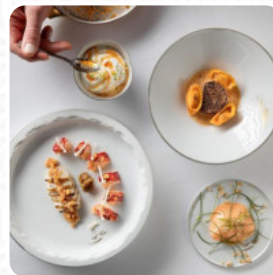
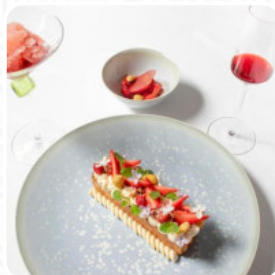




Sketch Lecture Room And Library Menu

<https://menuweb.menu>
United Kingdom, London
+442076594500 - <https://sketch.london/>



A complete [menu](https://menuweb.menu) of Sketch Lecture Room And Library from London featuring all **143** meals and drinks can be found here on the menu. Located on the first floor, the Lecture Room and Library at sketch offers an elegant and spacious dining room with two Michelin stars. French master chef Pierre Gagnaire has curated a range of unique menus, including an affordable Gourmet Rapide set lunch, in addition to the full à la carte and tasting menus. Each dish blends top-quality ingredients to create exquisite tastes and sensations, with menu highlights such as the legendary langoustine five ways starter and the indulgent grand dessert - a selection of miniature signature delicacies. An award-winning international wine list of 1,200 bins is available to perfectly pair with the food. Explore our top tips for booking below.

