Plates -&- Pours
OFFBEET

First Impressions

Velvet chickpea hummus, lime leaf oil, nduja onion chutney.	8.5
Smoked rosemary baba ganoush, roasted hazelnut dukkah, rosemary oil.	9.5
Labneh, beetroot tartare, puffed rice, carrot yolk misozuke.	11
Stone baked laffa bread, winter herbs, olive oil, fresh foraged sumac. (GFO)	3.5

Mains

Fennel Salad
Shaved fennel, matured almond 'feta', rocket, mint, hazelnuts, summer strawberries vinegar.

Crispy Cauliflower
Sweet & spicy pomegranate molasses, smoked aubergine cream, turnip asazuke.

Oyster Mushrooms Skewers
Rosemary, cumin, smoked paprika & garlic. Parsnip tahini, lime leaf oil, hazelnut dukkah.

Potato Lithos
Layered potatoes, winter green sauce, tahini, black garlic aioli, puffed rice, koji salt.

£35.5 Per Person / £46 OFFBEET Experience (PP). All served tapas style.

Treat Time

Chocolate, chestnut & espresso tart with orange zest clotted cream.	9
Spiced pumpkin & pecan baked cheesecake with maple.	9

All dishes can be made gluten free upon request at booking. Please let our staff know if you have any allergies. A discretionary 12.5% service charge will be added to your bill.

Seasonal - Zero Waste - Plant-Based