



Laurent-Perrier, in collaboration with Blakes Hotel, have created the perfect Winter Garden, combining a selection of the finest champagnes paired with a delectable offering of Blakes signature dishes.

#### LAURENT-PERRIER CHAMPAGNE

##### LAURENT-PERRIER ULTRA BRUT

*Made without the addition of the sugar dosage found in most champagnes, this delicate champagne is crisp and dry with hints of white fruit and honeysuckle*

Glass 19.5 Bottle 110

##### LAURENT-PERRIER CUVÉE ROSÉ

*This iconic rosé champagne has great depth and freshness with hints of fresh, strawberries, raspberries and wild cherries*

Glass 22 Bottle 120

##### GRAND SIÈCLE by LAURENT PERRIER

*This luxury, handcrafted cuvée has unique depth, finesse and complexity, with a remarkable length of honeyed, grilled almonds flavours*

Glass 37 Bottle 210

# BLAKES

LONDON

#### COCKTAILS

##### LA ROSÉ DE MAI

*Rosé Petal Infused Vodka, Lychee Liqueur, Hibiscus Syrup,  
Top up with Laurent-Perrier Rosé*

16

##### ROLAND GARDEN

*Tanqueray 10, Kaffir Lime Leaves, Lavender Syrup, Peychaud's bitters,  
Top up with Laurent-Perrier La Cuvée*

14

#### LIGHT BITES

##### SASHIMI PLATTER

*Pickled Ginger & Soy*

26

##### MALDON ROCK OYSTERS

*4 each*

##### TARTARE, SALMON, TUNA OR YELLOW TAIL

*Avocado, Yuzu & Wasabi Dressing*

15

##### OSIETRA CAVIAR

*20g With Mini Blinis, Sour Cream,*

*Lemon*

70

*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*

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