

BLAKES

LONDON

BRUNCH

FROM 8:00

Full English Breakfast

Eggs Your Way, Streaky Bacon, Sausage, Tomato, Mushroom & Baked Beans

23

Vegan Breakfast

Avocado, Mushroom, Tofu, Baked Beans, Tomato & Quinoa

21

Açaí Bowl (ve)

Flaxseed, Banana & Mixed Berries

12

French Toast

Seasonal Compote, Crème Fraiche & Mixed Berries

14

Pancakes

Mixed Berries or Crispy Bacon (gfo)

12

Fruit Goddess (v)

*Organic Greek Yoghurt, Banana, Blueberries, Walnuts,
Flaxseed & Cinnamon*

11

Organic Porridge

*Choice of Soya / Almond / Rice / Cashew Milk
& Blakes Lavender Honey*

7

Avocado & Poached Eggs

Chilli Cress & Sourdough

14

Eggs on Toast

Choice of Scrambled, Poached, Boiled or Fried

10

Eggs Benedict, Florentine or Royale

Ham Spinach Smoked Salmon

10 11 12

Sides

Mushroom Bacon Sausage Spinach Avocado

5

STARTERS

FROM 11:00

Jamon Iberico

5J Pata Negra, Tomato & Sourdough

19

Salmon, Yellowtail, Tuna or Avocado Tartare

Crispy Rice, Yuzu & Wasabi Dressing

14 16 15 13

Soft Shell Crab

Nam Jim Dressing

18

Burrata Pugliese (v)

Heritage Tomatoes & Basil

16

Wild Mushroom & Truffle Pizza for Two (ve)

Cauliflower & Hemp Seed

21

Maldon Rock Oysters

Cabernet Sauvignon Vinaigrette & Lemon

15 ^{1/2 doz} 28 ^{1 doz}

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.

Seasonal Veg, Yorkshire & Jus

M.P.

Free Range Roast Chicken

Whole or Half, Seasonal Veg, Yorkshire & Jus

25 / 40

300g Surrey Farm Rib Eye

30 Day Dry Aged, Seasonal Veg, Yorkshire & Jus

32

16oz Dorset Dover Sole

Grilled, Tartare Sauce & Lemon

39

Courgette Spaghetti Stir Fry (v)

Basil, Smoked Ricotta & Cashews

21

Surrey Farm Veal Milanese

Roasted Cherry Tomatoes, Lemon & Parsley

30

Suffolk Lamb Shank

Rosemary & Sage Mash, Currant Jus

26

Wild Sea Bass

Grilled Fennel & Maple Chimichurri

32

Native Lobster Paccheri

Cherry Tomatoes, Garlic & Lemon Zest

29

SALADS

King Crab Salad

Avocado, Sweetcorn, Pea Shoots & Mustard Dressing

26

Avocado Salad (ve)

Fennel, Baby Artichoke & Lemon Dressing

16

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.