

— OLD BICYCLE SHOP —

NIBBLES

Southern jackfruit
nuggets
(pb) 6

Courgette kofte, green
goddess sauce
(pb, gif) 6

Mixed olives
(pb) 3

Sweet potato harissa
hummus, flat breads
(pb) 4

Selection of breads,
butter, balsamic &
olive oil (v) 3.3



BRUNCH

Monday–Sunday 10am ‘til 4pm, Gif bread available

Sweet potato pancakes, dried apricot,
coconut yoghurt, oat crumble & banana
powder (pb) 7

Black rice pudding, mango & lime
compote, coconut yogurt (pb) 6.5

Vegan Breakfast – baked field
mushrooms topped w chili, Puffed rice
granola, gigante beans, pb bacon,
scrambled tofu, slow roasted tomatoes,
sourdough (pb) 12

OBS French toast, blueberry maple
compote, banana powder(pb) 7

Smashed avocado, sourdough, chili,
lime & tomato salsa, watercress,
almond dukkha (pb) 7.5

Dingley Dell streaky bacon bap 5.5

Croque Monsieur 8

Croque Madame 9

Scrambled tofu & slow roasted
Tomatoes on Sourdough (pb) 6.5

VLT–Pb Bacon, Lettuce, Tomato (pb) 7.5

Eggs on toast (cooked your way) (v) 5.5

Benedict – cured ham 7.5

Royale – smoked salmon 8.5

Florentine – cavolo Nero (v) 7

Darwin – smoked bratwurst &
caramelised onions 8.5

Smoked bratwurst & red onion hash,
roast tomatoes, field mushrooms, fried
egg 12

Add:

Bacon/Egg 1	Salmon	3.5
Tofu scramble 2	Smashed Avo	2.5

Lunch

Daily from midday ‘til 5pm

Freshly made soup of the day, toasted sourdough or gluten free bread (pb) 6.5

Cured Salmon, pickled cucumber, fennel, truffle cream cheese (gif) 9

Celeriac Remoulade, burnt apple puree, pickled granny smith, candied pecans (pb, gif) 9/13

Heirloom tomato & watermelon salad, dehydrated olives, pb feta, pickled shallots, sunflower seeds (pb, gif) 8.5/12

Fish tacos, grilled cod, charred sweetcorn Pico di Gallo, chipotle & kiwi salsa 8

Tandem – sweet potato & harissa hummus, pita, grilled artichokes, smoked dukkha, green goddess sauce, courgetti
kofta, jackfruit nuggets, celeriac remoulade (pb) 14

Wild mushroom & miso ramen, green tea marinated crispy tofu, leafy greens, radish pickle (pb, gif) 14
– add chicken (5) – add cod (5) – add egg (1)

Pan fried loin of cod, dashi seaweed, roast turnip, parsnip puree, ponzu dressing (gif) 16

Posh kebab, greek flat bread, house slaw, saffron aioli & pomegranate
~ Chipotle pulled chicken, roasted pineapple, chorizo, coriander, lime, soured cream, guacamole 14.5

~ Red wine & mint braised lamb shoulder, pickled cabbage, cranberry, feta, chilli 15.5

~ Za’atar crusted tofu, sweet potato & harissa hummus, orange, quinoa & mint tabbouleh, green goddess (pb) 15

Pan fried fillet steak, slow roasted cherry tomatoes, triple cooked chips, sauce béarnaise (gif) 24

Smoked vegan sausage hot pot, sweet potato mash, rosemary tenderstem broccoli, garlic, crushed walnuts (pb) 16

Spiced duck breast, rye bread pain perdue, apple & raisin puree, heritage carrots, spiced jus 18

Parsley & salt seasoned vegetables (pb, gif) 3.5

Za’atar chips & aioli (v) 4

Mixed leaf salad, mustard dressing (pb) 3.5

Roasted Root Vegetables (pb) 4

(v) Vegetarian (pb) Plant-based (gif) Gluten Ingredient Free Allergen information is available. Please ask a member of our team for details.

For tables of 5 or more or private dining: A discretionary 10% service charge will be added to your bill.

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PUDDINGS

Spiced sticky toffee pudding, caramelized banana, hazelnut crumb, Frangelico ice cream (v)	7.5
Fresh fruit Pavlova, plant-based meringue, candied ginger (pb, gif)	7.5
Elderflower & lime frozen meringue, lemon & olive oil sponge, elderflower gel, blood orange sorbet (pb)	7.5
Selection of cheeses, brewhouse ale chutney, celery, grapes, crackers	9
Selection of ice cream or sorbet (pb, gif)	5.5

COFFEE & SIPPING



Dows LBV Port	4.2	The Noble Wrinkled Riesling, d'Arenberg	6.05
Tio Pepe Fino Sherry	4.2	Courvoisier VSOP	4.3
Sip smith Sloe Gin	3.9	Knob Creek Bourbon	4.3

A selection of single malts is also available

COFFEE

Americano	2.4
Latte	2.8
Flat white	2.8
Cappuccino	2.8
Single espresso	2.0
Macchiato	2.3
Hot chocolate	2.8
Mocha	2.9
Extra shot	0.4

LIQUEUR COFFEE

Irish ~ Jameson	6
Irish Cream ~ Baileys	6
Seville ~ Cointreau	6
French ~ Martell Cognac	6

KANDULA TEA

Earl Grey, English breakfast, Ebony chai, Moroccan mint, Lemon ginger, Strawberry hibiscus, Green Ceylon, Spiced mango green tea, Chamomile rose, Vanilla chai rooibos	2.4
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All our hot drinks are either Fairtrade, Organic or Forest Alliance

PRIVATE SPACES

In a building that oozes both history & innovation, we've created a beautiful space to inspire the meeting of friends & the generation of new ideas.

The Granta Room seats up to 20 for dinner, or a smaller table of 10 if you'd like your own sitting room too. It has a flat screen TV & music system, so you can have your party just how you like it. Alternatively, if you would like a space for some canapes & drinks it can hold up to 35 people standing.

The Winter terrace can house up to 16 for a sit down dinner or 20 standing

If you are interested in making a booking just head to our website & make an enquiry on the private dining page or feel free to give us a call.

