

BLAKES

BELOW

SNACKS

Foie Gras

Quince Chutney & Toasted Brioche

18

Sashimi Selection

Salmon, Yellowtail, Tuna

27

Heritage Carrots Salad

Pecan nut, Date & Raisin

12

Soft Shell Crab

Nam Jim Dressing

18

Cucumber Salad (ve)

Red Chicory, Greek Yoghurt & Mint

12

Padron Peppers (ve)

Seaweed Salt & Paprika

6

Avocado Salad (ve)

*Fennel, Baby Artichoke,
Crispy Chickpea & Lemon*

12

Dim Sum

*Chicken Gyosa, Shrimp Har Gao
Pork Char Siu Bao, Vegetable Wonton*

12

TREATS

Creamy Mochi

8

Red Berries Salad

8

Blakes Eclair

Pistachio Cream

7

Chocolate Mousse

75% Dark Chocolate & Raspberry Coulis

8

Sorbet of the day

6

*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.*

BLAKES

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Roland Gardens

Sipsmith Gin, Mediterranean Tonic, Mandarin, Peach, Cucumber, Strawberry

O'Lychee Martini

Plymouth Gin, Plum Sake, Spicy Syrup, Elderflower, Lime, Lychee Juice

Sweet Cherry

*Bourbon Whiskey, Antica Formula, Luxardo Cherry, Amaro,
Angostura & Chocolate Bitters, Rosemary Bubble*

Hazelnut Espresso Martini

Vodka, Mozart Black Chocolate, Coffee Liqueur, Sugar Syrup, Hazelnut Ice Cream Foam

Blakes Negroni

Campari, Plymouth Gin, Antica Formula, Rhubarb liqueur, Lavender Syrup

Mai Tai Punchy

*Gosling Rum, Cointreau, Orgeat Syrup, Ginger, Raspberry,
Pineapple & Peach Juice, Raspberry, Lime, Pomegranate*

The Clover Club

*Monkey 47, Sloe Monkey Gin, Plum Sake, Cranberry, Raspberry, Lemon Juice,
Egg White, Plum Sake, Peychauds Bitters*

Garden Spritz

Aperol, Prosecco, Soda Water, Passion Fruit, Pineapple, Rosemary, Mint

Plum Plum Cherry

*Cherries, Don Julio Reposado, Lemon juice, Egg White, Rhubarb,
Liqueurs, Plum Sake, Angostura Bitters*

The Tea Pot

Roku Gin, Limoncello, Cadello 88, Raspberry, Creme de Mure infused Aloe Vera