



8am until noon

PARLOUR BREAKFAST



PARLOUR BREAKFAST

fruit juice,
toasted bread,
jam,
tea or coffee

£7,00

...with scrambled eggs,
bacon or salmon

£12,00



VIENNOISERIE



Brioche au sucre
£2,50



Croissant
£2,50



Pain au
chocolat
£2,75



Chausson
aux pommes
£3,00



SLICED FRUIT
£6,00



SPICY
BIRCHERMUESLI
Served with
mixed berries
£7,00

EGGS



"9 CONDUIT STREET"
Two fried eggs,
coconut and tomato
marmalade
£8,00 with bacon £11,00



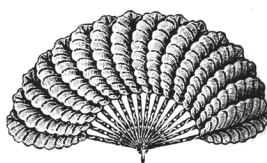
BENEDICT
Two poached eggs,
spinach coulis, toast,
lemon beurre blanc
£8,50 with bacon £11,00



HAM
Serrano ham,
gorgonzola,
tomato
and black olives
£9,50



SMOKED SALMON
Served with
apple jelly,
and Jacob's cream
£12,00



sketch
Afternoon Tea
Traditional Afternoon Tea
served sketch style

four assorted finger sandwiches
smoked salmon,
cucumber,
cooked ham and Dijon mustard,
egg and mayonnaise

two fruit scones
served with
seasonal jam and clotted cream

selection of
four sketch pastries
and
choice of teas
£27 PER PERSON
A lighter option for TWO FOR £52



Champagne
Afternoon Tea
sketch Afternoon Tea
served with a glass of
Pommery Brut Royal
£38 PER PERSON

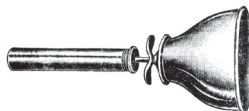


Cream Tea
Fruit scones
served with
jam and clotted cream
Choice of teas
£10,50 PER PERSON

from 1pm to 6pm



AFTER NOON TEA



PLEASE TAKE ADVANTAGE OF OUR FREE
WIFI SERVICE Sketch Hotspot

This Menu was designed by Iche3Kar in October 2010
The images were originally used to illustrate the 1902 Sears Roebuck catalogue



12-10pm all day menu

PARLOUR COMFORT FOOD



SUITABLE FOR VEGETARIANS

STARTERS



Cauliflower
Cauliflower soup *with*
coconut cream,
almonds *and* pineapple
£7.50



Quiche of the day
served with green salad
vegetarian option available
£8.50 PER PORTION



Vegetable feast
Raw and cooked
vegetables,
curcuma yogurt and
virgin olive oil
£9.50



Charcuterie
Serrano ham,
French cured sausage,
onions *and*
gherkins
£10.50



Foie Gras
Foie gras terrine,
Sauternes jelly
and beetroot carpaccio
£16.50

MAIN COURSES



Macaroni cheese
Macaroni gratinated
with Emmenthal cheese,
celeriac rémoulade salad
£10.00



Pierre's salad
Mixed salad, beefsteak tomato,
chicken breast, anchovies,
croûtons, Parmesan,
horseradish dressing
£14.00



PLAT DU JOUR

£16.00

Monday
Navarin
spring lamb

Tuesday
Potato gnocchi,
chicken fillet *with* lime

Wednesday
Pan-fried gambas,
Felicia salad



Chicken Cocotte
Chicken fillet,
green peppercorn sauce,
baby spinach
£16.00



Beef tartare
Diced rib-eye *with* mustard,
spring onion, capers,
egg mollet, potato "fondant"
and spicy tomato juice
£17.50

Thursday
Veal stew *with* ginger,
baby onions *and* Paris mushrooms

Friday
Fish brandade *with* Parmesan,
salmon roe

Saturday
Beef cheek *with* Dijon mustard,
leek fondue

SANDWICHES



Provençal
vegetarian sandwich
Ratatouille, baby spinach,
feta *and* pita bread
£6.50



Salmon
Smoked salmon bagel,
Jacob's cream, white cabbage
£7.50



sketch club
Serrano ham, Emmenthal cheese,
Thai mayonnaise *mixed with* Paris
ham *and* shrimps,
sweet *and* sour coriander onions,
red beetroot jelly
£8.50





Croque Monsieur
Black bread,
mozzarella *and* basil oil,
tomato *and* courgette
£8.50





Swedish
Swedish bread,
harissa *and* green peppers,
slow-cooked loin of pork,
fennel *and* Parmesan
£9.50

