



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)  
burrata, olives & datterini tomatoes (v) (n)  
beetroot, goat's curd & rye crumble (v)

### mains

orecchiette pasta, aubergine & roasted sweet peppers (v)  
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)

### 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

parmesan cheese & honey  
warm artisan bread & butter (v)  
marinated olives, garlic & thyme (v)  
fried octopus, avocado & coriander  
beetroot, goats curd & rye crumble (v)  
truffle flatbread, pancetta & ricotta  
market bowl salad (v) (n)  
crab & crayfish salad  
tuna tartare

## mains

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

## sides

chef's selection

## dessert

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

125 per person

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