

# oblix

3 course brunch 55

unlimited champagne 45

unlimited red or white wine 20

## bread selection

white & brown sourdough (v)

sea salt & rosemary focaccia

crispy sardinian flatbread (v)

## starters to share

selection of charcuterie

salt cod brandade croquettes

seasonal salad, mustard fruits & goats curd (v)

orecchiette pasta, mozzarella & basil pesto (n)

quinoa & avocado salad, cucumber & citrus dressing

caesar salad & soft boiled eggs

## main courses

toasted sourdough, avocado, smoked salmon & caviar

smoked haddock omelette, herbs & grain mustard sauce

seafood linguini, chilli garlic & lemon

oblix wagyu burger, truffle mayonnaise

grilled baby chicken, lemon, garlic & rosemary

baked eggs with tomato, peppers, olives & basil (v)

jasper grilled rib-eye, black pepper & mushroom butter

eggs royale/eggs benedict/eggs florentine (v)

## sides

chips (v)

tenderstem broccoli, preserved lemon & chilli (v)

## desserts

spiced ginger bread cake

cookies (v)

lemon tart

chocolate mousse, mandarin

mini vanilla cheesecake

pistachio & raspberry choux (n)

crunchy meringue, chantilly cream, fruit compote (v)

fresh fruit platter (v)

lil' chocolate cornettos

pear & chocolate cake

## cheese selection

innes log, goat's milk, stoffordshire

cheddar, cow's milk, somerset

stilton, cow's milk, oxford

- 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
- bottomless wine or champagne is served for 2 hours only from time of the reservation
- \*all dishes may contain traces of nuts
- management reserves the right to revolve the offer at any time