

DINNER AT

BLAKES

STARTER

Avocado Salad (ve)

Fennel, Baby Artichoke, Crispy Chickpea & Lemon
6 / 11

add Shrimp Cocktail + 5

Sashimi Selection

*Salmon, Yellowtail, Tuna, Pickled Ginger,
Yuzu & Soy*
21

Burrata Pugliese (v)

*Heritage Baby Tomatoes,
Basil & Extra Virgin Olive Oil*
16

Salmon Tartare

Crispy Rice, Yuzu & Wasabi Dressing
12

Hoisin Duck Salad

*Pomegranate, Watercress,
Coriander & Hoisin Dressing*
15

Soup of the Day

Sourdough & Olive Oil
9

Lobster Thermidor

*1/2 Canadian Lobster, Green Leaves,
Tarragon & Lemon*
28

Soft Shell Crab

Nam Jim Dressing
18

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

Blakes Cod

Black Rice, Miso & Pickled Ginger
38

Tagliolini con Truffle (v)

Black Truffle & Parmesan
18

Coconut Saffron Curry (ve)

*Broccoli, Butternut Squash,
Cauliflower & Turmeric Quinoa*
21

Orange Glazed Turkey

*Maple Carrots, New Potato,
Green Beans & Cranberry Sauce*
28

Wild Mushroom & Truffle Pizza (ve)

Cauliflower & Hemp Seed Base
21

Surrey Farm Veal Milanese

Roasted Cherry Tomatoes & Lemon
30

Wild Sea Bass

Jerusalem Artichoke, Chestnut, Salsify & Lemon
28

Courgette Spaghetti Stir Fry (v)

Basil, Smoked Ricotta & Cashew Nuts
16

SIDES

Truffle Fries (v)
6

Green Beans (v)
5

Green Salad (v)
5

Black Rice (v)
5

Wild Mushrooms (v)
8

DESSERT

The Cheesecake (v)
Vanilla & Passion Fruit Coulis
7

Mont Blanc (v)
Chestnut Cream, Mascarpone & Marrons Glacé
8

Blakes Eclair (v)
Pistachio Cream
7

Ferrero Rocher (v)
75% Dark Chocolate & Hazelnuts
8

Ice Cream Selection (v)
• Chocolate • Vanilla • 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.