



glass of champagne on arrival
sharing menu, each dish is served as and when ready

starters

crab & crayfish salad
crispy squid, chilli & lime
steak tartare, beef tomato & grilled sourdough
aubergine flatbread, feta cheese, hummus & rosemary (v)
beetroot, goat's curd & rye crumble (v)
burrata, olives & datterini tomatoes (v) (n)

mains

orecchiette pasta, aubergine & roasted sweet peppers (v) (n)
sea bass, courgette, tomato & basil (n)
sirloin (250g)

sides

chef's selection

dessert

the big sweet one (n)
(oblix dessert platter)

85 per person

if you would like information on allergens or if you have any dietary requirements
please ask your waiter for assistance
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



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starters

crab & crayfish salad
crispy squid, chilli & lime
fried octopus, avocado & coriander
steak tartare, beef tomato & grilled sourdough
aubergine flatbread, feta cheese, hummus & rosemary (v)
beetroot, goat's curd & rye crumble (v)

mains

rib-eye (300g)
bbq black cod & coriander salsa
orecchiette pasta, aubergine & roasted sweet peppers (v) (n)

sides

chef's selection

dessert

the big sweet one (n)
(oblix dessert platter)

100 per person

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oblix

east

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starters

chorizo, herb croutons & rosemary
marinated olives, garlic & thyme (v)
parmesan cheese & honey
fried octopus, avocado & coriander
truffle flatbread, pancetta & ricotta
beetroot, goats curd & rye crumble (n)
market bowl salad (v) (n)
tuna tartar
crab & crayfish salad

mains

whole duck & mango chutney
whole lobster, lemon verbena & garlic butter
bone in rib-eye for two (1100g)
orecchiette pasta, aubergine & roasted sweet peppers (v) (n)

sides

chef's selection

dessert

the big sweet one (n)
(oblix dessert platter)

125 per person

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