

Offley Place
COUNTRY HOUSE HOTEL

• RESTAURANT •

STARTERS

Parsley cake • £6.95 (V)

whipped feta cheese, pickled cauliflower, radish, walnut emulsion (V)

Cured Mackerel • £7.25 (GF)

celeriac remoulade, iced fennel & radish, burned cucumber (GF)

Duck Liver Parfait • £7.25

smoked duck breast, toasted brioche, compressed apple

Parsnip & Cumin Soup • £6.75 (V)

coriander crème fraiche, red onion bhaji

MAIN COURSE

Chargrilled Rib Eye Steak • £21.50

shoe-string fries, pancetta wrapped fine beans, heritage carrot, peppercorn sauce

Rack & Braised Shoulder of English Lamb • £18.50

gratin potato, tenderstem broccoli, roasted shallots, port wine sauce

Corn Fed Chicken Breast • £17

bubble & squeak, braised young leek, braised red cabbage, madeira jus

Roasted Cod Fillet • £17.95

violette potato, artichoke, parmesan gnocchi, celeriac puree

Parmigianna of Aubergine • £15.50 (V)

roma tomato sauce, baby spinach & cauliflower cheese



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DESSERT

Glazed Lemon Curd Tart • £7.25

raspberry gel, red fruit sorbet

Coconut Rice Pudding • £7.50 (GF)

glazed pineapple, coconut ice cream

Iced Passion Fruit Parfait • £7.50

*prosecco mandarin sorbet, passion fruit
brittle*

Offley Place Cheeseboard • £11.95

*british farmhouse cheeses, quince jelly,
wheat wafers*

If you suffer from a food allergy or intolerance please let your server know upon placing your order.

Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone therefore we can never guarantee that a dish is completely free from any allergens.

