

SUMMER

# AFTERNOON T&A

*THE FRENCH CHEFS AT 9 CONDUIT ST HAVE CONTINUED TO TWEAK, TWIST,  
AND ADAPT TRADITIONAL RECIPES... AN AFTERNOON TEA REIMAGINED...  
NOW A SKETCH TRADITION...*

# ASSORTED SANDWICHES

## Smoked Salmon

Goldstein smoked salmon with pipped dill ricotta and salmon roe on rye bread

## Coronation Chicken

Chicken with apricot, raspberry mayonnaise, and pickled red onion on brown bread

## Cucumber and Mint

British cucumber with mint cream cheese on white bread

## Egg Mayonnaise

Free-range Burford eggs with mayonnaise and chives,  
finished with a runny quail egg on white bread

## Croque Caprese

Mozzarella, beef tomato, and basil pesto on tomato bread

# SCONES

Served with Cornish clotted cream and organic strawberry preserve

# PÂTIS GÂTEAUX

## Chocolate and Cherry Éclair

Choux pastry, chocolate crèmeux, cherry gel, chocolate sweet dough

## Strawberry Battenberg

Vanilla sponge, strawberry compote, marzipan

## Peach and Apricot Tartlet

Vanilla sweet dough, diplomat cream, apricot marmalade

## Raspberry and Vanilla Victoria Sponge

Génoise sponge, rose & mascarpone chantilly, raspberry jam

*Served with an assortment of teas*

£95

# The CORK POPPER

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

|                                                  |                  |      |
|--------------------------------------------------|------------------|------|
| Balfour, Leslie's Reserve Gold, Extra Dry        | <i>Kent</i>      | £111 |
| French Bloom, Le Blanc (0% ABV)                  | <i>Languedoc</i> | £111 |
| French Bloom, Le Rosé (0% ABV)                   | <i>Languedoc</i> | £113 |
| 2021 Balfour, Brut Rosé                          | <i>Kent</i>      | £115 |
| Pommery, Brut Royal                              | <i>Champagne</i> | £115 |
| Pommery, Brut Rosé                               | <i>Champagne</i> | £121 |
| 2018 Balfour, Le Blanc de Blancs, Sweet          | <i>Kent</i>      | £120 |
| 2019 Breaky Bottom, Cuvée Minnie Charlotte, Brut | <i>Sussex</i>    | £120 |
| Sketch, Premier Cru, Le Blanc de Blancs, Brut    | <i>Champagne</i> | £124 |
| 2009 Pommery, Grand Cru, Brut                    | <i>Champagne</i> | £125 |

*Ordering subsequent glasses will incur an additional charge*

## CHAMPAGNE

|                                               | 150ML | BOTTLE |
|-----------------------------------------------|-------|--------|
| Pommery, Brut Royal                           | £24   | £110   |
| Pommery, Brut Rosé                            | £27   | £130   |
| Sketch, Premier Cru, Le Blanc de Blancs, Brut | £29   | £140   |
| 2009 Pommery, Grand Cru, Brut                 | £30   | £145   |

## ENGLISH SPARKLING

|                                                  | 150ML         | BOTTLE      |
|--------------------------------------------------|---------------|-------------|
| Balfour, Leslie's Reserve Gold, Extra Dry        | <i>Kent</i>   | £19    £85  |
| 2021 Balfour, Brut Rosé                          | <i>Kent</i>   | £24    £110 |
| 2018 Balfour, Le Blanc de Blancs, Sweet          | <i>Kent</i>   | £26    £125 |
| 2019 Breaky Bottom, Cuvée Minnie Charlotte, Brut | <i>Sussex</i> | £26    £125 |

## ALCOHOL-FREE SPARKLING

|                                 | 150ML            | BOTTLE     |
|---------------------------------|------------------|------------|
| French Bloom, Le Blanc (0% ABV) | <i>Languedoc</i> | £19    £85 |
| French Bloom, Le Rosé (0% ABV)  | <i>Languedoc</i> | £21    £95 |

# PICK YOUR POT

*Repeat as desired...*



There is a certain magic in Afternoon Tea... the gentle clink of china, the anticipation of a freshly poured pot and the simple pleasure of sharing a moment together.

