

FELIX

Group Menu

Two Courses £38 / Three Courses £45

Snacks and Sides sold separately

for minimum 8 guests

SNACKS

Felix Olives, Aleppo, Garlic, Orange (ve) 4

Grilled Focaccia, Smoked Ricotta, Leek Pesto (v)* 5

Courgette Fritto, Tahini Aioli, Paprika (ve) 7

STARTERS

Saffron & Nduja Arancini, Hot Honey Figs, Rosemary *

Toasted Brown Crab Crumpet, Pickled Fennel, Dashi Buttermilk *

Purple Beetroots, Goat's Labneh, Raz el Hanout, Apricot, Roses (v)

Oak Smoked Salmon, Dill Yoghurt, Cucumber, Hazelnuts

MAIN COURSE

Grilled Pork Shoulder Steak, Artichoke Cream, Oyster Mushrooms (df)

Seared Cornish Pollock, Cannellini, Confit Leeks, Fish Bone Sauce, Kombu

Barbecued Duck Breast, Black Current, Grilled Purple Cabbage, Szechuan (df)

Aged Surrey Farmed Beef Onglet, Smoked Celeriac, Felix Peppercorn Sauce (£5 *supp*)

Apricot Tandoori Aubergine, Chutney, Shredded Carrot, Peanuts (ve)

SIDES

Ponzu Tomatoes, Crispy Chilli (ve) 5

Pink Leaves, Mustard Vinaigrette (ve)* 5

Charred Greens, Dashi Cream (v) 6

Baby Potatoes, Peri Peri (ve) 5

Fries, Chive Salt (ve) 5

DESSERT

Lemon Fro-Yo, Pistachios, Cranberries, Agave (v)

Somerset Brie, Spiced Apricot, Fried Bread, Honey (v)

Chocolate Nemesis, Whiskey Caramel, Cherries, Walnuts (v)

Madagascan Vanilla Ice Cream (v) – *add shot of espresso*

FELIX

Feast Menu

Signature Feasting Menu Designed for the Whole Table to Share
for minimum 8 guests

£60 pp

BREAD & OLIVES

Felix Olives, Aleppo, Garlic, Orange (ve)
Grilled Focaccia, Smoked Ricotta, Leek Pesto (v)*
Courgette Fritto, Tahini Aioli, Paprika (ve)

FIRST COURSE

Toasted Brown Crab Crumpet, Pickled Fennel, Buttermilk *
Tuna Tartare, Harissa Mustard, Radishes, Cod's Roe, Sesame Oil, Ponzu (df)
Purple Beetroots, Goat's Labneh, Raz el Hanout, Apricot, Roses (v)
Chicken & Bonito Skewers, Soy Honey, Pine Nut Satay

MAIN EVENT

Signature Black Garlic Beef Short-Rib
Beer Pickled Onions, Rendang Sauce, Fried Curry Leaves (df)

Barbecued South Coast Monkfish
Confit Leeks, Smoked Fish Bone Sauce, Kombu, Capers

Charred Greens & Peri Peri Potatoes

Vegan & Vegetarian options on request

DESSERT

Somerset Brie, Spiced Apricot, Fried Bread, Honey (v)
Chocolate Nemesis, Whiskey Caramel, Cherries, Walnuts (v)
Lemon Fro-Yo, Pistachios, Cranberries, Agave (v)