

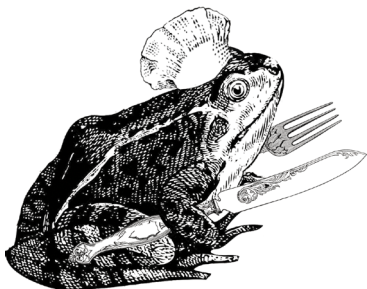
# From the editor

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

# Afternoon tea

£80 per person

## SMOKED SALMON LOLLIPOP

with Oscietra Caviar

## ASSORTED SANDWICHES

Coronation Chicken

Cucumber and Egg Mayonnaise

Lobster Roll

Croque Monsieur

## PETITS GÂTEAUX

Chocolate & Coffee « Opéra »

Strawberry Battenberg

Praline « London to Paris »

Rhubarb and White Chocolate Globe

Orange Blossom Macaron

Grapefruit Marshmallow

## SCONES

Sultana or Plain

Cornish Clotted Cream, Organic Strawberry and Poppy Jam

## CAKE FROM THE TROLLEY

Citrus Sponge

## AFTERNOON TEA SERVED WITH A GLASS OF ...

Balfour, Leslie's Reserve Gold, Extra Dry	Kent	£94
Pommery, Brut Royal	Champagne	£98
2018 Balfour, Rosé	Kent	£98
2015 Breaky Bottom, Cuvée Jack Pike, Brut, Seyval Blanc	East Sussex	£99
Pommery, Brut Rosé	Champagne	£103
2008 Pommery, Grand Cru, Brut	Champagne	£105
Delavenne Père et Fils, Grand Cru, Demi-Sec	Champagne	£107
2014 Exton Park, Brut, Blanc de Blancs	Hampshire	£109
Ruinart, Brut, Blanc de Blancs	Champagne	£116

*Ordering subsequent glasses will incur an additional charge*

# The cork popper

English Sparkling	150ml	Bottle
Balfour, Leslie's Reserve Gold, Extra Dry, Kent	£19	£85
2018 Balfour, Rosé, Kent	£24	£110
2015 Breaky Bottom, Jack Pike, Seyval Blanc, East Sussex	£25	£115
2014 Exton Park, Brut, Blanc de Blancs, Hampshire	£37	£169

## Champagne

Pommery, Brut Royal	£24	£110
Pommery, Brut Rosé	£27	£130
2008 Pommery, Grand Cru, Brut	£30	£145
Delavenne Père et Fils, Grand Cru, Demi-Sec	£35	£165
Ruinart, Blanc de Blancs	£45	£215

## Alcohol-Free Bubbles...

Jasmine Pearls Sparkling Tea, Shekou Garden, Fujian, Liu Guoqing/Jing	£12.50	
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# Children's afternoon tea

## ASSORTED FINGER SANDWICHES

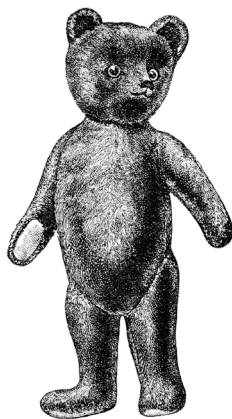
Egg Brioche Bun  
Ham and Cheese Sandwich  
Jam Penny Sandwich  
Chicken Sandwich  
Cucumber Sandwich

## SWEET TREATS

## CHOICE OF JUICE

Apple  
Orange  
Mango  
Passionfruit

£55  
Including a Pat the Bear



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 shaker

## Spirituos

### Beesou Spritz

Beesou honey apéritif, Prosecco

£18

### Cherry and Lychee Martini

Black Cherry Whitley Neill gin, St.

