

FELIX

A la Carte

12pm – 3pm / 5.30pm – 9pm

APERERO

Grilled Focaccia, Smoked Ricotta (v)*	6
Felix Olives, Aleppo, Garlic, Orange (ve)	5
Courgette Fritto, Tahini Aioli, Paprika (ve)	8
Smoked Beef, Cheese & Onion Cigars *	9

SHARING STARTERS

Burrata, Green Beans, Strawberry Molasses, Sunflower Seeds, Shiso (v)	10
Stone Bass Ceviche, Passionfruit, Kaffir Lime, Jalapeno (df)	13
Warm Brown Crab Crumpet, Pickled Fennel, Buttermilk *	14
English Asparagus, Oak Smoked Salmon, Dill Yoghurt, Hazelnut	12
Ponzu Tomatoes, Radish, Sesame Yoghurt, Crispy Chilli Oil (ve)	9
Kashmiri Lamb Skewers, Curry Leaf, Shredded Carrot	8 each

LARGE PLATES

Chicken Milanese, Miso Brown Butter, Pickled Lemon *	20
Charred Sea Bream, Skillet Roasted Tomatoes, Cod's Roe (df)	22
Grilled Leg of Lamb, Artichokes, Spinach Pesto, Peas, Garlic (df)	28
Spiced Monkfish Tail, Grilled Brassicas, Fish Bone Sauce, Kombu	29
Rack & Saddle of Venison, Smoked Celeriac, Felix Peppercorn Sauce	36
Apricot Tandoori Aubergine, Chutney, Shredded Carrot, Peanuts (ve)	19
Black Garlic Glazed Beef Short-Rib, Beer Pickled Onions, Rendang Sauce (df) - <i>for two</i>	29 pp

SIDES

Mustard Leaf Salad, Cider Vinaigrette (ve)*	5
Charred Greens, Dashi Cream (v)	6
Miso Mash, Brown Butter (v)*	6
Fries, Chive Salt (ve)	6

DESSERT

Lemon Fro-Yo, Pistachios, Cranberries, Agave (v)	7
Chocolate Nemesis, Whiskey Caramel, Cherries, Walnuts (v)	10
Madagascan Vanilla Ice Cream – <i>add shot of espresso 3.5</i>	5

Dishes with * contain gluten, please make us aware of any allergens
An optional discretionary 12.5% service charge will be added to your bill
Please note, we are cashless