

DINNER AT

BLAKES

Roland Gardens

Sipsmith Gin, Mediterranean Tonic, Mandarin, Peach, Cucumber, Strawberry
14

O'Lychee Martini

Plymouth Gin, Plum Sake, Spicy Syrup, Elderflower, Lime, Lychee Juice
12

Sweet Cherry

*Bourbon Whiskey, Antica Formula, Luxardo Cherry, Amaro,
Angostura & Chocolate Bitters, Rosemary Bubble*
14

Hazelnut Espresso Martini

Vodka, Mozart Black Chocolate, Coffee Liqueur, Sugar Syrup, Hazelnut Ice Cream Foam
14

Blakes Negroni

Campari, Plymouth Gin, Antica Formula, Rhubarb liqueur, Lavender Syrup
12

Mai Tai Punchy

*Gosling Rum, Cointreau, Orgeat Syrup, Ginger, Raspberry,
Pineapple & Peach Juice, Raspberry, Lime, Pomegranate*
12

The Clover Club

*Monkey 47, Sloe Monkey Gin, Plum Sake, Cranberry, Raspberry, Lemon Juice,
Egg White, Plum Sake, Peychauds Bitters*
12

Garden Spritz

Aperol, Prosecco, Soda Water, Passion Fruit, Pineapple, Rosemary, Mint
12

Plum Plum Cherry

*Cherries, Don Julio Reposado, Lemon juice, Egg White, Rhubarb,
Liqueurs, Plum Sake, Angostura Bitters*
14

The Tea Pot

Roku Gin, Limoncello, Cadello 88, Raspberry, Creme de Mure infused Aloe Vera
18

*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.*

DINNER AT

BLAKES

WINE BY THE GLASS

CHAMPAGNE

125ml

NV Laurent Perrier, La Cuvée	18
NV Laurent Perrier, Brut Nature Blanc de Blanc	22
NV Laurent Perrier, Rosé	24

WHITE

150ml

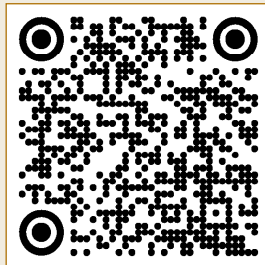
2018 Verdicchio dei Castelli di Jesi DOC Classico Marche, Italy	10
2018 The Hermit Crab Viognier d'Arenberg Victoria, Australia	11
2017 Pouilly-Fuissé, Domaine Ferret Burgundy, France	18
2016 Organic Sauvignon Blanc, Uralar Gladstone, NZ	10

ROSÉ

2018 Berta Rosé Chiaretto IGT, Bertani Veneto, Italy	10
2018 Whispering Angel, Château d'Esclans Provence, France	16

RED

2019 Cuma Winemakers Organic Malbec, El Esteco	10
2017 Montepulciano d'Abruzzo DOC, Cirelli	10
2017 Ego Villages, Domaine Cazes	14
2016 Amarone Valpatena DOCG, Bertani Veneto, Italy	20
2016 Indian Wells Cabernet Sauvignon, Château St. Michelle, USA	14



Scan for full wine list

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BLAKES

== SPIRITS ==

VODKA

	50ml	Btl
Absolute Elixir	15	220
Ketel One	15	
Belvedere	16	260
Grey Goose	18	280

GIN

Monkey 47	18	220
Gin Mare	18	
Hendrick's	17	
Tanqueray Dry	11	280

RUM

Havana Club 3y	11	
Gosling's	12	
Diplomatico Res	18	200
Zacapa 23y	28	230

TEQUILA

Casamigos Blanco	18	360
Don Julio Blanco	15	250
Patron Silver	17	250

MEZCAL

Vida	18	
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WHISKY Single Malt

	50ml	Btl
Talisker 10y	18	
Laphroig 10y	14	
Lagavulin 16y	24	

WHISKY Blended & Irish

Woodford Reserve	15	190
Chivas 12y	16	
Johnny Walker Black Label	15	300
Monkey Shoulder	16	
Redbreast 12y	18	

COGNAC & BRANDY

Martell Blue Swift	12	
Hennessy VS	16	300

LIQUORS & VERMOUTH

Martini Bianco	8	
Cadello88	16	
Limoncello	9.50	
Bayles	9.50	
Disaronno	9.50	
Frangelico	9.50	
Montenegro	8	
Patron XO	18	250



Scan for full spirit list

DINNER AT

B L A K E S

DESSERT

Mont Blanc Chestnut Cream, Mascarpone & Marrons Glacé	8
Ferrero Rocher 75% Dark Chocolate & Hazelnuts	8
Blakes Eclair Pistachio Cream	7
The Cheesecake Vanilla & Passion Fruit Coulis	7
Ice Cream Selection (per scoop) Chocolate • Vanilla • Coconut	3

SOFT

Coke/Diet 220ml	4
Lemonade 220ml	4
Tonic 220ml	4
Soda 220ml	4
Ginger Ale 220ml	4
Ginger Beer 220ml	4

WATER

San Pellegrino	6
Acqua Panna	6

COFFEE

Espresso	4 / 6
Macchiato	4 / 6
Caffè Latte	5
Filter Coffee	5
French press	5
Flat White	6
Mocha	6

LALANI & CO TEA

English Breakfast 2007 Flush Belseri, Assam	5
House Prime Earl Grey	5
Spring Darjeeling 2019 1st Flush, Samabeong	5
Honey Special Oolong 2013 Jade Mountain, Taiwan	7
Vintage Qing Xin Oolong 2015 Yu Shan, Taiwan	6
Sae Midori Kabusecha 2018 Nishi Gardens, Kyushu	6
Silver Leaf Green 2018 Meghalaya, India	5
Green Velvet Matcha	6

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