SIDE ORDERS

Rustic baguette and butter  **£2.50**

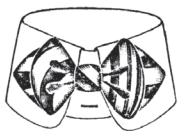
French fries  **£4.50**

Mixed salad  **£4.50**

Steamed vegetables  **£4.50**



PARLOUR WINE

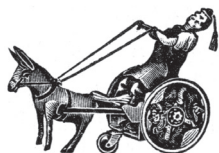


2009 Prosecco di Valdobbiadene, Extra Dry, Col Vektoraz

*Graceful, mouth-watering and vivacious
Prosecco from the green Valdobbiadene
hills north of Venice*

BOTTLE **£39**

BUBBLES



CHAMPAGNE



NV Pommery Brut Royal

Lively, fresh, graceful and light

GLASS 125ml **£12.50** BOTTLE **£55.00**



NV Dehours, Extra Brut

*A blend of 48% Pinot Meunier with 36%
Chardonnay and 16% Pinot Noir from one
of the Marne Valley's finest growers, bottled
without sweetening: refined, pure and long*

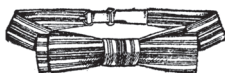
BOTTLE **£68**



NV Roederer Brut Premier

*The insider's favourite Grande Marque: deep,
pure and long, with great incision*

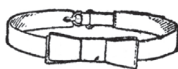
BOTTLE **£82**



NV Pommery Springtime Rosé

*Rosé Champagne with the emphasis on
lightness and delicacy*

GLASS 125ml **£19** BOTTLE **£94**



NV Bollinger, Spécial Cuvée

The most authoritative of all Grandes Marques

BOTTLE **£101**



NV Billecart-Salmon, Rosé

Subtlety and freshness

BOTTLE **£125**



1999 Pommery, Cuvée Louise

*Chardonnay from Avize and Cramant and
Pinot from Ajy gives Louise both concentration
and finesse*

BOTTLE **£215**



2002 Dom Perignon

*Flower and citrus notes are well to the fore in
the last Dom Pérignon of the twentieth century*

BOTTLE **£286**

ROSÉ WINE



2010 Mourvèdre, Circumstance, Cape Coral, Waterkloof

*Well-judged salmon-pink
rose: peach scents and
a satisfying, vinous flavour*

GLASS 175ml **£7.00** BOTTLE **£26**



2010 Côtes de Provence, Cuvée Classique, Ch Roubine

*Fresh and lively, yet vinous
and firm-flavoured, too*

BOTTLE **£37**

TIDBITS & NIBBLES

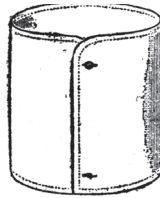


Cherry Tomatoes **£4.00**

Provençal Olives **£4.00**

Hummus and
Pane Carasau **£4.50**

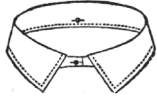
WHITE WINE



2009 Sauvignon-Sémillon, Début, Capel Vale

Nowhere outside Bordeaux can manage this blend with the success of Western Australia: fresh yet full, clean yet complex

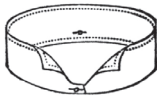
GLASS 175ml **£8.75** BOTTLE **£35**



2009 Vin de Pays des Côtes de Gascogne, Les Parfums de Chiroulet, Famille Fezas

Fresh, crisp and mouthwatering: vivid apple fruit with a flinty note

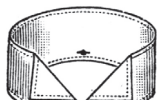
GLASS 175ml **£5.50** BOTTLE **£21**



2008 Chardonnay, Vins de Pays de Franche-Comté, Vignoble Guillaume

«Outstanding Chardonnay produced by one of France's leading vine nurseries: honeyed richness and passion-fruit zest»

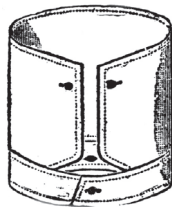
GLASS 175ml **£7.00** BOTTLE **£26**



2009 Pinot Grigio, Franz Haas

Alto Adige Pinot Grigio, full of mountain freshness

GLASS 175ml **£8.50** BOTTLE **£31**



2009 Grüner Veltliner, Gmork, Donauland, Anton Bauer

Dry, floral, mineral, chewy: classic depth and texture from Austria's most food-friendly grape variety

