

oblix

3 courses & cocktail on arrival
compressed mule or dandelion & burdock collins

starters

market bowl salad (v) (n)
caesar salad, crispy cured ham & parmesan
smoked salmon, quinoa, cucumber, avocado & rocket
grilled mackerel, marinated fennel & red pepper relish (n)

mains

chicken and rosemary pot pie
wagyu burger topped with cheese & truffle mayonnaise
seafood linguine, chilli, garlic & lemon
roasted salmon, sesame & lemon dressing
sirloin steak, café de paris butter & watercress (supplement 4)
orzo pasta, wild mushrooms, spenwood cheese & spring truffle (v)

sides

all at 4.5
green beans, tomato and shallot vinaigrette (v)
tenderstem broccoli, preserved lemon & chilli (v)
mashed potatoes & garlic crisps (v)
chips (v)

desserts

new york cheesecake with pineapple, passion fruit sorbet (n)
selection of ice cream & sorbets
crunchy pistachio & raspberry choux, greek yoghurt sorbet

36 per person

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