



A la Carte

Starters

- Miso soup with silken tofu £8.00
Wild mushroom soup £12.00
Salmon sashimi and sesame oil £11.00
Carpaccio of beef with parmesan £14.00
Tuna & salmon tartar £14.00
Pate de foie gras £17.00
Dive scallops with ginger and basil £19.00
Tortellini of foie gras des landes £16.00
Salt and peppered soft shell crabs £15.00
Soufflé suisse £19.00

Salads

- Salad of roasted sweet potatoes and goat cheese £8.00
Buffalo Burrata mozzarella with tomatoes £12.00
Warm chicken salad with avocado, pomelo, cashews and nam jim sauce £10.00
Warm spinach and artichoke salad with pickled ginger £8.00

Caviar

- Blakes blini with Oscietra 30g £140.00
or Royal beluga 30g £175.00
Warm potato soufflé, caviar and vanilla ice cream with Oscietra 20g £60.00
or Royal beluga 20g £95.00



Main Courses

- Angel hair pasta & black truffle £19.00
Seared Ahi tuna with a miso and mustard dressing, green tea noodles £23.00
Blakes dover sole with nam jim & yuzu sauces £32.00
Black cod with miso and ginger sauce £28.00
Rack of english lamb & rosemary, mint cous cous £25.00
Beef fillet teriyaki and hot sake £28.00
Red curry with ginkgo nuts & lime risottini /& chicken £18.00 / £22.00
Crispy ginger chicken breast, garlic and ginger sauce £23.00
Peppercorn fillet of beef £28.00

Fresh Vegetables £4.95

- Salad of rocket and parmesan
Baby broad beans
Spinach
Lime, ginger, coriander or cardamom rice
Dauphinois potatoes, roast sweet potatoes
Sautéed button mushrooms
Cabbage & truffle oil £6.50
Truffle mash £6.50

A discretionary 15% service charge will be added to your bill, with thanks.