

oblix

coffee & tea

oblix blend coffee

our coffee is organically farmed arabica, from a co-operative of small estates in el salvador, honduras and brazil under rainforest alliance and fairtrade certifications. at 1,700 meters the fruit of the coffee plant develops very slowly, allowing its delicate characteristics to emerge, the ripest cherries are then handpicked, before it is lightly washed and sundried. our baristas take pride in applying the final step in coffee making; creating your preferred drink be it an espresso, ristretto or however dry or velvety you like the milk.

oblix blend tea

blended exclusively for oblix, our house blend is a mixture of organic black malawi, darjeeling and a cornish earl grey. a traditional english breakfast tea made from exquisite, hand-crafted leaves. deep, rich and aromatic with elegant complexity and subtle citrus notes.

rare earl grey

a traditional earl grey made exclusively from hand-crafted orthodox tea and natural bergamot oil. this is tea as it used to be - not a modern approximation of a classic. a clean and exceptionally bright tea that can be enjoyed with a twist of lemon in place of milk.

whole leaf green tea

a whole leaf tea that is meticulously hand-crafted. the leaves are fired in a wok over charcoal in the same the way it has been produced for 5000 years. clean and refreshing with a very light, smoky undertone.

jasmine silver tip

a delicate white tea crafted entirely from spring buds. the tea is not flavoured but carefully scented over six consecutive nights with fresh jasmine flowers. wonderfully heady yet delicate and low in caffeine.

english peppermint

a rare english peppermint grown in cornwall on the tregothnan estate, this is one of the very last english mints in production. it has a strong peppery nose with a smooth balanced flavour.

wild rooibos

this rooibos is grown completely wild in the cedarburg mountains and harvested by hand on horseback. a real red-bush, it enjoys strong, bright, berry-like flavours.

whole chamomile flowers

these whole chamomile flowers are grown on a small egyptian farm. the flavour is sweet and soft without a trace of bitterness and has a wonderful calming effect.

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afternoon tea at oblix

your choice of tea from our tea menu

sandwiches

john ross smoked salmon, cream cheese & cucumber
duck egg & truffle mayonnaise (V)
honey glazed ham with celeriac remoulade & english mustard
free range coronation chicken
roast beef & horseradish

scones

freshly baked scones
cranberry scones
seasonal fruit jam & clotted cream

pastries

yuzu meringue tart
exotic fruits choux bun (N)
rhubarb & yoghurt panna cotta
crunchy chocolate pecan bar (N)
flourless chocolate cake

£47 per person

with a glass of billecourt - salmon champagne £60 (additional glass £13)

with the bon vivant cocktail £60 (additional cocktail £13)

hendrick's gin, rooibos tonic, seasonal tea & champagne

we regret to inform you that oblix currently does not offer
alternative afternoon tea menus for allergies or dietary requirements
a discretionary 13.5% service charge will be added to your bill

(V) vegetarian dishes (N) contains nuts

* all dishes may contain traces of nuts