Sketch Lecture Room And Library Menu



Non Alcoholic Drinks

WATER

Alcoholic Drinks

RIESLING

Entrées

ONION RINGS

Pasta

RAVIOLI

Vegetarian

PARMESAN ASPARAGUS

Antipasti

BURRATA

Gnocchi

GNOCCHI

Breakfast

TRADITIONAL HAM

Menu

LEMONGRASS AND GINGER

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Side Orders

STEAMED VEGETABLES

Antipasti - Starters

CARPACCIO

Indian

CHAI

Cakes

MONTELMAR

Wine

BOTTLE OF WINE

Biscuits

MACAROONS

Eistee

BLACK TEA

Aperitif

SPARKLING GRAPE JUICE

Vegetables

SWEETCORN GRATIN

Special Noodles

UDON

Easy To Drink

PINOT NOIR

Sketch Lecture Room And Library Menu



Beverages

CHOICE OF JUICE

Hot Drinks

TEA

International Tea

VANILLA TEA

Pastries & Desserts

PINEAPPLE TART

Heroes

VEAL

Jing Tea

ASSAM BREAKFAST

Cheese

SKETCH CHEESE PLATE

Loose Leaf Tea

DARJEELING 2ND FLUSH

White Tea

SILVER NEEDLE

Oolong Tea

TAIWAN ORIENTAL BEAUTY

Oolong

IRON BUDDHA

French

FOIE GRAS

Puerh Tea

VINTAGE MINI CAKES

Selection Of Teas

EARL GREY SUPREME

Appetizers/Soups

AVOCADO AND TOMATO

Bread & Butter

WHITE OR BROWN

Cafeteria

LATTE MACHIATO

Herbal & Flowering Tea

FLOWERING OSMANTHUS

From Our Guéridon Service

DOVER SOLE MEUNIÈRE

Selection Of Sweet Treats

FRESH MERINGUE

British Sparkling Afternoon Tea

2010 BREAKY BOTTOM, CUVÉE KOIZUMI
YAKUMO, SUSSEX

Sketch Lecture Room And Library Menu



Burgers - To Add

SLICED AVOCADO

Tea

GREEN TEA

HERBAL INFUSION

Green Tea

JASMINE PEARLS

SICHUAN DEW

Black Tea

KEEMUN GONG FU

CEYLON ROSE

Alcohol Free Bubbly Afternoon Tea

SPARKLING ROSÉ GRAPE JUICE

NON-ALCOHOLIC RASPBERRY BELLINI

Side Dishes



CREAMED SPINACH

ONION RINGS

MASHED POTATOES

Fish

SKETCH FISH AND CHIPS

POACHED HOUGHTON SPRINGS ARCTIC CHAR

SALPICON OF HAND-DIVED

Dessert

AUBEANS*

SKETCH CHOCOLATE 039*

CHEESECAKE

Coffee



ESPRESSO

DOUBLE ESPRESSO

CAPPUCCINO

Champagne Afternoon Tea

POMMERY BRUT SILVER

POMMERY BRUT ROSE

SKETCH EXOTIC TEA

Sketch Afternoon Tea

SULTANA OR PLAIN SCONE

SERVED FROM THE TROLLEY

CHOICE OF TEAS

Meat Less Dishes

VIALONE RISOTTO

CRISPY QUINOA, SPINACH AND GARLIC VELOUTÉ

HERVÉ THIS EGG*

Restaurant Category

FRENCH

DESSERT

VEGETARIAN

Cocktails

NOLET AND THE WHALE

SPRING FANTASY

Sketch Lecture Room And Library Menu



MIDWINTER'S DAYDREAM
LET'S TALK ABOUT PASSION

Main

YOSUKE
BEAUBOURG
TCHOUKI*
SO BRITISH

Herbal Infusions

WHOLE ROSE BUDS
ORGANIC WHOLE CHAMOMILE
FLOWERS
WHOLE PEPPERMINT LEAF
BLACKCURRANT AND HIBISCUS

Petits Gâteaux

MANDARIN AND CINNAMON
CHEESECAKE
VANILLA AND LEMON BATTENBERG
CAKE
CHOCOLATE AND CARAMEL GTEAU
MALABAR MARSHMALLOWS

Meat

SKETCH FILET DE BOEUF
MINT LAMB CROQUETTE
ABANICO OF IBÉRICO PORK
PAN-FRIED SIRLOIN OF BLACK ANGUS
BEEF*
WHOLE ROASTED CHALLANS DUCK
FOR TWO TO SHARE

Assorted Finger Sandwiches

CORN-FED CORONATION CHICKEN
SCOTTISH SMOKED SALMON AND
JACOB'S TARRAGON CREAM
AMERICAN PUMPERNICKEL BREAD
BLACK TRUFFLE CROQUE-MONSIEUR
EGGS AND MAYONNAISE
COMTÉ CHEESE CROQUE-MONSIEUR

These Types Of Dishes Are Being Served



LAMB
SOUP
ICE CREAM

BREAD
DESSERTS
NOODLES
SALAD

Champagnes, Sweet & Fortified Wines

2014 COTEAUX DU LAYON-ST AUBIN
2011 LA CHAPELLE DE LAFAURIE
2012 VIN DE LIQUEUR
2007 RIESLING, AUSLESE
NV SKETCH EXOTIC VANILLA TEA
NV 30-YEAR-OLD TAWNY PORT
1994 CH DE FARGUES
2010 JURANCON

Starters

DELICA PUMPKIN AND HONEY VELOUTÉ

Sketch Lecture Room And Library Menu



CHANTILLY LACE

PINK BURRATA

TWICE-BAKED HADDOCK AND SCALLOP
SOUFFLÉ

PAM-FRIED ESCARGOTS

LEEK AND RAZOR CLAMS

HOMAGE TO DAVID SHRIGLEY

SELECTION OF FRENCH AND BRITISH
CHEESE*

HALF A DOZEN CARLINGFORD OYSTERS

Ingredients Used

CHOCOLATE

CARAMEL



DUCK

SAUSAGE

MUSHROOMS

POTATOES

SCALLOPS

GARLIC

ONION

TOMATOES

RASPBERRY

SPINACH

OLIVES

VEGETABLES

CORNERD BEEF

Sketch Lecture Room And Library

United Kingdom, London

Opening Hours:

Tuesday 12:00-13:45 19:00-22:00

Wednesday 12:00-13:45 19:00-
22:00

Thursday 12:00-13:45 19:00-22:00

Friday 12:00-13:45 19:00-22:00

Saturday 19:00-22:00

Made with [Menu](#)

