

FELIX

Group Menu

Two Courses £38 / Three Courses £45

Snacks and Sides sold separately

For minimum 6 guests, up to a maximum of 28

Pre-order Required

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, Pickled Lemon

MAIN COURSE

Chicken Milanese, Guindilla Kraut, Green Ezme, Anchovy, Dill *

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

Barbecued Duck Breast, Blackberries, Grilled Purple Cabbage, Szechuan (df)

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

Sticky Szechuan Cauliflower, Pinenut Satay, Mushroom Caramel, Sage (ve)

SIDES

Pink Leaves, Mustard Vinaigrette (ve) 5

Charred Greens, Dashi Cream (v) 6

Roasted Miso Mash (v) * 7

Fries, Chive Salt (ve) 6

DESSERT

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

Grilled Baron Bigod, Focaccia, Agen Prune, 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, up to a maximum of 28

Pre-order Required

£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 Crudo, Passionfruit, Green Tomatoes, Kaffir Lime, Jalapenos (df)
Purple Beetroots, Goat's Labneh, Raz el Hanout, Apricot, Roses (v) *

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

Chive Salt Fries & Charred Greens

Vegan & Vegetarian options on request

DESSERT

Chocolate Nemesis, Whiskey Caramel, Cherries, Walnuts (v)
Grilled Baron Bigod, Focaccia, Agen Prune, Honey (v)
Lemon Fro-Yo, Pistachios, Cranberries, Agave (v)