



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
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 (300g)

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
steak tartare, beef tomato & grilled sourdough
fried octopus, sweet peppers, garlic & olive oil mayonnaise
beetroot, goat's curd & rye crumble (v)
crispy squid, chilli & lime

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, sweet peppers, garlic & olive oil mayonnaise
beetroot, goats curd & rye crumble (v)
truffle flatbread, pancetta & ricotta
market bowl salad (v) (n)
crab & crayfish salad

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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