

# — THE BICYCLE SHED —



## MOTHERS DAY

2 course £20 // 3 course £25



## 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

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



## STARTERS

- Grilled shell on prawns, garlic & herb butter
- Truffled wild mushrooms, sourdough & crispy hens egg (v)
- Market vegetable tempura, roasted pepper ketchup (vv, gif)
- Goats cheese crotton, salt baked beetroot & pistachio (v, gif)
- Chicken liver parfait, smoked bacon jam, treacle glazed brioche

## MAINS

- Roast leg of Cornish lamb, mint sauce, lamb jus
- Dingley dell pork belly, apple sauce & crackling
- Butternut squash & parmesan pithivier, green beans & toasted almonds (v)
- Lobster & crayfish linguine, soft herbs & lemon oil
- Aubergine caponata, roasted chickpeas, dukkah and sourdough (vv)\*

(v) Vegetarian // (vv) 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

'Rhubarb crumble' souffle (v)

Chocolate & salted caramel fondant, vanilla ice cream

Blood orange set cream, blood orange parfait & white chocolate rocks

Tonka bean, & soya milk panna cotta, mango salad & smoked pineapple (vv, gif)

Cheese – Cornish Yarg, Bath Soft, Oxford Blue, crackers, chutney, frozen grapes

## HOT DRINKS & SIPPING



Dows LBV Port	4.9
Limoncello	3.8
Frangelico Hazelnut Liqueur	3.6
Patron Café XO	5

Baileys	5
Courvoisier VSOP	6.5
Makers Mark Bourbon	4.5
<i>A good selection of single malts is also available</i>	

## COFFEE

	iced	hot
Americano	3	2.5/3
Latte	3.2	2.5/3
Macchiato		2Flat
white		2.5
Cappuccino		2.5/3
Single espresso		1.8
Double espresso		2
Mocha	3	3/3.5
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
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## 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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