

oblix

while you decide...

chorizo, herb croutons & rosemary 3
marinated olives, garlic & thyme (v) 3
parmesan cheese & honey 3
warm artisan bread & butter (v) 4

flatbreads & starters

smoked salmon flatbread, cream cheese & chives 14.5
truffle flatbread, pancetta & ricotta 19.5
aubergine flatbread, feta cheese, hummus & rosemary (v) 12
oblix seafood platter to share 65

crab cakes 19
market bowl salad (v) (n) 8
celeriac & parmesan soup, morel mushrooms, hazelnuts (n) 8.5
crab salad, calamansi crème fraîche & oscietra caviar 19
burrata, olives & datterini tomatoes (v) (n) 15
beetroot, goat's curd & rye crumble (v) 10.5
caesar salad, crispy cured ham & parmesan 11.5
iceberg, stilton & pancetta (n) 11.5

crispy squid, chilli & lime 9.5
lobster & clam linguini, chilli, garlic & lemon 17.5
soft shell crab & chilli mayonnaise 15
fried octopus, avocado & coriander 16
marinated king prawns, green beans & black olives 19.5
steak tartare, beef tomato & grilled sourdough 15
grilled diver scallops, roasted tomatoes, parsley & basil pesto (n) 19
green asparagus, morel mushrooms & wild garlic hollandaise (v) 15.5

sunday roast 48

available on sunday 12pm-2:30pm

starters

burrata, olives & datterini tomatoes
fried octopus, avocado & coriander
steak tartare, beef tomato & grilled sourdough

mains

roisserie duck, honey & clove
free range chicken, charred leeks & truffle
rib of beef & red wine gravy
bone in rib-eye for two & red wine gravy (1100g) 100
rump of lamb, puy lentils, parsley & mint
suckling pig, spiced apple, sage & cider sauce

served with

yorkshire pudding & roasted beef fat potatoes

special wines by the glass 12

bellevue 2012 bordeaux, france (from 600ml bottle)

from the grill & josper oven

sea bass, courgette, tomato & basil (n) 24.5
bbq black cod & coriander salsa 36.5
grilled dover sole, brown crab, caper & parsley butter 38.5
whole lobster, lemon verbena & garlic butter 38.5
grilled turbot, monks beard & brown shrimps 43
wild garlic risotto, morel mushrooms & toasted hazelnuts (v) (n) 18

rib-eye (300g) 36
sirloin (250g) 29.5
beef tenderloin (200g) 36
lamb chops, harissa & yoghurt 29.5
free range pork chop, bacon relish & rosemary oil 24
veal chop, wild mushrooms, garlic & parsley 44
orecchiette pasta, aubergine & roasted sweet peppers (v) (n) 19

béarnaise, chimichurri sauce, café de paris butter, truffle butter

sides

endive salad, walnut & blue cheese dressing (n) 6
green beans, pancetta & truffled ricotta 8
market bowl to share (v) (n) 12
heritage tomato, red onion & baba ghanoush (v) 7
white asparagus, cured ham & crispy potatoes 9

hand cut chips (v) 5.5
macaroni & cheese 6.5
creamed sweetcorn, white onion & spring truffle (v) 6
new potatoes, citrus dressing & soft herbs (v) 6
mashed potatoes & garlic crisps (v) 5
tenderstem broccoli, preserved lemon & chilli (v) 7

please inform your waiter of any allergies or dietary requirements
a discretionary 13.5% service charge will be added to your bill
(v) vegetarian dishes (n) contains nuts
* all dishes may contain traces of nuts