

— OLD BICYCLE SHOP —

NIBBLES

Cumberland sausage roll
by the inch 1.25

White bean & chive aioli,
toasted pita (w) 3

Radishes, salted butter
& bread (v) 3

BRUNCH

Monday–Friday 8am 'til 5pm / Saturday & Sunday 10am 'til 5pm

EARLY	EGGS	BREAD
Sweet potato pancakes, berry compote, toasted almonds & yoghurt (v) 5.75	Smashed avocado on toast, soft boiled egg & fresh chilli (v) 6	Smoked streaky bacon bap 5
Carrot & parsnip hash browns, wild mushrooms, white bean & chive aioli (w, gf) 6 / 10.5	Duck egg shakshouka, fresh herbs & sourdough (v) 6.75	Croque Monsieur 7.5
Granola, goji berries, toasted seeds & apple compote (w) 4.5	Baked duck eggs, chorizo, tomato, spinach, roasted squash & basil 7.5	Croque Madame 8.5
	Benedict ~ Royale ~ Florentine (v) toasted sourdough & Hollandaise 7.25	Smoked salmon, cream cheese & cucumber bap 6.75



LUNCH

Daily from midday 'til 5pm

Lemon & black pepper mozzarella, braised Puy lentils, cherry tomato & basil salsa (v, gf)	5.5 / 10.5
Chicken liver parfait, date jam, watercress & toasted sourdough	6.5
Warm English asparagus, Jersey Royals & toasted hazelnut salad, cider vinegar dressing (w, gf)	7 / 13
Crab & sorrel fishcakes, samphire, tomato & caper relish	6 / 10
Grapefruit, avocado, fennel & kohlrabi salad, hazelnut & sherry dressing (w, gf)	6.5 / 12
Charcuterie ~ Goose rillettes, cured ham, sliced chorizo, pickles & bread	per person 9

Roasted stone bass, crayfish, creamy Vermouth & golden raisins (gf)	15.5
Crispy courgette flower, ratatouille & spring vegetable minestrone (w, gf)	12.5
Flat iron steak, chips & béarnaise (gf)	16
Pan fried sea trout, black olive tapenade, pea purée, samphire & Jersey Royals (gf)	14.5
Posh kebab ~ marinated slow roasted shoulder of lamb, coriander & ginger slaw, saffron aioli	13.5
Smoked tofu, tarka dahl & chickpea pancake (w, gf)	10.5
Roasted squash, beetroot, watercress & quinoa salad, toasted seeds & pomegranate dressing (w, gf)	10
add... ~ roasted miso, chilli, mirin & sesame seed aubergine (w)	2.5
~ lemon & thyme marinated chicken breast (gf)	3.5

Parsley & nori seaweed seasoned vegetables (w, gf)	3
Triple cooked chips & saffron aioli (v, gf)	3
Crushed Jersey Royals, butter & herbs (v, gf)	4.5
Pan fried samphire, broad beans & asparagus (w, gf)	4.5

(v) Vegetarian (w) Vegan (gf) 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

Coconut & rose water pannacotta, rhubarb purée & mango salsa (w, gf)	5.5
Banoffee cheesecake & peanut butter ice cream (v)	6
Chocolate brownie, vanilla ice cream & raspberries (v, gf)	6
Selection of British cheeses, fruit, celery & chutney	8.5

AFTER DINNER SIPPING

Dowes LBV Port	4	Jägermeister Herb Liqueur	3.25
Tio Pepe Fino Sherry	4	Courvoiser VSOP	4
Sipsmith Damson Vodka	3.75	Knob Creek Bourbon	4
Diplomatico Reserva Exclusiva Sipping Rum	3.75	<i>A good selection of single malts is also available</i>	

COFFEE

	iced	hot
Americano	3	3
Latte	3	2.7
Macchiato		2.2
Flat white		2.5
Cappuccino		2.7
Single espresso		2
Double espresso		2.5
Mocha		3
Hot chocolate		2.5

All our hot drinks are either Fairtrade, Organic or Forest Alliance

LIQUEUR COFFEE

English ~ Beefeater Gin	5
Irish ~ Jameson	5
Shin Shin ~ Diplomatico Rum	6.75
Highland ~ Monkey Shoulder	5.25
Irish Cream ~ Baileys	5.75
Seville ~ Cointreau	5.25
French ~ Martell Cognac	5.25

KANDULA TEA

Earl Grey, English breakfast, Ebony chai	2
Moroccan mint, Green Ceylon, Lemon ginger, Strawberry hibiscus, Spiced mango green tea, Chamomile rose, Vanilla chai rooibos (caffeine free)	2.2

PRIVATE ROOMS

In a building that oozes both history and innovation, we've created a series of beautiful spaces to inspire the meeting of friends and the generation of new ideas.

- **The Granta Room** seats up to 18 for dinner, or a smaller table of 10 if you'd like your own sitting room too. It has its own screen and music system, so you can have your party just how you like it.
- **The Downing Room** is a beautiful bijou space overlooking Downing College grounds. Perfect for private meetings and cosy suppers.
- Our **Chef's Table** is headed up by Award Winning Chef Dale Griffiths. Not only will Dale and his team look after you personally, but they will also devise you a surprise bespoke menu on the night.

Ask one of our team for further details and a look around.