Selected in partnership with the Rare Tea Company, founded by tea specialist Henrietta Lovell, this collection showcases exceptional teas sourced directly from independent farmers and tea gardens across the world. From delicate white and green teas to richly layered oolongs, full-bodied black teas and fragrant herbal infusions, each has been chosen for its character, provenance and craftsmanship.

Many of these teas are produced in small quantities using traditional methods passed down through generations, preserving flavours that speak of their landscape, season and maker. Each tea offers a distinct expression of origin, craftsmanship and the traditions that have shaped it.

*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.*

# BLACK TEA



2-4 MINS

## SPEEDY BREAKFAST

*SATEMWA ESTATE, SHIRE HIGHLANDS, MALAWI*

A black tea, blended from selected fields and harvests across the Satemwa Estate; a small, family run tea garden in the Shire Highlands of Malawi. Remarkably strong, rich, and comforting with a deep malty finish. Perfect with milk.

## EARL GREY

*SATEMWA ESTATE, MALAWI & REGGIO CALABRIA, ITALY*

A traditional Earl Grey blended with pure bergamot oil from the ancient orchards of Calabria. This is a classic British tea made to exacting standards. A clean and exceptionally bright infusion with exhilarating citrus notes. It can be enjoyed with or without milk, or a twist of lemon zest.

## 2ND FLUSH MUSCATEL SIKKIM

*TEMI ESTATE, SIKKIM, INDIA*

High in the Indian Himalayas, between Nepal and Bhutan, lies the lush region of Sikkim. Not as famous as its Darjeeling neighbours but making a black tea of such delicious delicacy that it makes the heart soar. This tea has a heady, floral aroma with soft notes of muscatel grapes. Best enjoyed without milk.

## TARRY LAPSANG SOUCHONG

*WUYI MOUNTAINS, FUJIAN PROVINCE, CHINA*

A rich, peaty black tea smoked using traditional wood fires. The bark is left on the wood for a resinous depth of flavour. More of a Laphroaig than a Springbank. It can be enjoyed with or without milk.

## GOLDEN CHAI

*SATEMWA ESTATE, MALAWI & SIKKIM, INDIA*

A beautiful blend of black teas enhanced with cinnamon, cardamom, cloves, ginger, black pepper, and turmeric. A quick infusion yields a subtle flavour whilst a longer steep will bring out the deeper, earthier flavours of the turmeric and the rich tannins in the tea. It can be enjoyed with or without milk.

## SRI LANKAN VANILLA TEA

*FOREST TEA, ERATHNA VALLEY, SRI LANKA*

*£5 SUPPLEMENT PER CUP*

Hand crafted black tea scented with wild vanilla - flourishing together in an agroforestry tea project. Nestled under Adam's Peak on an abandoned tea farm that has been left to re-wild for over 130 years.

Remarkably smooth with hints of cinnamon and caramel along with the velvety vanilla.

# GREEN T&A



2-3 MINS

## NEPALI GUNPOWDER GREEN

*TINJURE, ILLAM, NEPAL*

A rich “gunpowder” green tea from the Nepalese Himalayas. Grown, harvested and expertly crafted by the Tinjure co-operative of smallholder farmers, for the most exquisite flavour unique to their mountain terroir. A rich green tea with a succulent body and robust tannins. The smooth mouthfeel leads with fruity notes of mango and green apple, ending with a subtle hint of nutmeg.

## GENMAICHA

*SHIZUOKA, JAPAN*

Top-grade Sencha with organic Japanese brown rice, crafted by Moriuchi-san, one of Japan's most revered tea masters, on his 200-year-old family-run tea garden. This tea is buttery and soft, with rich verdant notes and a deep, comforting aroma of popcorn.

