

# — THE BICYCLE SHED —



## NIBBLES

Harissa hummus & crudites (vv, gif) 4	Sourdough & Extra Virgin Rapeseed Oil (vv) 3	Marinated olives (vv, gif) 3	Crackling & apple caramel (gif) 3	Whiskey black pudding on Toast 5
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Baked camembert & sourdough (v)\*  
(choose from honey & truffle or rosemary & garlic)  
(140g/240g)  
6/10



## STARTERS

Broccoli soup, smoked almonds & sourdough (vv)*	6
Chicken liver parfait, smoked bacon jam, treacle glazed brioche	7
Beetroot & shallot galette, pickled radish & watercress (v)	7
Chicory & blood orange salad, hazelnut pangrattato (vv)*	6
Tempura of softshell crab, chilli aioli	8.5

## MAINS

Mussels & chips, cider & bacon (gif)	8/14
Moving Mountains B12 vegan burger, tomato, beetroot & horseradish relish, pickle & chips (vv)	10
Aubergine caponata, roasted chickpeas, dukkah and sourdough (vv)*	13
8oz Ribeye steak, king oyster mushrooms, tomato & chips (peppercorn or truffle butter) (gif)	23
Grilled sea bass, talli macchi sauce, green beans and quinoa (gif)	15
Brined & roasted chicken cassoulet & herbs (gif)	16.5
Charred fennel, roasted cauliflower cous cous, almonds & sumac (vv, gif)	12.5

(v) Vegetarian // (vv) Vegan // (gif) Gluten ingredient Free // \*Can be made gluten free  
For tables of 8 or more or private dining: A discretionary 10% service charge will be added to your bill.  
Allergen information is available. Please ask a member of our team for details.

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## PUDDINGS

Affogato (vv, gif) (sup. to add Frangelico, Amaretto or Kahlua)	3
'Rhubarb crumble' jar (vv)*	7
Passionfruit & mango cheesecake (v)	7
Chocolate & chestnut millefeuille (v)	7
Sticky toffee pudding (v)	6
Cheese – Cornish Yarg, Bath Soft, Oxford lue, crackers, chutney, frozen grapes	9

## HOT DRINKS & SIPPING



Dows LBV Port	4.9	Baileys	5
Limoncello	3.8	Courvoisier VSOP	6.5
Frangelico Hazelnut Liqueur	3.6	Makers Mark Bourbon	4.5
Patron Café XO	5		

*A good selection of single malts is also available*

## COFFEE

	iced	hot
Americano	3	2.5
Latte	3.2	2.5
Macchiato		2
Flat white		2.5
Cappuccino		2.5
Single espresso		1.8
Double espresso		2
Mocha	3	3
Hot chocolate		2.5

## LIQUEUR COFFEE

Irish ~ Jameson	6
Highland ~ Famous Grouse	6
Kentucky ~ Woodford Reserve	6
French ~ Martell Cognac	5
Irish Cream ~ Baileys Latte	6
Bermudian ~ Gosling's Black Seal	5

## NOVUS TEA

Sapphire Earl Grey, English Breakfast, Egyptian Mint, Dragonwell green, Citrus Chamomile 1.9



## PRIVATE ROOMS

We're an ideal venue if you fancy organising an event on a slightly larger scale than your average dinner reservation. Have a chat with one of the team if you're interested in booking out one of our rooms, we're happy to show you round or sit down with you and take you through your many options.

**The Gallery** – Situated in the centre of our venue, it's a great spot if you want the feeling of privacy whilst still being part of the hustle and bustle of the restaurant. Seating up to 10 people comfortably.

**The Potting Shed** – For a little more privacy try our space at the back of the restaurant, we can seat up to 14 people for a sit-down meal, meeting or canapé party.

Alternatively, ask us about hiring the whole restaurant, we can seat up to 50 comfortably for two/three course meals and plenty more for canapé parties.

