

Food & Drink

London restaurant of the week: Oblix at The Shard

Majestic views and glorious food



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London restaurant of the week: Oblix

BY GQ

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The vibe

Whenever a restaurant is located higher than the fourth floor, you can guarantee the reviews will forgive almost any food faults as the diner bathes in both the thin, rarefied air and the majestic views. So when you ascend 32 floors for dinner – in this case, the north face of the Shard – the chef could probably get away with sending out a tepid dishcloth and a crescent of crisps, and we would ask for seconds purely on account of the jaw-dropping vistas. But in the case of Oblix, the food might actually be better than the cityscape going on outside. *GQ* skipped the restaurant in favour of the more informal and buzzy lounge, and we weren't disappointed.

Menu highlights

GQ isn't the type of magazine to tell you what to do – we much prefer to offer educated advice – but in this instance we are giving you an order: don't just rush to your table, take ten minutes to sit at the bar and order a drink. The high stools will give you the perfect vantage point to take in the view, and the cocktails are excellent. Choose from something seasonal and refreshing such as the Cucumber & Elderflower Rickey (Sipsmith London Cup, lime, cucumber and elderflower tonic), or one of their signature concoctions like the 6 Guns Don't Miss (Don Julio Blanco tequila, homemade bitter lemon, almond, pink grapefruit and black salt).



Suitably lubricated, head for your table and get down to business. The starters are designed to be shared, but there is a problem: most of them are so deliciously moreish you might end up squabbling over them. The [truffle](#) flatbread with pancetta and ricotta was crisp, rich and creamy with a salty twist from the ham. The crispy squid was light, spicy and with just the right texture from the batter to the calamari. And the iceberg, stilton and pancetta delivered a flavour-packed punch.



For the main course, Oblix relies principally on the grill and Jospier oven. The barbecued black cod, a Rainer Becker speciality, is of course fantastic, but we advise going hardcore carnivore. Take your pick from the free-range pork chop with bacon relish, the lamb chops with harissa and yoghurt, or go full GQ and order the bone in rib-eye for two with hand-cut chips (natch) and broccoli with preserved lemon and chilli just to get some green on the table.

If you have room for dessert, you obviously aren't trying hard enough. But if you want to go full Henry VIII, order The Big Sweet One. It's a plate featuring pretty much all the Oblix desserts and if it doesn't kill you it certainly is a show-stopping way to end a meal. And if it does kill you, well... you'll at least die happy.

The verdict

The Oblix restaurant may be more [romantic](#), but the Lounge is more fun, more relaxed and refreshingly informal. You still get the views, great food and that special sense of occasion, but the vibe is one of being in a cool bar rather than a fine-dining establishment. The [music](#) is probably a little too loud if you actually want to talk to the person you are with, and the chairs aren't particularly comfortable, but the drinks are delicious, the food is outstanding, and the views... did we mention the views?

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