



@OFFBEET_FOOD



WHAT IS OFFBEET?

It’s not an entirely easy question to answer. We couldn’t just say it’s a modern British food brand, it’s not just a vegan restaurant either, it comes down to the philosophy of our mindset which drives our food, drink, service and brand.

Perfection is different for everyone, it’s not clearly defined but it’s something we strive for. The OFFBEET mindset drives us to always redesign ourselves and what we do. This is what keeps us progressive and innovative.

When designing a new dish we start with a basic concept and from here we add layers of flavours and textures. Some elements are classic, some modern, there are no rules that can’t be broken as far as we are concerned. As long as the result produces a dish that invigorates the senses of our guests.

Almost every element on our menu is made by us. This is a rare luxury in today’s restaurant industry. It’s costly and time consuming but we truly believe you will taste the difference and furthermore it gives us complete control over the food.

We sincerely hope you enjoy your dining experience with us, please show kindness and compassion to our amazing waiting staff who are just as passionate as our chefs.

WHILE YOU WAIT

Glazed ‘Bacon’ Roasted Nuts (GF)	4	Winter Kale Crisps (GF)	4.5
Rosemary & Orange Olives (GF, NF)	4	Sage & Onion Roasted Nuts (GF)	4
Crisp Bread & Faux Gras (GF)	6.5	Trio of Sourdough Focaccia	4

LARGE PLATES

<div>Woodland Gnocchi (GF)</div> <div>Rosemary pesto, faux gras, petit cauliflower steaks, oak smoked hazelnuts, beetroot & carrot crisps, nitrogen orange droplets, orange gel, celeriac purée, foraged pine needle and moss infusion table mist.</div>	<div>OFFBEET RECOMMENDATION</div>	19
<div>Bubble & Squeak (GF)</div> <div>Truffled potato, cabbage, & chestnut croquette, dill, mint and lemon pea crush, onion & garlic purée, smoked prosciutto, piccalilli, pea shoots, ‘egg yolk’ spheres.</div>		17
<div>Porq Belly (NF)</div> <div>Juniper, bay & 5 spice braised porq seitan, carrot & star anise puree, umami demi-glace, sous vide charred fennel, spiced apple & cabbage bhaji, za’atar, five spice crackling, micro fennel.</div>		18
<div>Surf & Turf (GF, NF)</div> <div>Sous vide umami cauliflower steaks, koji fermented miso cauliflower purée, king oyster mushroom scallops, crispy tempura oyster mushrooms, capers, pink peppercorn sauce, samphire, organic dulse, kelp and ocean green seaweeds, carrot top salsa verde, lemon sea foam.</div>		19

SMALL PLATES

<div>Crispy Memphis Cauliflower (GF)</div> <div>Battered cauliflower, Memphis BBQ sauce, sour cream, sweetcorn & pineapple relish, kale slaw, parmesan crumb.</div>		8
<div>Carrots & Radishes (GF)</div> <div>Sous vide whole carrots, beetroot & caraway hummus, sous vide pickled whole radishes, carrot top salsa verde, rose dukkah.</div>	<div>OFFBEET RECOMMENDATION</div>	7
<div>Oyster Mushrooms Manchurian (GF)</div> <div>Crispy twice cooked oyster mushrooms in a Manchurian glaze, nigella seed & fenugreek panisse, curried beetroot sour cream, broccoli confetti, micro coriander.</div>		9
<div>Charred Hispi Cabbage (GF)</div> <div>Charred cabbage with a miso and soy glaze, rich demi-glace, mint gel, cognac chestnuts, cranberry sauce, koji fermented miso cauliflower purée.</div>		8

ACCOMPANIMENTS

<div>OFFBEET RECOMMENDATION</div>	Seasoned Fries (GF, NF)	4
Parmesan & Rosemary Fries (GF, NF)	5	Mozzarella, Walnut & Orange Salad (GF) 6

DESSERTS

<div>A Gift of Chocolate (GF)</div> <div>Chocolate orange soil, beetroot fudge brownie, melt in the mouth salted caramel powder, orange gel, smoked hazelnuts, chocolate & kalamata olive nitrogen ice cream, vanilla bean tapioca pudding fritter with orange blossom glaze. Served with essence of chocolate table mist.</div>	10
<div>Lemon Meringue Pie (NF)</div> <div>Thyme shortbread, lemon curd, Italian meringue, blueberry sauce, apple and rose caviar, popping candy sherbet.</div>	8

Allergen Info - ALLERGENS ARE ALWAYS PRESENT IN OUR KITCHEN AND IN SOME DISHES.
Please ask for our allergy information sheet if you are unsure about a dish.