
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

*Eggs Fried, 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

12

Smoked Salmon & Scrambled Eggs

14

Omelette of Your Choice

11

Eggs On Toast

Choice of Scrambled Eggs, Poached or Fried Eggs

8

Eggs Benedict/Eggs Royale/ Eggs Florentine

11

Coconut Yoghurt, Goji Berries, Popped Quinoa

11

French Toast

Apricot Compote, Crème Fraiche, Mixed Berries

12

Seasonal Fruit Salad

10

Pancake or Gluten Free Pancake

Mixed Berries or Crispy Bacon, Maple Syrup

11

Organic Porridge

Choice of Soya, Rice, Almond / Cashew Nut Milk

6

Croissant or Pain au Chocolat

3/4

Granola

Greek Yoghurt, Honey

7

Add any of the following ingredients

Baked Beans, Sausage, Steaky Bacon, Portobello Mushroom, Roasted Ham, Spinach

5

JUICES

Orange/Greapefruit
6

Coconut Water
8

Carrot & Ginger
7

Purify Green
8

TEAS

English Breakfast

Earl Grey

Green Tea

Fresh Mint
4

COFFEES

Espresso
3.5

Coffee any Style
4

Hot Chocolate
4.5

SMOOTHIES

Mixed Berries

Mango Lassi

Coconut Milk & Banana
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
9

Burrata Pugliese (v)
Heritage Tomatoes
12/19

Jamon Ibérico
5j Pata Negra, Sourdough & Tomato
18

Sashimi Platter
Pickled Ginger & Soy
26

Organic Seasonal Vegetable Salad (ve)
Seasonal Selection
15

Soft Shell Crab
Nan Jim Dressing
17

MAINS

Courgette Spaghetti Stir Fry (v)
Basil, Smoked Ricotta & Cashew Nuts
18

Coconut Saffron Curry (ve)
Broccoli, Asparagus, Cauliflower & Yellow Quinoa
19

Loch Duart Salmon Fillet
Tomato Broth, Clams & Samphire
24

Chargrilled Free Range Black Leg Chicken
Thyme & Lemon
22

Black Cod
Courgette Flower & Miso
38

Surrey Farm Grass-Fed Rib-Eye
300gr
28

SIDES

Grilled Avocado &
Edamame Beans
5

Creamy Mash Potato
5

Chips
5

Sautéed Spinach
6

DESSERTS

Sicilian Lemon Tart
Raspberry sorbet
7

Ferrero Rocher
Chocolate Mousse,
Hazelnut & Feuilletine
10

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
19.5

Soft Shell Crab
Nan Jim Dressing
17

Ham & Cheese Sandwich/
Smoked Salmon Sandwich
7/14

Super Greens Soup (ve)
Watercress, Nettle & Spinach
9

Pizza Margherita
Tomato, Burrata, Basil
14.5

Club Sandwich
Chicken, Smoked Streaky Bacon, Fried Eggs,
served with Chips
16.5

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.

BLAKES

LONDON

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	