

— THE BICYCLE SHED —

NIBBLES

Harissa hummus &
crudités (vw) 3

Marinated
olives (vw) (gif) 3

Bread & Extra Virgin
rapeseed oil (vw) 3

Sweetcorn croquettes &
herb yoghurt (v) 4



STARTERS

Soup of the day (vw)	4.5
Cotswold chicken & ham pressé, burnt celeriac, pickled mushrooms (gif)	5.75
Pan fried scallops & stuffed dates with feta wrapped in pancetta & black pudding puree (gif)	8.5
Charred broccoli, quinoa, golden raisin purée (vw, gif)	5.75/11.25
Sweet potato & basil falafel sweetcorn, avocado, roquito & herb salsa (vw)	5.5
Grilled sardines, pickled fennel & harissa emulsion (gif)	5.5
Sweetcorn croquettes & herb yoghurt (v)	5.5

MAINS

Baked cauliflower steak, red & black quinoa, golden raisin puree, broad beans, confit cherry	
Tomatoes charred baby gem & ponzu dressing (vw)	10.5
Moving Mountains B12 vegan burger, tomato, guacamole, pickle & chips (vw)	9.5
Spatchcock poussin with salsa verde, roasted peppers & polenta cake	14
Pan fried sea bass with tomato fregola & black olive tapenade	14.75
Pan fried sea trout with pearl cous-cous & courgette, chorizo, cabbage & raisins, watercress pesto	16.25
Roasted squash, beetroot, cress, chickpea & couscous salad, toasted seeds & pomegranate (vw)	9.75
Wild mushroom & pearl barley risotto, charred broccoli (vw) (add chicken 3.75)	12.5
10oz Rump steak, chips & herb butter (gif)	16
8oz Beef burger with tomato, guacamole, pickle & chips	11

SIDES

Chips & saffron aioli (v, gif)	3
Mixed salad & sherry dressing (vw, gif)	3
Mixed seasonal greens (vw, gif)	3
New potatoes with rapeseed oil & spring onions (vw, gif)	3

(v) Vegetarian (w) Vegan (gif) Gluten ingredient 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.

— THE BICYCLE SHED —



PUDDINGS

Chocolate delice, smoked caramel, peanut ice cream (v)	7
Sticky toffee & date pudding, caramel sauce & vanilla ice cream (v)	5.75
Bay leaf panna cotta, rum roasted pineapple & honeycomb (gif)	6
Oxford cheeses, fruit, celery & chutney	7.5
Pear and blackberry crumble with vanilla ice cream or custard (v)	7
Vegan Ice creams (strawberry and peanut & chocolate) (vv) (gif)	3.5

HOT DRINKS & SIPPING



Dows LBV Port	4.9	Jägermeister herb liqueur	3.8
Sambuca Luxardo Dei Cesari	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	5
Highland ~ Famous Grouse	5
Kentucky ~ Woodford Reserve	6
French ~ Martell Cognac	6
Irish Cream ~ Baileys Latte	6
Bermudan ~ 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.

204-206 Banbury Rd., Oxford
OX2 7BY Tel: 01865 981475
info@thebicycleshedoxford.com

