

— OLD BICYCLE SHOP —



BRUNCH

10am-3pm Monday to Saturday | 10am-1pm Sunday

gif bread available

Plant based yoghurt, mixed berries, toasted almond, hazelnut, seeds and agave syrup 409Kcal (pb) (gif)	6	Smashed avocado with cherry tomato and dukkah on toast 769Kcal (pb) (gif available)	8.5	Eggs Florentine: sautéed spinach, poached eggs, and hollandaise sauce on toasted sourdough 600Kcal (v)	8
American pancakes, roasted peach, coconut yoghurt, basil & peach syrup 684Kcal (pb)	9	Croque Monsieur 872Kcal	8.5	Eggs Royale: smoked salmon, poached eggs and hollandaise sauce on toasted sourdough 670Kcal	9.5
American pancakes, hot chocolate sauce, banana and nuts 1170Kcal (pb)	9	Croque Madame 962Kcal	9.5	Eggs Benedict: Old Mill honey roast ham, poached eggs and hollandaise sauce on toasted sourdough 650Kcal	9
Vegan breakfast: scrambled tofu, miso aubergine, smokey bean stew, watercress and sourdough 816Kcal (pb)	14.5	Plant based scrambled tofu, wilted spinach and toasted sourdough 397Kcal (pb)	9		
Confit duck leg with a Sriracha & maple glaze, kimchi slaw, waffles and fried egg 1481Kcal	14.5				

ADD:

Egg 90Kcal (v) 1.5 | Bread / Toast 206Kcal 1 | Bacon (2 rashers) 215Kcal 3 | Smoked salmon 109Kcal 5.5 | Smashed avocado 80Kcal (pb) 3 | Halloumi 180Kcal 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

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
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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.

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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≈ SUNDAY LUNCH ≈

12-4pm

≈ 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
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
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) ADD cured meats 124Kcal	8 16

SUNDAY ROAST *All Roasts are served with garlic & rosemary roasted potatoes, roasted vegetables, seasonal greens & gravy*

British beef and Yorkshire pudding (available gif) 886Kcal	18.5
Roast chicken and Yorkshire pudding (available gif) 1427Kcal	18.5
Vegan mushroom Wellington (pb) 1274Kcal	15

≈ MAINS ≈

Salad of quinoa, heirloom tomatoes, leaves, peppers & courgettes 741Kcal (pb) (gif)	13
ADD 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
Dukesmoor ribeye steak, chips and watercress 886Kcal (gif)	32
ADD Green peppercorn & brandy sauce 185Kcal	1.5

≈ 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

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