

— OLD BICYCLE SHOP —



BRUNCH

10am – 3pm Monday to Sunday

EARLY

Plant Based yoghurt, mixed berries, toasted almond, hazelnut, seed & agave syrup (gif) (pb)	5
Fluffy American pancakes (pb) (gif available) with:	
Toasted hazelnut, almond & pecan, sliced banana, dark chocolate sauce & maple syrup (pb)	8
Roasted peach, coconut yoghurt, chilli, basil & peach syrup (pb)	8
Corn bread, chickpea, tomato & aubergine ragu with courgette ribbons, avocado & toasted pine nuts (pb)	9

BREAD

(gif) bread available

Smashed avocado, toasted seeds, rapeseed oil, cherry tomato & dukkah on toast (pb) (gif available)	8.5
Croque Monsieur	8.5
Croque Madame	9.5
Plant based scrambled tofu, wilted spinach & sourdough toast (pb)	8.5
Sautéed mushroom, blue cheese cream sauce with watercress on sourdough toast (v)	8.5

EGGS

Eggs Florentine, sautéed spinach, hollandaise sauce (v)	7.5
Eggs Royal, smoked salmon, hollandaise sauce	9.5
Eggs Benedict, Old Mill honey roast ham, hollandaise sauce	8.5

(all served on toasted sourdough)

ADD ON Bacon 1.5 | Egg 1.5 | Salmon 4 | Smashed Avo 3 | Sourdough 1.5 | Halloumi 5

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

OUR SELECTION OF FINE TEAS

English Breakfast, Earl Grey, Decaffeinated	2.4
Ceylon black tea, Spiced Chai, Dragonwell Green tea, Organic Jasmine Green tea, Egyptian Mint, Persian Pomegranate, Turmeric Citrus, Spicy Rooibos, Citrus Chamomile, Beetroot & Apple	

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.

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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~~~~~ LUNCH ~~~~~

12-3pm Monday to Friday | Saturday - Sunday 12-4pm

~~~~~ 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
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
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

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, beetroot houmous, baby gem, pomegranate molasses (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

~~~~~ 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

~~~~~ PUDDINGS ~~~~~

Sticky toffee pudding, toffee sauce, ice cream (v) (gif)	8
Baked vanilla NY cheesecake, berry compote, sorbet (pb) (gif)	8
Double chocolate brownie, dehydrated raspberry, sorbet, whipped cream (v) (gif)	8
British cheese, crackers, spiced plum chutney	10

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