

Blakes Brasserie

OPENING TIMES

LUNCH 12.00-14.30

DINNER 17.30-21.30

NIBBLES

CRISPY CRACKLING PICKLED BRAMLEY APPLE PUREE	3.75
MARINATED KALAMATA OLIVES	3.75
ARTISAN BREADS INFUSED OILS AND BALSAMIC	3.75

STARTERS

POTTED CHICKEN LIVER PARFAIT THYME AND TRUFFLE BUTTER, CHARGRILLED SOUR DOUGH	7.00
DORSET MACKEREL LEMON, HERB AND SHALLOT DRESSING, BABY FENNEL	6.50
CRISPY CALAMARI GARLIC AND SAFFRON MAYONNAISE, SUMMER LEAVES	7.00
QUINOA & FETA SALAD ROASTED TENDER STEM BROCCOLI, TABBOULEH, OLIVE OIL DRESSING	6.00
SOUP OF THE DAY CRUSTY BREAD ROLL	6.00
HAM HOCK SALAD PEA, BROAD BEAN AND RADISH SALAD, MUSTARD AND TARRAGON DRESSING	6.00
TWICE BAKED WOKEY HOLE CHEESE SOUFFLE CHIVE CREAM	6.00
MOULES MARINIERE WHITE WINE, PARSLEY	6.50

TAPAS

VEGETARIAN TAPAS CHAR GRILLED VEGETABLES, FETA CHEESE, HUMMUS AND SUNDRIED TOMATOES, WARM SOURDOUGH AND INFUSED OIL	9.50
TAPAS LOCAL CURED COPPA, BRESAOLA AND SERRANO, MARINATED FISH AND FETA, HUMMUS AND INFUSED OILS, CHARRED SOUR DOUGH	10.50

MAINS

PAN SEARED STONED BASS SPRING ONION, BURNT CORN AND SPELT RISOTTO, TOASTED CORIANDER SEED DRESSING	16.75
6OZ DICED BEEF BURGER TOASTED BRIOCHE HOMEMADE RELISH, DORSET CHEDDAR AND SKIN ON FRIES	10.50
SLOW COOKED PRESSED BOSTON BUTT WHITE BEANS AND TOMATO, WILTED SPINACH, SLOW COOKED GARLIC AND RED WINE REDUCTION	14.00
BEER BATTERED LOCAL HADDOCK CRUSHED MARJORAM PEAS, DOUBLE COOKED CHIPS, TARTARE SAUCE	14.00
TEMPURA VEGETABLES LENTILS, SALSA ROSSA, HERB OIL	9.50
ROAST BREAST OF CHICKEN ISRAELI COUS COUS, ROASTED PEPPERS AND COURGETTES, GREMOLATA	14.00
MOULES FRITES WHITE WINE, PARSLEY, FRIES, SOUR DOUGH	13.50
MACARONI CHEESE ROASTED ARTICHOKE AND LEEKS	9.50
THAI GREEN CHICKEN CURRY (available 24hrs) BASMATI RICE	12.00
FISH PIE (available 24hrs) MIXED LEAVES	12.00
STEAKS LOCALLY SOURCED, SERVED WITH SKIN ON FRIES, GRILLED TOMATO, WATERCRESS AND CAFÉ DE PARIS BUTTER	
10OZ SIRLOIN	18.00
10OZ RIBEYE	23.50
10OZ RUMP	16.50
SIDES	
CHARRED TENDERSTEM BROCCOLI, ■	3.75
SKIN ON FRIES ■ SWEET POTATO FRIES ■	EACH
BUTTERED GREEN BEANS ■ THICK CUT CHIPS ■ MINTED NEW POTATOES	

SALADS

SEMI DRIED VINE TOMATO & BURRATA ROASTED RED ONION, SOUR CROSTINI, BASIL PESTO	10.50
QUINOA & FETA ROASTED TENDER STEM BROCCOLI, TABBOULEH, OLIVE OIL DRESSING,	9.50
CHICKEN CAESAR ANCHOVIES, CROUTONS, PARMESAN	10.50
SEARED TUNA NICOISE GREEN BEANS, ANCHOVIES, OLIVES, NEW POTATOES, SOFT HENS EGG	13.50

AFTERNOON TEA

SERVED 12.00-16.30 TWO SCONES, CLOTTED CREAM, STRAWBERRY JAM, SELECTION OF MINIATURE CAKES AND A SELECTION OF SANDWICHES, POT OF TEA	FOR TWO 35.00 FOR ONE 18.00
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DESSERTS

CHEF'S DESSERT PLATTER THE PERFECT WAY TO FINISH YOUR MEAL, CHEF'S CHOICE DESSERT SELECTION SERVES UP TO 2 GUESTS	13.00
TRIPLE CHOCOLATE CHIP BROWNIE VANILLA ICE CREAM	6.50
PASSION FRUIT CHEESECAKE MANGO & LIME LOLLY, POPPY TUILLE	6.50
MILK CHOCOLATE & TONKA BEAN PANNA COTTA COCONUT SORBET, CARAMELISED BANANAS	6.50
APRICOT & ALMOND TART CITRUS CURD, PISTACHIO ICE CREAM	6.50
MANDARIN CREME BRULEE COFFEE ICE CREAM, SPICED SABLE	6.50
KEY LIME MERINGUE ROULADE BITTER LIME PUREE	6.50
STRAWBERRY DELICE RASPBERRY RIPPLE JELLY, SOUR CREAM & MINT SORBET	6.50
SELECTION OF ICE CREAMS THREE SCOOPS	6.00
SELECTION OF BRITISH CHEESE BISCUITS, CELERY, GRAPES, ROASTED FIG CHUTNEY	7.50

PLEASE ASK YOUR WAITER FOR TODAY'S DAILY SPECIALS