

— OLD BICYCLE SHOP —



# BRUNCH

10am-3pm Mon-Sun

American pancakes, pear, apple & ginger compote & coconut yoghurt (pb) (gif available) 9.5	Smashed avocado, toasted pumpkin seeds, pomegranate seeds, chilli oil, sourdough (pb) (gif available) 9.5	Eggs Florentine: sautéed spinach, poached eggs & hollandaise sauce on toasted sourdough (v) 8.5
American pancakes, hot chocolate sauce, maple syrup, banana & nuts (pb) (gif available) 9.5	Croque Monsieur 9	Eggs Josephine: Portobello mushroom, poached eggs, hollandaise & sourdough (v) 8.5
	Croque Madame 10	Eggs Royale: smoked salmon, poached eggs, hollandaise & sourdough 10
		Eggs Benedict: Old Mill honey roast ham, poached eggs, hollandaise & sourdough 9.5

*Gif bread available where possible*

## ADD:

Egg (v) 1.5 | Bread / Toast (v) 1 | Bacon (2 rashers) 3 | Smoked salmon 5.5 | Smashed avocado (pb) 3 | Halloumi (v) 5 | Sausages 4 | Mushroom (v) 2.5

# LUNCH

12-3pm Mon-Fri | 12-4pm Sat -Sun

## STARTERS



Soup of the day served with sourdough (pb)	7
Black garlic hummus, sumac roasted cauliflower, heritage carrot, sesame, flat bread (pb)	8
Chicken & smoked ham hock terrine, pickled shitake mushrooms, caper berry & sauce gribiche	10
Pumpkin ravioli, sage butter, roasted pumpkins, sautéed wild mushroom, crispy shallot & pumpkin seeds	9.75 / 16
The Tandem: baked feta with chilli & agave syrup, tenderstem broccoli with crispy shallot, black garlic hummus, roasted miso aubergine, crudité, aioli, toasted sourdough (pb)	26

## MAINS

Warm roast root vegetable salad, vegan cream cheese, pickled walnuts, crispy kale, toasted seeds	8 / 11.5
Spiced roasted carrot & caramelised red onion tatin, with vegan feta, chicory, apple & walnut salad (pb)	15.75
Cauliflower, squash, coconut & lentil curry, with poppadoms & vegan raita (pb) <i>Add king prawns £7.5 / chicken £7.5</i>	13
Seared salmon fillet, spinach, leek gnocchi, crispy capers, saffron cream sauce	22.5
Old Bicycle Shop kebabs, served with aioli, crunchy slaw, pomegranate seeds: Overnight braised lamb shoulder 21 Harissa marinated chicken 16	
Beetroot & ginger falafel, black garlic hummus, pickled red cabbage, nigella seeds & vegan aioli	15.75

## SIDES

Koffmann's chips (pb) (gif) 4.5	Charred squash, sage dressing, toasted pine nuts 5.25
House salad: baby leaf, beetroot & carrot salad, wholegrain mustard & balsamic dressing (pb) (gif) 5	Sautéed savoy cabbage, pancetta, thyme & Parmesan crumbs 4.75

**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.*

## PUDDINGS

Roasted plums with cinnamon & orange, almond sabayon & amaretti crumbs (pb) (gif)	9
Sticky toffee pudding, vanilla ice cream & toffee sauce (v) (gif)	8
Lemon cheesecake, blood orange curd, charred clementine (pb) (gif)	9.5
Selection of British cheeses with grapes, biscuits & chutney	12
Selection of ice creams (ask your server about today's flavours)	scoop 2.25

## BRUNCH COCKTAILS



Mimosa: orange, prosecco	7.5	Espresso Martini	11.5
Nomosa: orange, non-alcoholic prosecco	8	Aperol Spritz	10
Bloody Mary	9.5	Elderflower Spritz	10.5

## COFFEE

Espresso	2.8
Macchiato	2.7
Americano	3.3
Cappuccino	3.3
Latte	3.3
Flat white	3.3
Extra shot	1.05
Hot chocolate	3.3
Mocha	3.6

## LIQUEUR COFFEE

Irish ~ Jameson	7.95
Irish Cream ~ Baileys	7.95
Seville ~ Cointreau	7.95
French ~ Martell Cognac	7.95

## OUR SELECTION OF FINE TEAS

English Breakfast / Earl Grey / Decaffeinated Ceylon Black / Spiced Chai / Dragonwell Green / Organic Jasmine Green / 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.

Use **Club OBS** to view calorie information  
and to order from your table



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