

# BLAKES

LONDON

## TO SHARE

Padron Peppers (v)

*Maldon Rock Salt*

9

Salmon, Yellowtail, Tuna or Avocado Tartare

*Crispy Rice, Yuzu & Wasabi Dressing*

14 16 15 13

Maldon Rock Oysters

*Cabernet Sauvignon Vinaigrette & Lemon*

15 <sup>1/2 doz</sup> 28 <sup>1 doz</sup>

Jamon Iberico

*5J Pata Negra, Tomato & Sourdough*

19

Wild Mushroom & Truffle Pizza for Two (ve)

*Cauliflower & Hemp Seed*

21

Soft Shell Crab

*Nam Jim Dressing*

18

## STARTERS

Chargrilled Octopus

*Tomato Relish, Purple Potato & Lime*

20

Hand Dived Scallops

*Chickpea, Bottarga & Vadouvan*

19

Beef Tartare

*Egg Yolk, Tabasco & Olive Oil*

17

Wild Mushroom & Truffle Ravioli (v)

*Ricotta, Girolles & Black Pepper*

18

Burrata Pugliese (v)

*Heritage Tomatoes & Basil*

16

Sashimi Selection

*Pickled Ginger & Soy*

26

Parsnip & Sweet Potato Soup (ve)

*Crispy Sweet Potato & Chives*

10

Avocado Salad (ve)

*Fennel, Baby Artichoke & Lemon Dressing*

16

Cauliflower Steak (ve)

*Salsa Verde, Tahini & Turmeric*

11

## MAINS

On The Market

*Our Chef's selection from the market including a catch and cut of the day. Please ask a member of the team for more details.*

M.P.

Surrey Farm Veal Milanese

*Roasted Cherry Tomatoes, Lemon & Parsley*

30

Wild Sea Bass

*Grilled Fennel & Maple Chimichurri*

32

16<sup>oz</sup> Dorset Dover Sole

*Grilled, Tartar Sauce & Lemon*

39

Chargrilled Black Leg Chicken

*Thyme & Lemon*

23

Ragu di Lepre

*Tagliatelle, Girolles & Taggiasca Olives*

24

Courgette Spaghetti Stir Fry (v)

*Basil, Smoked Ricotta & Cashews*

21

Coconut Saffron Curry (ve)

*Broccoli, Pumpkin, Cauliflower & Yellow Quinoa*

21

King Crab Salad

*Avocado, Sweetcorn, Pea Shoots & Mustard Dressing*

26

Suffolk Lamb Shank

*Rosemary & Sage Mash, Currant Jus*

26

Miso Black Cod

*Courgette Flower & Pickled Ginger Miso*

39

Native Lobster Paccheri

*Cherry Tomatoes, Garlic & Lemon Zest*

32

Surrey Farm Grass-fed Rib Eye

*300g 30 Days Dry Aged, Béarnaise Sauce & Rosemary*

32

## SIDES

Broccolini (v)

*Aged Balsamic & Toasted Almonds*

6

Sautéed Spinach (v)

6

Wild Mushrooms (v)

*Black Truffle*

8

Mash (v)

5

Charcoal Roasted Sweet Potato (v)

5

Chips (v)

5

*If you have any allergies or a food intolerance, please advise a member of staff. A discretionary 15% service charge is added to your bill.*