Germain Elderflower Liqueur,

lychee, lemon

£18

### Aperol Sparkling Cocktail

Aperol, passionfruit, blackberry,

citric, Balfour Leslie's Reserve Gold

£19

### Sketch spritz No.5

Grand Marnier, Atopia Spiced Citrus,

grapefruit, orange spritz, grenadine,

Prosecco

£20

## Spiritless

### Simply Utopia

Atopia Rhubarb & Ginger,

lychee, raspberry, lime, vanilla

£13

### Tequila Highball

Ocho Tequila, Grand Marnier,

rhubarb, bergamot and mandarin soda

£18

### Rum & Honey Old Fashioned

Appleton Estate 12yo rum, Beesou

honey apéritif, honey, Peychaud's

Bitters

£18

### Negroni 1757

VII Hills gin, Campari, 1757

Vermouth di Torino, orange and

Prosecco foam

£20



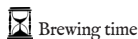
### Mango Tango

Mango, lime, grenadine, honey,

Oak Smoke Droplets, soda water

£11

# 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

*Okayti & Pussimbing Gardens - 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.

## 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.

### Yellow Gold

*Dazhai Garden, Fujian, China*

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

“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.

## Green 3 mins

Organic Hojicha

*Yamaguchi, Ijichi & Kumada Gardens  
in Kagoshima, Japan*

A highly aromatic green tea with syrupy caramel sweetness, savoury notes and plenty of warming, roasted depth.

## White 3 mins

Organic Yunnan White Peony

*Dabei 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.

Jade Sword

*Liviu Garden, Zhejiang, China*

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



Encore if you'd like more...  
... Jing Assam Breakfast tea caddy  
75g - £14

# 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 sketched 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

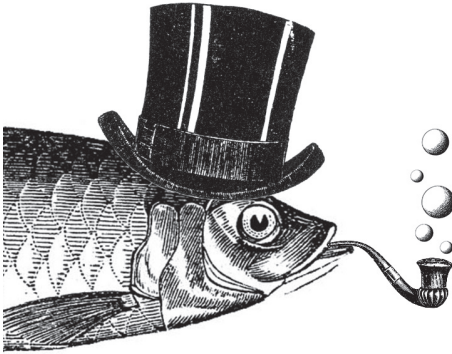


- The Shaker



# Smoked Salmon Lollipop

with Oscietra Caviar



“Good day...

Every day is a good day for caviar!”

*A popping texture with a creamy feel.*

*The Oscietra is highly regarded by connoisseurs, some will not eat anything but this variety!*

# Assorted sandwiches

## Coronation Chicken

Free-Range Chicken / Pickled Red Onion / Malted Bread

## Cucumber and Egg Mayonnaise

Cucumber / Egg Mayonnaise / White Bread

## Lobster Roll

Lobster / Grapefruit / Coriander / Cocktail Sauce / Brioche

## Croque Monsieur

Smoked Cheddar Cheese / Gammon / Béchamel Sauce / White Bread



# Petits gâteaux

## Chocolate & Coffee « Opéra »

Joconde Sponge / Chocolate Ganache / Coffee Butter Cream

## Strawberry Battenberg

Vanilla Sponge / Strawberry Jam / Almond Paste

## Rhubarb and White Chocolate Globe

Raspberry and Rhubarb Jam / White Chocolate Mousse / Shortbread Biscuit

## Praline « London to Paris »

Choux Pastry / Lemon Confit / Praline Mousseline Cream / Hazelnuts / Raspberry

## Orange Blossom Macaron

Orange Blossom Ganache / Orange Rose Petal

## Grapefruit Marshmallow

# The Scone Man

## Plain or Fruit

Cornish Clotted Cream / Organic Strawberry and Poppy Jam

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.

# Cake from the trolley

## Citrus Sponge

Orange Génoise Sponge / Clementine Jelly / Aperol Ganache / Valencia Gel

What's the difference between a cake and a pastry?  
Pick up a fork for a pastry.  
And for cake?  
Dive in fingers first.

## sketch Chocolate Bars...

home-made and too good to share...

eat here or take away

There Is No We - £9 each

70% dark chocolate (100g)

*contains: dairy, soya - may contain: nuts, gluten*

Mine, Mine & Only Mine - £9 each

White chocolate with strawberry & raspberry crisp (100g)

*contains: soya - may contain: nuts, dairy*

To Be Or Nut To Be - £9 each

Milk chocolate & hazelnuts (100g)

*contains: dairy, soya, tree nuts - may contain: egg, peanuts*

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...