

FELIX

A la Carte

Dinner Tue - Sat 5pm - 9pm

Lunch Wed - Sat 12pm - 3pm

APERERO

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

SHARING STARTERS

Purple Beetroots, Goat's Labneh, Raz el Hanout, Apricot, Roses (v)	10
Toasted Brown Crab Crumpet, Pickled Fennel, Dashi Buttermilk *	14
Tuna Tartare, Harissa Mustard, Radishes, Cod's Roe, Sesame Oil, Ponzu (df)	15
Burrata, Grilled Beans, Strawberry Molasses, Sunflower Seeds, Shiso (v)	10
Chicken & Bonito Skewer, Soy Honey, Pine Nut Satay	8 each

LARGE PLATES

Chicken Milanese, Guindilla Kraut, Green Ezme, Anchovy, Dill *	20
Grilled Pork Shoulder Steak, Artichoke Cream, Oyster Mushrooms (df)	25
Aged Surrey Farmed Beef Onglet, Smoked Celeriac, Felix Peppercorn Sauce	29
Barbecued South Coast Monkfish, Confit Leeks, Fish Bone Sauce, Kombu	33
Apricot Tandoori Aubergine, Tahini, Fennel, Peanuts, Curry Leaves (ve)	20
Black Garlic Glazed Beef Short-Rib, Beer Pickled Onions, Rendang Sauce (df) - <i>for two</i>	30 pp

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)	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