



lunch

3 courses

glass of red or white wine

starters

market bowl salad (v) (n)

beetroot, goats curd & rye crumble (v)

burrata, datterini tomatoes & grilled sourdough (v) (n)

grilled mackerel, courgette & basil pesto

mains

roisserie suckling pig & preserved apricot chutney

sirloin 200g (supplement 4.5)

grilled salmon, sesame & lemon dressing

orecchiette pasta, aubergine & roasted sweet peppers (v)

sides

all at 4.5

hand cut chips (v)

mashed potatoes & garlic crisps (v)

tenderstem broccoli, preserved lemon & chilli (v)

green beans, tomato & shallot vinaigrette (v)

desserts

new york cheesecake (n)

the ice cream or sorbet parlour

pecan nut & chocolate bar, crunchy bourbon ice cream (n)

selection of three cheeses, kumquat jam & walnut (n) (supplement 5)

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

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