

oblix

sharing menu, each dish served when ready
includes a glass of champagne

starters

market bowl salad (vg) (n)

oblix seared salmon, rice crackers, seaweed & horseradish

truffle flatbread, pancetta & ricotta

steak tartare, aged cheddar & truffle

burrata, olives & datterini tomatoes (v) (n)

mains

dry - aged sirloin (300g)

cedar smoked black cod, pickled onions & citrus

wild mushroom orzo, cashew cheese & truffle (vg) (n)

sides

chef's selection

dessert

oblix dessert platter (v) (n)

selection of signature desserts to share

per person 110

- 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

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market bowl salad (vg) (n)

crispy squid, chilli & lime

truffle flatbread, pancetta & ricotta

beef carpaccio, mustard dressing, parmesan & watercress

tuna tartare, avocado, citrus & fermented chilli

mains

dry - aged rib - eye (300g)

cedar smoked black cod, pickled onions & citrus

wild mushroom orzo, cashew cheese & truffle (vg) (n)

sides

chef's selection

dessert

oblix dessert platter (v) (n)

selection of signature desserts to share

per person 120

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sharing menu, each dish served when ready
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starters

market bowl salad (vg) (n)

freshly baked sourdough bread & salted butter (v)

prawn cocktail, avocado, gem lettuce & spicy cocktail sauce

tuna tartare, avocado, citrus & fermented chilli

truffle flatbread, pancetta & ricotta

steak tartare, aged cheddar & truffle

mains

dry aged t - bone steak (600g)

dry aged bone in rib - eye (600g)

whole lobster, lemon verbena & garlic butter

wild mushroom orzo, cashew cheese & truffle (vg) (n)

sides

chef's selection

dessert

oblix dessert platter (v) (n)

selection of signature desserts to share

per person 140

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