## GYOKURO

*SAKAMOTO TEA GARDEN, KAGOSHIMA, JAPAN*

*£5 SUPPLEMENT PER CUP*

The highest grade Japanese green tea of remarkable smoothness. The complex flavours combine sweetness and umami notes with beautifully balanced vegetal depth. Crafted by the two Sakamoto brothers, who began organic farming thirty years ago, this tea reflects their focus on the soil as much as the intricate crafting of the leaf. You can taste the love and care they take in every aspect of this tea.

# OOLONG T&A



2-3 MINS

## EMERALD LAKE OOLONG

*FUDING, FUJIAN PROVINCE, CHINA*

An exquisite oolong that is fresh, bright and green, yet rich and biscuity, like an aged Champagne or, indeed, a British digestive biscuit. Well-rounded, with a natural sweetness that is perfectly balanced by a hint of fresh cedarwood.

## 21ST CENTURY AFTERNOON TEA

*ANXI, CHINA & HAMILTON, NEW ZEALAND*

An iconoclastic blend of old and New World oolong teas, created to produce something truly delicious.

This blend combines Iron Goddess of Mercy from the ancient gardens of Anxi with the pristine new leaves of Waikato. Delicious at any time of day, it is particularly good with food, from caviar to cake.

# WHITE T&A



2-3 MINS

## JASMINE SILVER TIP

*FUDING, FUJIAN PROVINCE, CHINA*

A delicate white tea crafted entirely from spring buds. The tea is not flavoured, but carefully scented over six consecutive nights with fresh jasmine flowers. Once the preserve of the Chinese Imperial family.

A deep and heady aroma with a light, gentle flavour.

## MALAWI WHITE SILVER TIPS

*SATEMWA ESTATE, SHIRE HIGHLANDS, MALAWI*

A rare and exquisite white tea with rich, complex fruit notes and precise tannins. Clean and fresh, with a lovely minerality, drinking this elegant tea is like cupping your hands in a bubbling stream passing through a stone-fruit orchard. The wet leaf has an entrancing aroma of petrichor.

# HERBAL & FLORAL TEA



3-5 MINS

## RARE MINT TEA

*ENGLAND, PORTUGAL & MALAWI*

A beautifully balanced blend of some of the rarest mints from across the globe, combining pure leaf from a 14th-century Cornish botanical garden, a family farm in Beira Baixa, Portugal, and smallholder gardens in the Shire Highlands. This caffeine-free herbal infusion is the perfect digestif.

## WHOLE CHAMOMILE FLOWERS

*SLAVONIJA & PODRAVINA, CROATIA*

These delicate flowers are carefully dried and kept intact. Combining the petals, stems and stamens creates a beautifully sweet, soft flavour reminiscent of summer meadows. Clean and subtle, this floral infusion is also wonderfully calming and, of course, caffeine-free.

## MALAWI COFFEE LEAF

*SATEMWA ESTATE, MALAWI*

The leaves of the coffee bush make a stunning infusion. The flavour is closer to a black tea than to coffee. It is low in caffeine and high in antioxidants, with a gentle sweetness and rich notes of chocolate and vanilla.

## HIMALAYAN GINGER & LEMONGRASS

*SIKKIM, INDIA & SRI LANKA*

A bright infusion of lemongrass gathered from a collective of organic smallholder farms across Sri Lanka. Carefully blended with pure ginger from the high Himalayan region of Sikkim, India. Notes of sweet lemon drops combine with the rich tingle of spice.

## HONEYBUSH

*FRIEMERSHEIM, NORTH-EAST OF MOSSEL BAY, SOUTH AFRICA*

Hand-harvested and crafted according to ancient Khoisan tradition, where it has been enjoyed for thousands of years as both a delicious and restorative herbal tea. Honey and toffee aromas accompany a flavour reminiscent of stewed apples and red berries. Soft woody notes evoke cedar and the spice-laden air of Moroccan souks, alongside a rich hint of cocoa nibs.

