

oblix

3 courses, a side & a glass of chandon £55

unlimited wine £15

starters

burrata, olives & datterini tomatoes (V) (N)
truffle flatbread, pancetta & ricotta
lobster & scallop ceviche, jalapeno, coriander & sweet pepper
steak tartare, beef tomato, grilled sourdough, parmesan & truffle
orecchiette pasta, girolle mushrooms & spring truffle (V)

mains

sirloin (200g)
duck & mango chutney
free range chicken, charred leeks & truffle
cornish lamb shank, wild garlic & rosemary
tiger prawn & tomato risotto, baby basil, lobster bisque
sea bass, courgette, tomato & basil

sides

*hand cut chips (V)	macaroni & cheese (V)
buttered peas, smoked bacon, marjoram & mint	mashed potatoes & garlic crisps (V)
endive salad, walnut & blue cheese dressing (N)	green beans, pancetta & truffled ricotta
tenderstem broccoli, preserved lemon & chilli (V)	heritage tomato, red onion & baba ghanoush (V)

dessert

new york cheesecake (N)
summery peach tart with marzipan ice cream and fresh peach (N)
pecan nut & chocolate bar, crunchy bourbon ice cream (N)
strawberry & rose eton mess

* 25p from every dish sold will be donated to "Action Against Hunger"
bottomless wine is served for 2 hours only from time of reservation or once table is complete
management reserves the right to revoke the offer at any time

please inform your waiter of any allergens 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