

oblix^{west}
elevator lunch menu 12-3pm

desserts 4



all at 7
new york cheesecake (n)
pistachio and raspberry cake, rhubarb sorbet (n)
toffee banana & crème brûlée tart coffee ice cream
pecan nut & chocolate bar, crunchy bourbon ice cream (n)
selection of 3 cheeses, kumquat jam & walnut (supp 4) (n)

sides 3



hand cut chips (v)
green beans, pancetta & truffled ricotta
endive salad, walnut & blue cheese dressing (n)
tenderstem broccoli, preserved lemon & chilli (v)
macaroni & cheese (v)
mashed potatoes & garlic crisps (v)
white asparagus, cured ham & spring truffle
heritage tomato, red onion & baba ghanoush (v)

mains 2



sirloin 200g (supp. 4.5)
organic pork chop, bacon relish & rosemary oil
cornish lamb rump, puy lentils, parsley & mint
free range chicken, rosemary & romesco sauce (n)
wild garlic & morel mushroom risotto (v) (n)
grilled bass, pickled fennel & brown shrimps

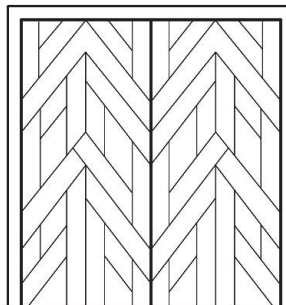
starters 1



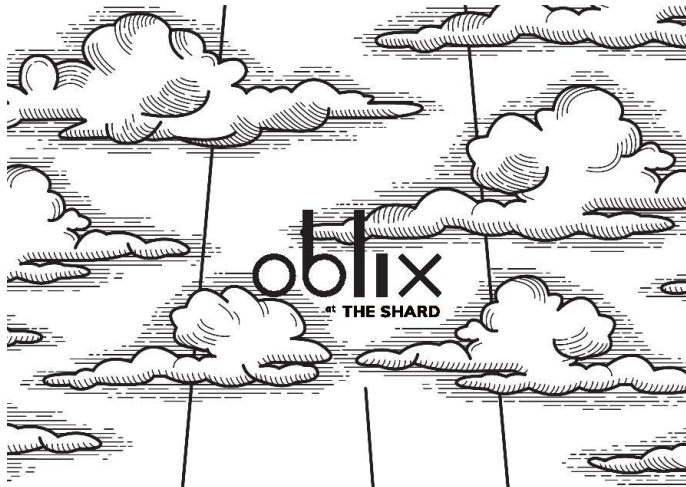
truffle flatbread, pancetta & ricotta
steak tartare, beef tomato & grilled sourdough
burrata, olives & clatterini tomatoes
beetroot, goats curd & rye crumble (v)
iceberg, stilton & pancetta (n)

starter & main with a side & mineral water 40
sharing menu, each dish is served as and when ready
unlimited wine 20 per person

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unlimited wine is served for the duration of your reservation only
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



oblix
at THE SHARD

