

# oblix

east  
£85

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

## starters

crispy squid, chilli & lime  
steak tartare, beef tomato & grilled sourdough  
burrata, olives & datterini tomatoes (v) (n)  
seasonal salad, lemon verbena, mustard fruits & goats curd (v)  
crab & crayfish salad

## mains

orecchiette pasta, aubergine & roasted sweet peppers (v)  
roasted sea bass, cauliflower, watercress & lime  
sirloin (300g)

## sides

chef's selection

## dessert

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

- 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

east

£100

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

## starters

crispy squid, chilli & lime

fried octopus, sweet peppers, garlic & olive oil mayonnaise (n)

steak tartare, beef tomato & grilled sourdough

seasonal salad, lemon verbena, mustard fruits & goats curd (v)

crab & crayfish salad

## 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)

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# oblix

east  
£125

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

## starters

warm artisan bread & butter (v)  
marinated olives, garlic & thyme (v)  
fried octopus, sweet peppers, garlic & olive oil mayonnaise (n)  
seasonal salad, lemon verbena, mustard fruits & goats curd (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)

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  - (v) vegetarian dishes (n) contains nuts
- \*all dishes may contain traces of nuts