

## sketch - Gallery - Dinner Menu

### Starter

«Ajo Blanco», melon sorbet, julienne of hearts of palm £12.00 V

Provençal mesclun with olive oil and lemon, sun-dried tomatoes and Paris mushroom, wedge of Brillat-Savarin £15.00 V

Burrata, bloody mary, cherry tomatoes, croque «Noir» £15.00

Twice-baked haddock soufflé, sauerkraut, grapes, Colman's mustard butter £16.00

Sweet and sour snails, chorizo in carrot juice with Ail/Ail/Ail spinach velouté £16.00

### Chantilly Lace:

black rice, basmati rice, lobster bisque, red pepper, horseradish cream £16.00

Mortadella, pata negra ham, Colonata lardo, dried fig tartlet, 'fruit and veg' salad £21.00

Rocamadour with kaffir lime, lemon honey aged Comté shavings, ricotta with green apple, parmesan croquettes £19.00 V

Crabmeat, tête de veau, squid with cucumber and green apple water, gougère filled with creamy brandade £21.00

Foie gras terrine, Bresse chicken thigh, verbena jelly, fresh bean salad and toasted sour dough £25.00

«Homage to David Shrigley» Tuna sashimi, creamy avocado with Peruvian chilli and lime, melon and liqueur vinegar, black olive gelée and mozzarella foam £26.00

Steamed langoustines with kelp, cauliflower tops, cauliflower and bonito mayonnaise, consommé «Brûlant» £27.00

### **Pasta, Risotto, etc.**

Fines herbes risotto, vegetal shell with saffron tomato, diced Nyons black olive £14.00/£18.00 V

Udon noodles cooked in a citrus broth, tofu, lemongrass, pickled vegetables and coriander £14.00/£18.00 V

Ravioli of morels with a hint of coffee, gratin of Swiss chard and spring onions £15.00/£21.00

### **Fish**

Sketch fish and chips:

pollock, straw potatoes, heart of iceberg lettuce with peach, mushy peas, tartare sauce £21.00

Grilled organic salmon, perfumed with pink berries, bouquet of leek, shrimp and smoked salmon, Chablis Dijon-mustard coated new potatoes with dill £25.00

Gently poached cod, fresh herb 'crumble', broccoli purée with anchovies, red pepper confit, mimolette cheese £26.00

Dover sole meunière, baby spinach with beurre Nantais, grilled lemon £42.00

Diced blue lobster with basil, olive oil mousseline with mascarpone, Mostarda di Cremona with pomegranate, poivrade artichoke shavings £45.00

### **Meat**

Beef and foie gras burger, sketchup sauce, red cabbage and Xeres jelly, French fries £21.00

Sketch filet de bœuf tartare, Summer 2014 £24.00

Roast duck magret, cherry bigarade, braised turnips £26.00

Bresse chicken crapaudine, sauce «Diable», straw potatoes, bacon and sorrel  
£28.00

Roasted saddle of lamb with oregano, tamarind hummus and sweet garlic  
croquettes, ratatouille £28.00

Suckling pig and foie gras «Gâteau», red cabbage with sesame, watercress,  
gaufrette potatoes £29.00

Pan-fried rib-eye served on a cabbage leaf, bone marrow, piquillo pepper  
tart, «Champs-Élysées» sauce £32.00

A discretionary 12.5% service charge will be added to your bill V : suitable  
for vegetarians