GLASS 175ml **£9.50** BOTTLE **£38**

RED WINE



2009 Pinot Noir, Vins de Pays de Franche-Comté, Vignoble Guillaume

Light, bright red fruits in supremely fresh, quenching style

GLASS 175ml **£8.75** BOTTLE **£32**



2010 Vins de Pays de l'Hérault, Classic, Moulin du Gassac

This blend of Syrah and Grenache with Cinsault is full of the friendly, scented warmth of the Languedoc, yet at the same time subtle and refined

GLASS 175ml **£5.50** BOTTLE **£21**



2009 Merlot, Côtes de Thongue, Les Fleurs de Montblanc

Deliciously graceful, shapely Merlot with lots of ripe, textured fruit from this up-and-coming area near Béziers

GLASS 175ml **£9.00** BOTTLE **£36**



1999 Chinon, Le Bois d'Arcon, Domaine de Bel Air

"A mature, soft-textured Loire Cabernet Franc with delicious raspberry fruits, served lightly chilled to provide maximum refreshment"

GLASS 175ml **£7.00** BOTTLE **£26**



2009 Malbec, Mendoza, Fabre Montmayou, Herve Joyaux-Fabre Can make Malbec taste like Syrah's first cousin

GLASS 175ml **£10.50** BOTTLE **£39**

SWEET WINE



2009 Muscat de Beaumes de Venise, Domaine de la Pigeade

An orange-scented classic

GLASS 100ml **£6.50** BOTTLE **£47**



2005 Ch Monteils, Sauternes

Gentle yet generous young Sauternes with a stylish crème anglaise style

GLASS 100ml **£8.00** BOTTLE **£57**

CHEESE & DESSERTS



Montgomery Cheddar
Sliced Cheddar,
coffee syrup
£9.50



Sundae «Sunset Boulevard»
Fresh fruits,
ice cream,
whipped cream,
meringue
£8.00



Petits gâteaux
from the
pâtisserie counter
FROM **£5.50**

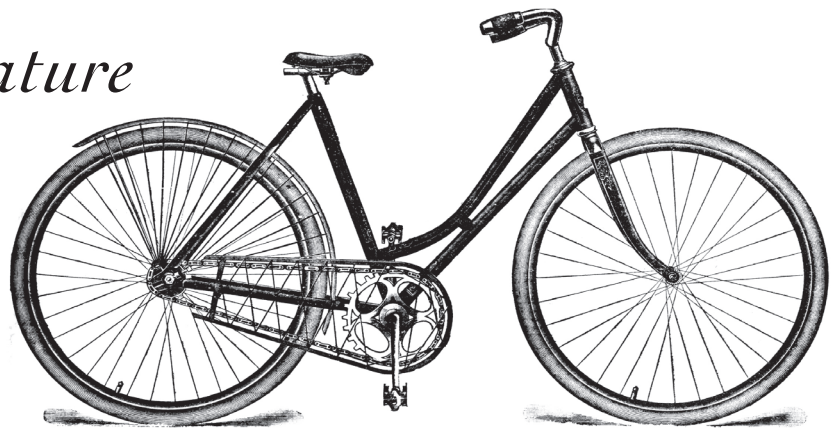


Selection of sorbets and ice creams
£1.50 PER SCOOP

Signature
Dakes



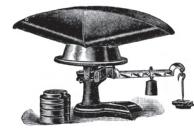
May contain traces of nuts



Rhubarb Tartlet
Sweet pastry dough,
almond cream,
rhubarb compote *and*
poached rhubarb
£5.50



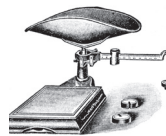
Liz Taylor
Macaroon, Joconde biscuit,
red fruits,
apricot compote
and vanilla mousse
£5.50



Marshmallow Tartlet
Sweet pastry dough,
Joconde biscuit, vanilla mousse,
rose marshmallow *and*
strawberry coulis
£5.50



Raspberry & Lime
Sweet pastry base,
fresh raspberries
and lime
£5.50



Le Citron
Lemon cream,
lemon curd,
sweet pastry base
£5.50



Chocolate Eclair
Pâte à choux filled *with*
Macaé chocolate cream *and*
bitter cocoa coulis
£5.50



sketch Eclair
Pâte à choux filled *with*
pistachio cream *and*
apricot compote *with* vanilla
£5.50



Gâteaux Chocolat
Chocolate mousse, caramel
cream, crunchy praline *and*
Maldon salt
£5.50



signed copy
«REINVENTING FRENCH CUISINE»
by Pierre Gagnaire
£35



A DISCRETIONARY 12.5% 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.

