

oblix

while you decide...

all at 3

chorizo, herb croutons & rosemary marinated olives, garlic & thyme (V)
parmesan cheese & honey

flatbreads & starters

smoked salmon flatbread, cream cheese & chives 14.5

truffle flatbread, pancetta & ricotta 19.5

aubergine flatbread, feta cheese, hummus & rosemary 11.5 (V)

crab cakes 19

market bowl salad 8 (V) (N)

chilled tomato & watermelon gazpacho, stracciatella, black olive 8 (V)

crab salad, calamansi crème fraîche & oscietra caviar 19

iceberg, stilton & pancetta 11.5 (N)

burrata, olives & datterini tomatoes 14.5 (V) (N)

beetroot, goat's curd & rye crumble 10 (V)

caesar salad, crispy cured ham & parmesan 11.5

autumn truffle linguine 19 (V)

crispy squid, chilli & lime 9.5

soft shell crab & chilli mayonnaise 15

fried octopus, avocado & coriander 15

lobster & scallop ceviche, jalapeno, coriander & sweet pepper 24

steak tartare, beef tomato & grilled sourdough 14.5

grilled diver scallops, king oyster mushrooms & hazelnuts 19 (N)

white asparagus, iberico ham, pine nuts, lemon, black olive 17 (N)

sunday roast 32

oblix seasonal bellini 12

cherry & yuzu, rhubarb & lemon, peach & lavender

wine pairing 12

roisserie duck, honey & clove

bodega chacra "barda" pinot noir 2014, patagonia, argentina

free range chicken, charred leeks & truffle

domaine laroche 'vaudevey' Chablis 2014, burgundy, france

cornish lamb shank, wild garlic & rosemary

barboursville cabernet franc 2014, virginia, usa

suckling pig, spiced apple, sage & cider sauce

numanthia 2011, toro, spain

bone in rib of beef & red wine gravy 39

chateau capbern gasqueton 2008, st estephe, bordeaux, france

sides

yorkshire pudding & roasted beef fat potatoes

from the grill & josper oven

sea bass, courgette, tomato & basil 24

bbq black cod & coriander salsa 36

grilled dover sole, brown crab, caper & parsley butter 38.5

whole lobster, lemon verbena & garlic butter 38

grilled halibut, asparagus, poached mussels and samphire 36

grilled aubergine, yoghurt, mint & pomegranate 15.5 (V)

orecchiette pasta, girolle mushrooms & autumn truffle 19 (V)

rib-eye (300g) 35

sirloin (250g) 29

beef tenderloin (200g) 35

bone in rib-eye for two (1100g) 90

porterhouse, bone marrow & oxtail for two (1000g) 98

lamb chops, harissa & yoghurt 29

free range pork chop, bacon relish & rosemary oil 24

béarnaise, chimichurri sauce, café de paris butter, truffle butter

sides

warm artisan bread & butter 4 (V)

endive salad, walnut & blue cheese dressing 6 (N)

green beans, pancetta & truffled ricotta 8

market bowl to share 12 (V) (N)

heritage tomato, red onion & baba ghanoush 7 (V)

green asparagus, hazelnuts, parsley & brown butter 7 (N) (V)

*hand cut chips 5.5 (V)

macaroni & cheese 6.5 (V)

buttered peas, smoked bacon, marjoram & mint 6

new potatoes, citrus dressing & soft herbs 6

mashed potatoes & garlic crisps 4.5 (V)

tenderstem broccoli, preserved lemon & chilli 7 (V)

* 25p from every dish sold will be donated to "Action Against Hunger"

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