

— OLD BICYCLE SHOP —



DINNER

Daily from 5pm 'til 9pm

NIBBLES

Beetroot houmous, flatbread, pickled chilli drops (pb)	4	Bread, butter, oil & vinegar (v) (pb, gif available)	4	Halloumi chips, toasted seeds & pomegranate molasses (v) (gif)	6.5
		Mixed olives (gif) (pb)	4		

STARTERS

Freshly made soup of the day, toasted sourdough (pb) or gluten free bread (pb) (gif)	7
Roasted red pepper, marinated artichoke, honey & thyme feta galette with pistachio dukkah & basil oil (v)	9
Tandoori chicken skewers, mango chutney, pickled cucumber, poppadom & charred lime (gif)	9
Smoked trout, dill crème fraiche, pickled fennel & radish, olive oil flat bread, keta caviar	9
Green vegetable gyoza, pea puree, sesame seeds & miso dressing (pb)	8.5
Seared scallops with chorizo, celeriac puree and sweetcorn salsa	10
The Tandem – Beetroot houmous, babaganoush, sweet potato falafel, roasted peppers, marinated artichokes, olives, capers & flat bread (pb)	15
<i>Add cured meats</i>	8

MAINS

Marinated halloumi, avocado, pomegranate, chicory, fresh herbs & quinoa (v) (gif)	8.5 / 13
Pan fried spinach gnocchi, miso butter, bok choy, green beans, toasted sesame, crispy shallots (pb)	8 / 12
ADD ON Marinated chicken supreme 5 Pan fried cod fillet 6 Toasted goat's cheese 4	
Chickpeas, squash & lemon grass Thai curry, rice, pickled ginger & Asian slaw	14
Pan fried cod, sauteed new potatoes, kale, chorizo jam & sweet potato crisp	18
Posh kebab: flat bread, house slaw, aioli, pomegranate seeds & spring onions (<i>Choice of filling</i>)	
Sumac & yoghurt slow roasted lamb shoulder, baby gem, pomegranate molasses	16
Sweet potato & basil falafel, houmous, harissa, pickles (pb)	15
Pumpkin tortellini, sauteed wild mushrooms, Jerusalem artichoke puree, shaved Parmesan with crispy sage & truffle oil (v)	13
Pan fried chicken supreme, roasted Mediterranean vegetables, tomato pesto & black olives (gif)	16
28-day aged Hereford rib eye steak, chips, watercress and peppercorn sauce (gif)	24
Pan fried haunch of venison, braised red cabbage & roasted vegetables with red wine jus (gif)	21

SIDES

Skin on fries & aioli (pb) (gif) 4 / House salad, maple & mustard dressing (pb) (gif) 4 / New potatoes, Maldon sea salt, butter & parsley (v) (gif) 4 / Seasonal greens (pb) (gif) 4
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PUDDINGS

Sticky toffee pudding, toffee sauce, ice cream (v) (gif)	8
Baked vanilla NY cheesecake, berry compote, sorbet (pb) (gif)	8
Apple and pear oat crumble with custard (v)	8
Double chocolate brownie, dehydrated raspberry, sorbet, whipped cream (v) (gif)	8
Coconut mousse with passion fruit, pomegranate seed, lime & roasted pineapple (pb) (gif)	8
British cheese, crackers, spiced plum chutney	10

V (vegetarian) **PB** (plant based) **GIF** (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask your server. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

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☄☄☄ COFFEE & SIPPING ☄☄☄

Dows LBV Port	4.2	The Noble Wrinkled Riesling, d'Arenberg	6.05
Tio Pepe Fino Sherry	4.2	Courvoisier VSOP	5
Sipsmith Sloe Gin	3.9	Knob Creek Bourbon	5

A selection of single malts is also available

COFFEE

Americano	2.8
Latte	2.9
Flat white	2.9
Cappuccino	2.8
Single espresso	2.2
Macchiato	2.4
Hot chocolate	2.8
Mocha	3.1
Extra shot	0.5

LIQUEUR COFFEE

Irish ~ Jameson	7
Irish Cream ~ Baileys	7
Seville ~ Cointreau	7
French ~ Martell Cognac	7

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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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.

USE OUR CITY CLUB APP TO ORDER FROM YOUR TABLE



STEP 1
Scan the QR code to
download the app



STEP 2
Select **Order at Table**
& enter your table number



STEP 3
Choose, pay & wait
for your order to arrive!

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