

— THE BICYCLE SHED —



NIBBLES

Sourdough, oil & balsamic
reduction (vv)
3.5

Marinated
olives (vv, gif)
3

Hummus, roasted beetroot,
roquito chilli, crudités
& flat bread (vv, gif)
5.5

Battered gherkins (vv)
4

butter & sourdough
3.5

Radishes, Maldon sea salt,

Baked camembert
with rosemary & garlic & sourdough (v)*
(140g/240g)
6/10



STARTERS

Burrata, heritage tomato salad, pine nuts & lovage (v, gif) 8.5
Chicken & duck terrine, pea puree, pickled rainbow slaw 7.5
Hot Chalk Stream trout, celeriac, watercress, aioli & croutons 7.25
Fennel & cumin roasted aubergine, pickled herbs, pomegranate seeds & coconut yoghurt (vv) 6.75
Cantaloupe melon, Serrano ham, parmesan shavings, toasted pine nuts,
thyme & garlic infused oil 8.25

SALADS

Soy & black pepper tofu, courgetti, cherry tomato, micro coriander & green pesto (vv) 7.25/10.75
Roasted peach, grapefruit & quinoa salad with avocado & chervil (vv) 7/10.5
Squash & sweetcorn fritter, roasted beetroot, sour cream & toasted hazelnut (v) 8/11.5
- + roasted chicken supreme (+4.5) // + pan fried gilt-head bream (+5)

MAINS

Marinated rump of lamb, tomato, basil & olive fregola, chargrilled artichoke heart 18.5
Crab, chilli, parsley & lemon linguini 13
Pan baked jackfruit, fennel, tomato & chickpeas with toasted sunflower seed & basil salsa (vv) 11.5
Pan fried gilt-head bream, buttered new potatoes, tenderstem broccoli & gremolata (gif) 16
Dry-aged sirloin, chimichurri butter, chips & watercress, pea & radish salad (gif) 24

+ Add chips (vv, gif) 3 // salad (vv, gif) 3

(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 (v, gif)	3
Cheese-free lemon cheesecake (vv)	6
Chocolate mousse, passion fruit, chocolate & almond soil (vv)	6
Panettone rum baba, chargrilled pineapple, pomegranate & mint syrup (v)	7.5
Peach & almond tart, vanilla ice cream (v)	6

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	3
Macchiato		2
Flat white		2.5
Cappuccino		2.5
Single espresso		1.8
Double espresso		2.4
Mocha	3	3
Hot chocolate		2.5

MARTINI

Dry Martini	9
Breakfast Martini	8
Grey Goose Martini	9
Flat white Martini	8
Espresso Martini	7

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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