

# — THE BICYCLE SHED —

## EASTER SUNDAY



### NIBBLES

Sourdough & Extra Virgin Rapeseed Oil (w) 3	Harissa hummus & crudité's (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 (vv) 5	Roasted soy beans & Cornish sea salt (vv) 3		
Baked camembert & sourdough (v)* (choose from honey & truffle or rosemary & garlic) (140g/240g) 6/10				



### STARTER

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 (vv)	7/11
English asparagus, smoked hollandaise, toasted nuts & seeds (v)	6.5
Burrata, heritage tomato salad, pine nuts & lovage (v, gif)	7
Grilled shell on king prawns, chimichurri & watercress	8



### MAIN

Roast leg of lamb, mint sauce (gif, #)	17
Loin of Dingley Dell pork belly, apple sauce & crackling (gif, #)	15
Spiced nut roast, carrot puree, thyme & shallot sauce (v, #)	14
<i>(# all roasts served with cabbage, leeks, roast potatoes, carrot puree &amp; gravy)</i>	
Aubergine caponata, roasted chickpeas, dukkah and sourdough (vv)*	13
Brined & roasted chicken breast, heritage potatoes, artichoke puree, tenderstem broccoli & chicken sauce	16.5

(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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## PUDDING

Affogato (vw, gif)	3
Rum baba, caramelised pineapple & coconut sorbet (v)	7
Marmalade pavlova sundae (vw, gif)	7.5
Raspberry souffle, raspberry ripple ice cream, raspberry sauce (v, gif)	7
Sticky toffee pudding (v)	6
Chocolate & salted caramel fondant, vanilla ice cream (v)	6.5
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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