RARE & EXOTIC COFFEE

SELECTED BY
PIERRE GAGNAIRE

Americano
Espresso
Double espresso
Cappuccino
Latte
£4.00

Served in a cafetière
£5.00 FOR ONE PERSON
£8.00 FOR TWO



NEW CALEDONIA
DOMAINE DE KOUANDJI
Soft and subtle, with warm,
refined, lingering flavours



JAMAICAN
BLUE MOUNTAIN
A fine example of this complex,
multi-layered coffee



HAWAII
KONA ESTATE PRIVATE RESERVE
Dark and searching,
with sustained depths

PARLOUR TREATS



Macaroon
Apricot & Almond
or Strawberry & Rhubarb
or Chocolate & Caramel
or Lemon & Basil
£1.00



Yvonne
Traditional french Madeleine
£1.00



Cannelé
Traditional milk, butter, rum,
and vanilla cake
£2.50



Gâteau Basque
Traditional sponge cake with
almond pastry cream
£3.50



HERBAL INFUSIONS

£4.50

Freshly picked whole herbs, flowers or fruits are dried to create the best herbal infusions. They have fragrant and clear tastes and are caffeine-free.

WHOLE ROSE BUDS

Light and fragrant like a delicate perfume, the infusion is soothing, soft and refreshing.

ORGANIC WHOLE CAMOMILE FLOWERS

Bright, full, mellow floral depths with soft, refreshingly bitter vegetal complexities in the finish.

WHOLE PEPPERMINT LEAF

Insistent, deep and full mint flavours with an almost oily mid-palate, subsiding cleanly towards an intensely perfumed finish.

BLACKCURRANT AND HIBISCUS

Vivid, intense and lively, with a rich spectrum of berry fruits, bright supporting acidity and a sweet, perfumed finish.

WHOLE LEMON VERBENA

Fresh and vivid with mint-like freshness and pressed lemon zest pungency. Softer, grassier notes to finish.

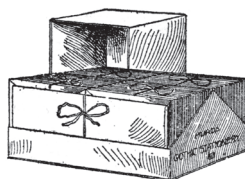


SKETCH GIFT BOX

Blaue Blume 2 cups and 2 saucers **£79**

Blaue Blume teaset **£221** (teapot, 2 cups and saucers, milk jug, sugar bowl)

Pair of sketch Champagne glass **£25**



BLAUE BLUME TEASET

Three tier cake stand **£128** 6" plate **£12** 7" plate **£17** 9" plate **£22**

sketch silicone espresso cup and saucer **£20**

Teapot **£65** Teacup and saucer **£35** Milk jug **£35** Sugar bowl **£35**



JING TEA SELECTION



BLACK TEA

£4,50

The world's best black teas are whole leaf and produced in India, Sri Lanka and China. Assertive and robust, they can be enjoyed with or without milk.

ASSAM BREAKFAST

A comforting and full breakfast classic, with rich malty sweetness.

EARL GREY SUPREME

Refreshing and sweet, with lifted citrus charm freshening the structured tenacity of the Ceylon leaf. A perfectly focussed classic.

DARJEELING 1ST FLUSH

Leaf and bud sets and silver tips, this first flush Darjeeling has a fragrant and warm aroma and a quenching and crisp taste.

MANGO TEA

A delicious blend of fresh green tea, rich black tea and whole mango

CHAI

Juicy, rich, rounded and warming flavours, combining the soft, gratifying palate fullness of black tea with subtle sweet spice.

ORGANIC BOHEA LAPSANG

Calm, serene and reassuringly smoky with a creamy, liquorice-root finish.

YUNNAN GOLD

Dark, rich, tangy and deep, with lots of tapered liquorice spice notes to lend the rich fruit gravity.

Some gentle tannic grip provides textural brightness and bite.



OOLONG TEA

£5,50

Oolong teas are a speciality of Southeast China and Taiwan. Their production is complex and involves great skill. They offer a profusion of flavours from light notes of fresh flowers to richly textured roasted hazels and chocolate.

WUYI BIG RED ROBE SUPREME

Full, earthy and mineral, with the classic Rib Red Robe combination of stone, blossom and fruits.

TAIWAN ORIENTAL BEAUTY

This supreme Formosa Oolong is honeyed and sweet, offering a complex aroma with a delicate, sherbet sweetness.



