

# — OLD BICYCLE SHOP —



## ≈ DINNER ≈

5pm-9pm Monday to Friday | 4pm-9pm Saturday

## ≈ NIBBLES ≈

|  |   |  |     |
|--|---|--|-----|
| Sourdough with balsamic vinegar and oil 348Kcal (pb) or butter 628Kcal (v) | 4 | Tomato & red pepper houmous with crudités and toasted flatbread 697Kcal (pb) | 4   |
| Marinated Nocellara olives 155Kcal (pb) (gif)                              | 5 | Halloumi chips with toasted seeds and pomegranate molasses 285Kcal           | 6.5 |

## ≈ STARTERS ≈

|  |      |
|--|------|
| Freshly made soup of the day with toasted sourdough (pb) or gluten free bread (pb) (gif) Ask for today's option and calorie info   | 7    |
| Pan fried spinach gnocchi, miso butter, bok choy, green beans, toasted sesame, crispy shallots 375Kcal (pb)  | 8    |
| Tandoori tempeh skewers with mango chutney, pickled cucumber and a poppadum 528Kcal (pb) (gif)   | 10.5 |
| Duck croquettes, pea purée, pickled enoki mushrooms and truffle mayonnaise 895Kcal (gif)   | 10.5 |
| Spring vegetable gyoza with carrot purée, pickled ginger and edamame beans 190Kcal (pb)  | 9    |
| Crispy soft-shell crab with pickled kohlrabi slaw and a miso & tomato mayonnaise 394Kcal (gif)   | 10   |
| Tea smoked sea trout with celeriac remoulade, orange, capers and chives 431Kcal (gif)  | 10   |
| Tandem: roasted tomato & red pepper houmous, babaganoush, sweet potato falafel, roasted peppers, marinated artichokes, olives, capers and flatbread 1245Kcal (pb) (gif available)   <b>ADD</b> cured meats 124Kcal | 8 16 |

## ≈ MAINS ≈

|  |        |
|--|--------|
| Salad of quinoa, heirloom tomatoes, leaves, peppers & courgettes 741Kcal (pb) (gif)  | 13     |
| Pan fried spinach gnocchi, miso butter, bok choy, green beans, toasted sesame, crispy shallots 568Kcal (pb)  | 12     |
| <b>ADD</b> chicken supreme 108Kcal 7   sea trout 315Kcal 8   goat's cheese 235Kcal 5   |        |
| Posh kebab: flatbread, house slaw, aioli, pomegranate seeds, spring onions and your choice of filling (gif available)  |        |
| Sumac and yoghurt slow roasted lamb shoulder, baby gem, pomegranate molasses 1438Kcal  | 18     |
| Sweet potato & basil falafel, tomato & red pepper houmous, baby gem, pomegranate molasses 853Kcal (pb)   | 15     |
| Pan fried sea trout with a lemon dressed cannellini, green bean & fennel salad 586Kcal (gif)   | 14.5   |
| Marinated lamb rump with apricot, sun dried tomato, couscous, harissa roasted aubergine and coconut yoghurt 1004Kcal   | 27     |
| Chicken supreme filled with Taleggio, sun blush tomato & basil wrapped in Serrano ham with carrot purée, asparagus, sugar snaps and sautéed new potatoes 831Kcal (gif) | 19.5   |
| Dukesmoor ribeye steak, chips and watercress 886Kcal (gif) <b>ADD</b> Green peppercorn & brandy sauce 185Kcal  | 1.5 32 |
| Chickpea, squash & pepper laksa with noodles 946Kcal (pb)  | 13.5   |

## ≈ SIDES ≈

Skin on fries & aioli 582Kcal (pb) (gif) 4 | Buttered baby potatoes 494Kcal (v) (gif) 4 | House salad with maple & mustard dressing 87Kcal (pb) (gif) 5 | Sautéed, buttered hispi cabbage, leek and peas 290Kcal (v) (gif) 5

## ≈ TO FOLLOW ≈

|   |     |
|---|-----|
| Sticky toffee pudding with vanilla ice cream and toffee sauce 919Kcal (v) (gif)                           | 7   |
| Raspberry & frangipane tart with raspberry coulis and ice cream 683Kcal (pb) (gif)                        | 7.5 |
| Chocolate & salted caramel tart with caramel sauce 791Kcal (v)  | 7   |
| Plant based vanilla panna cotta with red fruits & berry coulis 480Kcal (pb) (gif)                         | 8.5 |
| British cheeseboard: Lincolnshire poacher, Baron Bigod and Cashel blue with chutneys and crackers 981Kcal | 9.5 |

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

*Adults need around 2000 kcal a day. 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    |

### COFFEE

|                       |      |
|-----------------------|------|
| Espresso 0Kcal        | 2.5  |
| Macchiato 25Kcal      | 2.7  |
| Americano 0Kcal       | 3    |
| Cappuccino 79Kcal     | 3    |
| Latte 108Kcal         | 3    |
| Flat white 70Kcal     | 3    |
| Extra shot 0Kcal      | 0.75 |
| Hot chocolate 347Kcal | 3    |
| Mocha 190Kcal         | 3.2  |

### LIQUEUR COFFEE

|                         |     |
|-------------------------|-----|
| Irish ~ Jameson         | 7.2 |
| Irish Cream ~ Baileys   | 7.2 |
| Seville ~ Cointreau     | 7.2 |
| French ~ Martell Cognac | 7.2 |

### OUR SELECTION OF FINE TEAS

|  |     |
|--|-----|
| English Breakfast, Earl Grey, Decaffeinated Ceylon black tea, Spiced Chai, Dragonwell green tea, Organic Jasmine green tea, Egyptian mint, Persian pomegranate, Turmeric citrus, Spicy Rooibos, Citrus chamomile, Beetroot & apple | 2.5 |
|--|-----|

### PRIVATE SPACES

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

**The Granta Room** seats up to 20 for dinner, or a smaller table of 10 if you would like something more intimate or for team meetings and conferences. 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 canapés & 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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