

FELIX

A la Carte

Dinner Tue - Sat 5pm – 9pm

Lunch Wed – Sat 12pm to 3pm

APERIO

Felix Olives, Aleppo, Garlic, Orange (ve)	4
Grilled Focaccia, Smoked Ricotta, Leek Pesto (v)*	5
Courgette Fritto, Tahini Aioli, Paprika (ve)	7

SHARING STARTERS

English Asparagus, Oak Smoked Salmon, Dill Yoghurt, Hazelnut	12
Toasted Brown Crab Crumpet, Pickled Fennel, Dashi Buttermilk *	14
Tuna Tartare, Harissa Mustard, Radishes, Cod's Roe, Sesame Oil	16
Burrata, Grilled Beans, Strawberry Molasses, Sunflower Seeds, Shiso (v)	10
Harissa Venison Skewer, Smoked Bacon, Nduja XO	8 <i>each</i>

LARGE PLATES

Chicken Milanese, Guindilla Kraut, Miso Brown Butter, Dill *	20
Charred Sea Bream, Skillet Roasted Tomatoes, Cod's Roe (df)	23
Grilled Leg of Lamb, Artichokes, Spinach Pesto, Peas, Garlic (df)	28
Barbecued Monkfish Tail, Grilled Brassicas, Fish Bone Sauce, Kombu	29
Aged Surry Farmed Beef Onglet, Smoked Celeriac, Felix Peppercorn Sauce	34
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>	27 <i>pp</i>

SIDES

Ponzu Tomatoes, Crispy Chilli (ve)	5
Mustard Leaf Salad, 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)	7
Chocolate Nemesis, Whiskey Caramel, Cherries, Walnuts (v)	10
Madagascan Vanilla Ice Cream (v) – <i>add shot of espresso</i> 3.5	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