

DINNER AT

# BLAKES

## STARTER

Avocado Salad (ve)  
Fennel, Baby Artichoke,  
Crispy Chickpea & Lemon  
6 / 11

Salmon Tartare  
Crispy Rice, Yuzu & Wasabi Dressing  
12

Grilled Veg Salad (ve)  
Sweet Potato, Courgette, Cauliflower,  
Red Pepper & Sesame seed  
6 / 11

Sashimi Selection  
Salmon, Yellowtail, Tuna, Pickled Ginger,  
Yuzu & Soy  
21

Surrey Farm Beef Carpaccio  
Parmesan, Dijon Mustard & Watercress  
16

Soft Shell Crab  
Nam Jim Dressing  
18

Burrata Pugliese (v)  
Heritage Baby Tomatoes,  
Basil & Extra Virgin Olive Oil  
16

Soup of the Day  
Sourdough & Olive Oil  
9

Dim Sum Selection  
• Chicken Gyoza • Shrimp Har Gao •  
• Pork Char Siu Bao • Vegetable Wonton •  
10

## MAIN

Surrey Farm Grass-Fed Rib-Eye  
French Fries and Choice of Sauce  
• Bearnaise • Chimichurri • Green Peppercorn •  
32

Coconut Saffron Curry (ve)  
Broccoli, Butternut Squash,  
Cauliflower & Turmeric Quinoa  
21

Surrey Farm Veal Milanese  
Roasted Cherry Tomatoes & Lemon  
30

Blakes Cod  
Black Rice, Miso & Pickled Ginger  
38

Lemon Chicken  
Spring Onion, Sesame Seed & Rice  
18

Loch Duart Salmon Fillet  
Sautéed Green Beans & Dill Creamy Sauce  
22

Tagliolini con Truffle  
Black Truffle & Parmesan  
16

Wild Mushroom & Truffle Pizza (ve)  
Cauliflower & Hemp Seed Base  
21

Pappardelle di Ragu  
Wild Boar Ragu & Mediterranean Herbs  
18

## SIDES

Truffle Fries (v)  
6

Green Beans (v)  
5

Green Salad (v)  
5

Black Rice (v)  
5

Wild Mushrooms (v)  
8

Spaghetti Courgette (v)  
6

Sweet Potato (v)  
6

## DESSERT

The Cheesecake  
Vanilla & Passion Fruit Coulis  
7

The Posh Pear  
Prosecco, Coconut & Almond  
8

Blakes Eclair  
Pistachio Cream  
7

Ferrero Rocher  
75% Dark Chocolate & Hazelnuts  
8

Ice Cream Selection  
• Chocolate • Sesame Seed • Coconut •  
3 per scoop

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.