



BRUNCH

10am-3pm Mon-Sun

American pancakes, pear, apple & ginger compote & coconut yoghurt (pb) (gif available)	9.5	Smashed avocado, toasted pumpkin seeds, pomegranate seeds, chilli oil, sourdough (pb) (gif available)	9.5	Eggs Florentine: sautéed spinach, poached eggs & hollandaise sauce on toasted sourdough (v)	8.5
American pancakes, hot chocolate sauce, maple syrup, banana & nuts (pb) (gif available)	9.5	Croque Monsieur	9	Eggs Josephine: Portobello mushroom, poached eggs, hollandaise & sourdough (v)	8.5
		Croque Madame	10	Eggs Royale: smoked salmon, poached eggs, hollandaise & sourdough	10
				Eggs Benedict: Old Mill honey roast ham, poached eggs, hollandaise & sourdough	9.5

Gif bread available where possible

ADD:

Egg (v) 1.5 | Bread / Toast (v) 1 | Bacon (2 rashers) 3 | Smoked salmon 5.5 | Smashed avocado (pb) 3 | Halloumi (v) 5 | Sausages 4 | Mushroom (v) 2.5

LUNCH

12-3pm Mon-Fri | 12-4pm Sat -Sun

STARTERS

Soup of the day served with sourdough (pb)	7
Black garlic hummus, sumac roasted cauliflower, heritage carrot, sesame, flat bread (pb)	8
Chicken & smoked ham hock terrine, pickled shitake mushrooms, caper berry & sauce gribiche	10
Pumpkin ravioli, sage butter, roasted pumpkins, sautéed wild mushroom, crispy shallot & pumpkin seeds (v)	9.75 / 16
The Tandem: baked feta with chilli & agave syrup, tenderstem broccoli with crispy shallot, black garlic hummus, roasted miso aubergine, crudités, aioli, toasted sourdough (pb)	26

MAINS

Warm roast root vegetable salad, vegan cream cheese, pickled walnuts, crispy kale, toasted seeds (pb)	8 / 11.5
Spiced roasted carrot & caramelised red onion tatin, with vegan feta, chicory, apple & walnut salad (pb)	15.75
Cauliflower, squash, coconut & lentil curry, with poppadoms & vegan raita (pb)	13
<i>Add king prawns £7.5 / chicken £7.5</i>	
Seared salmon fillet, spinach, leek gnocchi, crispy capers, saffron cream sauce	22.5
Old Bicycle Shop kebabs, served with aioli, crunchy slaw, pomegranate seeds:	
Overnight braised lamb shoulder	21
Harissa marinated chicken	16
Beetroot & ginger falafel, black garlic hummus, pickled red cabbage, nigella seeds & vegan aioli (pb)	15.75

SIDES

Koffmann's chips (pb) (gif)	4.5	Charred squash, sage dressing, toasted pine nuts (pb) (gif)	5.25
House salad: baby leaf, beetroot & carrot salad, wholegrain mustard & balsamic dressing (pb) (gif)	5	Sautéed savoy cabbage, pancetta, thyme & Parmesan crumbs	4.75

V (vegetarian) **PB** (plant based) **GIF** (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask your server. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

PRIVATE HIRE

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

The Granta Room seats up to 20 for dinner, or a smaller table of 10 if you would like something more intimate or for team meetings and conferences. It has a flat screen TV & music system, so you can have your party just how you like it. Alternatively, if you would like a space for some canapés & drinks it can hold up to 35 people standing.

The Winter Terrace can house up to 16 for a sit down dinner or 20 standing. If you are interested in making a booking, just head to our website & make an enquiry on the private dining page or feel free to give us a call.

Use **Club OBS** to view calorie information
and to order from your table

