

— THE BICYCLE SHED —



NIBBLES

Sourdough & Extra Virgin Rapeseed Oil (w) 3	Harissa hummus & crudités (vv, gif) 4	Marinated olives (vv, gif) 3	Crackling & apple caramel (gif) 3	Whiskey black pudding on Toast 5
British Charcuterie (for two) 15	Battered Gherkins (wv) 5	Roasted soy beans & Cornish sea salt (vv) 3		

Baked camembert & sourdough (v)*
(choose from honey & truffle or rosemary & garlic)
(140g/240g)
6/10



STARTERS

Potato and wild garlic soup & sourdough bread (vv, gif)	6
Chicken liver parfait, smoked bacon jam, treacle glazed brioche	7
Sweet potato & borlotti bean chilli, saffron rice (wv)	7/11
English asparagus, smoked hollandaise, toasted nuts & seeds	6.5
Ham hock terrine, burnt apple, roast artichoke & heritage radish	7.5
Grilled shell on king prawns, chimichurri & watercress	8

MAINS

Mussels & chips, cider & bacon (gif)	8/14
Spring vegetable risotto	8/14
Moving Mountains® B12 vegan burger, tomato, beetroot & horseradish relish, pickle & chips (vv)	11
Aubergine caponata, roasted chickpeas, dukkah and sourdough (vv)*	13
Market fish of the day – charred spring onion, jersey royals cauliflower purée & caper beurre noisette	17
New season leg of lamb, peas, broad beans, mint & fondant potato	16.5
28 days dry aged Angus 8oz rib eye steak, king oyster mushroom, tomato & chips (peppercorn or truffle butter) (gif)	23.5

(v) Vegetarian // (w) Vegan // (gif) Gluten ingredient Free // *Can be made gluten free
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)	3
Tonka bean & soya milk panna cotta, mango salad & smoked pineapple (vv, gif)	7
White chocolate set cream, rhubarb & champagne	7.5
Raspberry souffle, raspberry ripple ice cream, raspberry sauce (v, gif)	7
Sticky toffee pudding (v)	6
Salted caramel tart	7.5
Cheese – Cornish Yarg, Bath Soft, Oxford Blue, 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	<i>A good selection of single malts is also available</i>	

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.

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