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## BREAKFAST

(from 6am to 12pm)

Continental Breakfast  
*Pain au Chocolat or Croissant, Yoghurt  
Selection of Cured Meat & Cheeses  
Coffee or Tea, Orange or Grapefruit Juice*  
18

The Full English Breakfast  
*Fried Eggs, Poached or Scrambled  
Streaky Bacon, Sausage, Tomato, Mushroom  
Coffee or Tea, Orange or Grapefruit Juice*  
23

Vegan Breakfast  
*Avocado, Mushroom, Tofu, Baked Beans  
Grilled Tomato, Quinoa, Toast  
Coffee or Tea, Orange or Grapefruit Juice*  
14

Avocado & Poached Eggs  
*Chilli Cress on Sourdough*  
14

Smoked Salmon & Scrambled Eggs  
16

Omelette of Your Choice  
13

Eggs On Toast  
*Choice of Scrambled Eggs, Poached or Fried Eggs*  
10

Eggs Benedict/Eggs Royale/  
Eggs Florentine  
13

Coconut Yoghurt, Goji Berries,  
Popped Quinoa  
12

French Toast  
*Apricot Compote, Crème Fraîche, Mixed Berries*  
14

Seasonal Fruit Salad  
10

Pancake or Gluten Free Pancake  
*Mixed Berries or Crispy Bacon, Maple Syrup*  
12

Organic Porridge  
*Choice of Soya, Rice, Almond / Cashew Nut Milk*  
7

Croissant or Pain au Chocolat  
3/4

Granola  
*Greek Yoghurt, Honey*  
8

Add any of the following ingredients  
*Baked Beans, Sausage, Steaky Bacon, Portobello Mushroom, Roasted Ham, Spinach*  
5

## JUICES

Orange/Grapefruit  
6

Coconut Water  
8

Carrot & Ginger  
7

Purify Green  
8

## TEAS

English Breakfast

Earl Grey

Green Tea

Fresh Mint  
5

## COFFEES

Espresso  
4/6

Coffee any Style  
5

Hot Chocolate  
5

## SMOOTHIES

Mixed Berries

Mango Lassi

Coconut Milk & Banana  
8

Peanut Butter Protein Bomb  
8

If you have any allergies or food intolerance, please advise a member of staff  
There is a discretionary 12.5% service charge added to your bill.

## ALL DAY MENU

(from 12pm to 11pm)

### STARTERS

Super Greens Soup (ve)  
*Watercress, Nettle & Spinach*  
10

Sashimi Platter  
*Pickled Ginger & Soy*  
27

Burrata Pugliese (v)  
*Heritage Tomatoes*  
12/19

Organic Seasonal Vegetable Salad (ve)  
*Seasonal Selection*  
16

Jamon Ibérico  
*5j Pata Negra, Sourdough & Tomato*  
19

Soft Shell Crab  
*Nan Jim Dressing*  
18

### MAINS

Courgette Spaghetti Stir Fry (v)  
*Basil, Smoked Ricotta & Cashew Nuts*  
21

Chargrilled Free Range Black Leg Chicken  
*Thyme & Lemon*  
23

Coconut Saffron Curry (ve)  
*Broccoli, Asparagus, Cauliflower & Yellow Quinoa*  
21

Black Cod  
*Courgette Flower & Miso*  
39

Loch Duart Salmon Fillet  
*Tomato Broth, Clams & Samphire*  
25

Surrey Farm Grass-Fed Rib-Eye  
*300gr*  
29

### SIDES

Grilled Avocado &  
Edamame Beans  
5

Creamy Mash Potato  
5

Chips  
5

Sautéed Spinach  
6

### DESSERTS

Sicilian Lemon Tart  
*Raspberry sorbet*  
7

Triple Chocolate Mousse  
*Dark Chocolate & Almond*  
8

Ice Cream or Sorbet (gf, v)  
*Vanilla, Coffee, Chocolate, Mango,  
Coconut, Nutella*  
8

## ALL NIGHT MENU

(from 11pm to 6am)

Beef Burger  
*Cheese, Pickle, served with Chips*  
19

Super Greens Soup (ve)  
*Watercress, Nettle & Spinach*  
10

Soft Shell Crab  
*Nan Jim Dressing*  
18

Pizza Margherita  
*Tomato, Burrata, Basil*  
16

Ham & Cheese Sandwich/  
Smoked Salmon Sandwich  
8/16

Club Sandwich  
*Chicken, Smoked Streaky Bacon, Fried Eggs,  
served with Chips*  
18

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# B L A K E S

L O N D O N

## IN ROOM WINE LIST

Please call Front of House for full wine list

### CHAMPAGNE & SPARKLING WINES

			GLASS	
			125ML	BOTTLE
NV	Laurent Perrier La Cuvée	<i>Champagne, France</i>	16.5	85
NV	Laurent Perrier Ultra Brut	<i>Champagne, France</i>	19.5	110
NV	Laurent Perrier Rosé	<i>Champagne, France</i>	22	120
NV	Ruinart Blanc de Blancs	<i>Champagne, France</i>	25	150
2009	Dom Perignon	<i>Champagne, France</i>		390

### WHITE WINES

			150ML	BOTTLE
2017	Verdicchio di Matelica Cantine Belisario	<i>Marche, Italy</i>	8.5	
2017	Rioja Piscina Cosecha, Ramirez	<i>Rioja, Spain</i>	10	
2016	Vermentino Vin de Pays d Oc Domaine St Hilaire	<i>Languedoc, France</i>	13	
2016	Lugana Vigneto la Conchiglia, Citari	<i>Lombardia, Italy</i>	15	
2016	Château Rahoul Graves Blanc	<i>Bordeaux, France</i>	17	
2015	Saint -Aubin 1er Cru Champlot, Langoureau	<i>Burgundy, France</i>	24	

### ROSÉ WINES

			150ML	BOTTLE
2017	Berta Rose Chiaretto IGT, Bertani	<i>Veneto, Italy</i>	8.5	38
2016	Whispering Angel , Château d'Esclans	<i>Provence, France</i>		80

### RED WINES

			150ML	BOTTLE
2017	Montepulciano d Abruzzo, Fantini	<i>Abruzzo, Italy</i>	8.5	
2016	Syrah Enfants Terribles Coteaux du Languedoc	<i>Languedoc, France</i>	10	
2017	Barbera d'Asti, Cascina Barisel	<i>Piedmont, Italy</i>	14	
2011	Rioja Gran Reserva, Ramirez Piscina	<i>Rioja, Spain</i>	17	
2014	Chorey-Lès-Beaune, Domaine Tollot- Beaut	<i>Burgundy, France</i>	22	
2014	Château Pomeaux, Pomerol	<i>Bordeaux, France</i>	24	