## WILD ROOIBOS

*CEDERBERG MOUNTAINS, SOUTH AFRICA*

The real South African red bush. Beyond organic, this rooibos is harvested entirely from the wild in its indigenous habitat in the Cederberg Mountains. A richly delicious infusion with deep earthy notes, bright red berries and cedar. Can be beautifully enhanced by the addition of a twist of lemon zest.

## ETHIOPIAN KOSERET

*BUTAJIRA, CENTRAL ETHIOPIA*

From a co-operative of female farmers who have built a community and livelihood in an area of incredibly rich soil. A relation of the verbena and oregano plants, Koseret offers a complex and exciting flavour profile. An incredible aroma of tomato vines and basil. The taste is mildly sweet and herbaceous, with a gentle lemon finish.

## HIBISCUS FLOWERS

*SATEMWA ESTATE, SHIRE HIGHLANDS, MALAWI*

A delicious herbal infusion made from the beautiful red petals of *Hibiscus sabdariffa*. These whole hibiscus flowers produce a beautiful raspberry-red infusion with flavours of rich berries, slightly tart and finishing with a cranberry-like sweetness.

## NEPALI CHERRY BLOSSOMS

*JUN CHIYABARI TEA GARDEN, NEPAL*

*£5 SUPPLEMENT PER CUP*

Luscious blossoms grown in the gardens of the Jun Chiyabari Tea Garden, 1835m above sea level. The altitude affects the growing conditions: the trees cannot produce cherry fruit, but the climate brings out aromatic and intense flavours in the blossom. A rich marzipan scent adds to the succulent floral and vanilla notes, with a light honeyed sweetness. A delicious infusion to truly savour.

# The SHAKER

## SKETCH MARTINI

*BRIGHT & DRY*

Sketch London Dry Gin, Noilly Prat,  
Maraschino Liqueur, orange bitters,  
lemon  
£24

## VANILLA BLACK OLD FASHIONED

*RICH & SWEET*

Diplomatico Rum, vanilla, Sri Lankan  
vanilla black tea infusion, Angostura &  
orange bitters  
£17

## COFFEE LEAF ESPRESSO MARTINI

*ROASTED & SMOOTH*

Belvedere Vodka, espresso, coffee liqueur,  
Malawi coffee leaf tea infusion  
£18

## LEMON GINGER COLLINS

*CRISP & BOTANICAL*

Bruxo Mezcal, Himalayan lemongrass  
ginger tea infusion, lime, ginger beer,  
Fever-Tree soda water  
£18

## SKETCH SPRITZ No.5

*BITTER & REFRESHING*

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

## HIBISCUS COSMOPOLITAN

*TART & ELEGANT*

Belvedere Vodka, Italicus Liqueur,  
cranberry juice, lime, hibiscus tea  
infusion  
£18

## EARL GREY 75

*BOLD & ROBUST*

No.3 London Dry Gin, lemon, Earl  
Grey tea infusion, Pommery Royal  
£19

## FRESH MINT SOUR

*FRESH & MINTY*

Hendrick's Gin, St-Germain  
Elderflower Liqueur, lime, fresh mint  
tea infusion  
£17

# SPIRITLESS

## FRUIT SYMPHONY

*FRESH & DELICATE*

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

## FOREST KISS

*SMOOTH & HERBAL*

Passion fruit, Everleaf Forest, lemon,  
vanilla, ginger & elderflower, honey  
& orange blossom bitters  
£13

# *The* SKETCH SHOP

DELIVERED TO YOUR TABLE...

The sketch Book - £40

The Canvas Tote Bag - £35

The sketch Candle - £45

Merrythought Chef Pierre Bear - £225

The sketch Mug - £35

The Cocktail Set - £100

The sketch Gin Set - £185

65% Dark Chocolate Ganache Bar - £18

Milk Chocolate Praline Hazelnut Bar - £19

sketch Chocolate Trio - £8

*Before you depart, slip into the sketch Shop,  
our full collection awaiting one last look...*

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Full ingredients may not be listed. 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. Unfortunately, requests for specific requirements, substitutions, or amendments, cannot be honoured on the day of your arrival.

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...