champagne

		150ml	Bottle
Pommery, Brut Royal	Champagne, France	£24	£110
Pommery, Brut Rosé	Champagne, France	£27	£130
2009 Pommery, Grand Cru, Brut	Champagne, France	£30	£145
Ruinart, Brut, Blanc de Blancs	Champagne, France	£45	£219
2015 Veuve Cliquot, Brut Rosé	Champagne, France	£45	£219
2018 Veuve Cliquot, La Grande Dame, Brut	Champagne, France	£49	£230

English Sparkling

		150ml	Bottle
2015 Breaky Bottom, Cuvée Jack Pike.	Sussex, England	£25	£115

Alcohol-Free Bubbles

		150ml	Bottle
French Bloom, Le Blanc (0%ABV)	Languedoc, France	£19	£85
French Bloom, Le Rosé (0%ABV)	Languedoc, France	£21	£95

Children's Afternoon Tea

Raw Cucumber and Carrot Sticks with a Cream Cheese Dip

Assorted Finger Sandwiches

Ham and Cheese

Jam Penny

Chicken

Sweet Treats

Cranberry Battenberg

Chocolate Yule Log

Apple Tart

« Choux de Scellé »

Choice of Juice

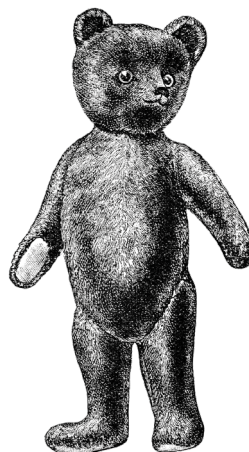
Apple

Orange

Mango

Passionfruit

£65 per person



Strawberry jam penny?...

A royal currency?... No, a monarch's treat.

Buttered bread with jam cut into circles the size of an old English penny,
the late Queen's favourite as a little girl.

The more the merrier...

“I started repeating the same image because I like the way repetition changed the same image. Also, I felt at the time, as I do now, that people can look at and absorb more than one image at a time.”

Andy Warhol

Years on... not just a sketch afternoon tea,
more like a sketch tea ritual,
a ceremony in many acts, at the helm of our routine there is...



- The French Chef



- The Cork Popper



- The Server



- The Tea Master



- The Scone Man



- The Shaker

Pick Your Pot

Black 5 mins

Chai

Assam, India

A Pure Assam black breakfast tea blended with cardamom, cinnamon and ginger spices: sweet and highly aromatic

Earl Grey

Ruhuna, Sri Lanka

A smooth Ceylon black tea, delicately perfumed with zesty bergamot

Organic Darjeeling 2nd Flush

Darjeeling, India

Light, aromatic black tea from high-altitude gardens: grapey, fresh and fragrant, with brisk, refreshing flavours

Organic Yunnan Breakfast

Da Hei Garden, Yunnan, China

Single-garden organic black tea from Yunnan's cloud mountains: aromatic, full-bodied and rich

Vanilla Black

Ruhuna, Sri Lanka

An elegant Ceylon black tea, subtly flavoured with haunting vanilla

Assam Breakfast

Assam, India

A robust black breakfast tea: rich, malty and rousing

Green 3 mins

Jade Sword

Liwu Garden, Zhejiang, China

Bright, grassy twists of organic green tea: fresh yet succulent, with a faint umami note

The art of making a good cup of tea is balancing the flavour and texture. This happens by controlling the temperature of the water and the time that the leaves are left to infuse. Green and white teas give their bright, spring-fresh flavours when made with lower temperatures; the best cups of black and oolong teas are made with very hot water.

Tea is served between 80°C and 100°C, depending on the variety. If you would prefer your tea brewed at a higher temperature than we suggest, please inform your waiter.