PUERH TEA

£6,00

Like fine wine, puerh tea improves over time. The aging process matures and develops the flavour, giving mellowness and complexity.

VINTAGE MINI CAKES

Despite the deep colour saturation, this is a relatively light and gentle cooked puerh of great harmony and balance.



WHITE TEA

£6,50

White tea originates in the spectacular mountains of Fuding in China. They are the least processed of all teas, beautifully delicate with notes of honey and melon.

SILVER NEEDLE

Light, delicate, fruity flavours underpinned by cucumber and melon.



GREEN TEA

£4,50

Green tea is the oldest type of tea in the world. Great green teas are characterised by vibrant spring freshness coupled with a quenching, sweet finish.

JASMINE PEARLS

Velvety, full and enticing green tea leaf lifted by fresh and heady jasmine aroma.

JAPAN SENCHA SUPREME

Composed of beautifully shaped emerald coloured leaves. It has a mellow sweetness perfectly balanced with a mild and refreshing astringency.

FLOWERING OSMANTHUS

Sweet and soothing flowering green tea hand tied around an explosive orange osmanthus flower.

SKETCH EXCLUSIVES



£15 LOVELY BUBBLY

A summery delight of tangy passion fruit with black raspberry liqueur, charged with a chilled draught of Pommery Champagne.



£13.50 BAGHEERA

Set your system to rights in the nicest possible way: Snow Leopard vodka, fresh lemon, basil leaves, fresh ginger and vanilla.



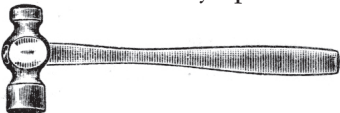
£13.50 LET'S TALK ABOUT PASSION

Bulldog gin offers cooling relief to this exotic feast of passion fruit in every form, balanced with fresh raspberries and a splash of pineapple and lime.



£13.50 SKETCH LOVE AND TEA

Take the mixture of aromatic Chai tea fused with smooth Ketel One vodka, fresh apple, pineapple, fresh lime juice and a dash of cinnamon syrup.



£13.50 KICK THE KETEL

Stop! Take a break with Ketel One vodka, cool cucumber and exotic lychee, shaken till ice cold. Relax and enjoy. Perhaps one more?



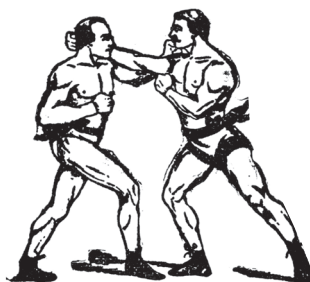
£13.00 B&H ICE TEA

Delightful blackcurrant and Hibiscus tea in the mix with vodka, rum, tequila, gin, lime juice and Coca Cola... Work its charm this time!

SKETCH PLAYING CARDS £5



PAR LOUR

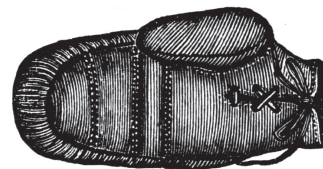


COCK TAILS

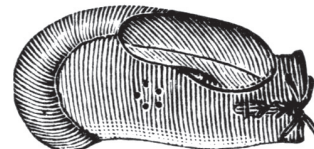


ARABESQUE ARBA'A MOMO CD £15

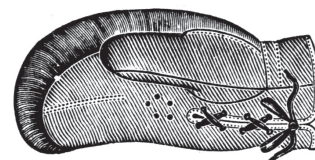
CLASSICS



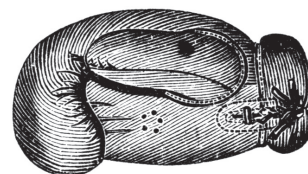
£13.00 COSMOPOLITAN A New York classic.



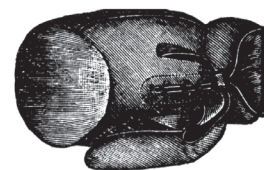
£11.50 MARGARITA A taste of Mexico.



£12 MOJITO A Cuban fusion.



£12 BLOODY MARY An all-time English favourite.



£13 BELLINI Peach purée, peach schnapps and Italian Prosecco.

ALCOHOL FREE



Perfect Passion £5.50

A heady mix of passion fruit and lychee with a twist of fresh lime.
Made with love.



Exotic Dream £5.50

Picture paradise. Dash of coconut syrup, peach purée, mango juice, guava juice floated with passion fruit.