oblix

west lunch menu

two courses 39
three courses 49

freshly baked sourdough bread & salted butter (v) +5

starter

burrata, olives & datterini tomatoes (v) (n)
seared salmon, rice crackers, seaweed & horseradish
market bowl salad, granola, vegetables & herbs (vg) (n)
marinated sweet peppers, hazelnut & feta (vg) (n)
tuna tartare avocado, citrus & fermented chilli

main course

iberico pork ribs, bbq, jalapeño, salsa verde & lime
half rotisserie chicken, lemon, rosemary & garlic mashed potatoes
grilled dry aged sirloin (200g), fries & truffle mayonnaise
wild mushroom orzo, cashew cheese & black truffle (vg) (n)
roasted seabream, olives, tomato & basil vinaigrette

sides

market bowl salad (vg) (n) +8
green beans, pancetta & ricotta +9
tenderstem broccoli, almonds, chilli & lemon (v) (n) +8
heritage tomato salad, olive & capers (vg) +8
mashed potatoes & garlic crisps (v) +8

dessert

new york cheesecake, hazelnut & citrus (v) (n)
pecan nut & chocolate bar, crunchy bourbon ice cream (v) (n)
vanilla ice cream sundae, brownie, cashew nuts (v) (n)
seasonal & exotic fruits with sorbets (vg)

• 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 • (vg) vegan dishes • (n) contains nuts
*all dishes may contain traces of nuts