Herbal & Floral 3 mins

Lavender, Chamomile & Lemongrass Multi-Origin

This alluring combination of pure flowers and herbs is both seductive but refreshing and calming, too

Fennel, Ginger & Peppermint Multi-Origin

This combination of soothing fennel with ginger spice and peppermint refreshment is perfect to aid digestion

Oolong 3 mins

Traditional Iron Buddha Dazhai Garden, Fujian, China

A classic large-leaved Iron Buddha Tieguanyin oolong from Fujian: limpid and nourishing, with flavours of leaf and stone

White 3 mins

Organic Yunnan White Peony Dahei Garden, Yunnan, China

Downy white tea buds blended with sun-dried Funding leaf: delicate, rounded, rose-like and graceful

Rooibos Cederberg, South Africa

Tangy and mellow, full of red-bush warmth; grown in the remote Cederberg Mountains of the Cape

Blackcurrant & Elderberry Ruhuna, Sri Lanka

An explosion of red-berry fruits with a floral note, too, thanks to the inclusion of hibiscus

Yellow Gold Dazhai Garden, Fujian, China

A full-bodied sweetness combined with sumptuous notes of fresh meadow grass, linseed and golden syrup



The Shaker

Hopscotch

Greygoose vodka, Adriatico, orgeat, passionfruit
£18

'Untitled'

Bombay gin, Fair Elderflower, blackberry, raspberry, apple, chai tea, basil, mint, lime, Prosecco
£17

Lightness of Being

Planteray Rum Three Stars, white port, lime, grapefruit soda
£16

Sketch Spritz No.5

Grand Marnier, Tanqueray 0.0% gin, grapefruit, orange spritz, grenadine, Prosecco
£17

Spiritless

Simply Utopia

Tanqueray 0.0% gin, lychee, raspberry, lime, vanilla
£13

Marshmallow

Tanqueray gin, Aperol, cinnamon, blood orange, lemon
£18

Light is Love

Patrón Silver, guava, lime, salted lemon foam
£19

Work No. 1347

Bulleit Rye, RinQuinQuin, lemon, passionfruit, Prosecco
£17



Mango Tango

Mango, lime, grenadine, honey, Oak Smoke Droplets, soda water
£11

Assorted Sandwiches

Butternut Squash and Crematta

Cranberry Compote | Lemon Balm | White Bread



Egg Mayonnaise & Cucumber

Egg Mix | Cucumber | White Bread



Beetroot Smoked Salmon

Cream Cheese | Salmon Roe | Rye Bread



Coronation Chicken

Free-Range Chicken | Pickled Red Onion | Sultanas | Malted Bread



Truffled Ham Croque Monsieur

Gammon Ham | Smoked Cheddar | Truffled Béchamel | White Bread



Afternoon tea sandwiches became popular during the Victorian era, designed to be light, elegant, and easy to eat with one hand. Leaving the other free for tea!

Petits Gâteaux

Cranberry Battenberg

Vanilla Sponge | Cranberry Gel | Almond Paste



Chocolate Yule Log

Chocolate Sponge | Hazelnut Praline



Apple Tart

Caramelised Pink Lady Apple | Speculoos | Vanilla Pastry Cream



Mont Blanc

Pain de Gênes | Pear & Yuzu Compote | Chestnut Chantilly



« Choux de Scellé »

Timut Pepper Crémeux | Mandarin Marmalade



What's the difference between a cake and a pastry?

Pick up a fork for a pastry.

And for cake? Dive in fingers first.

Scones

Sultana and Plain

Cornish Clotted Cream | Organic Strawberry Preserve

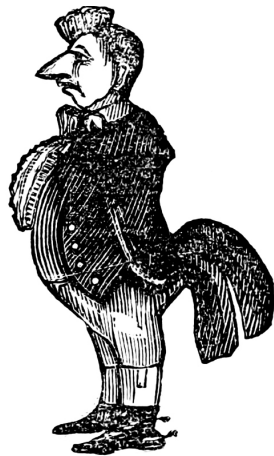
A quest to perfect and bask in scone praise...

A recipe honed with each golden bite,

He embarked on a mission... A culinary delight.

Secret ingredients and laminations at play,

Crafting perfection... day after day.



What comes first?...

In the British tradition, we follow Debrett's Etiquette,
which declares that jam comes first.

The sketch shop

Delivered to your table...

The sketch Bauble - £55

The sketch Book - £75

The Canvas Tote Bag - £35

The sketch Candle - £75

Merrythought Chef Pierre Bear - £225

65% Dark Chocolate Ganache Bar - £18

Milk Chocolate Praline Hazelnut Bar - £19

Full ingredients may not be listed. If you have a food allergy or intolerance, please inform us before ordering as alternative selections are available. Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes or drinks will be completely allergen-free.

A discretionary 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.

We know we are lovely, so do take a picture...
But no flashing please...And make sure other guests don't feature...