

The Bicycle

STARTERS

Homemade Soup of the day served with fresh bread & butter - £6.25

Smoked Chicken, crispy bacon, grape & mozzarella salad with a garlic Mayonnaise dressing - £7.95

Goats Cheese, red pepper & lentil salad with a lemon & mint dressing - £6.25

Oak smoked salmon with potato, chive & horseradish terrine & baby watercress - £7.50

Baked camembert with honey Toasted almonds, mixed fruit homemade chutney & toasted bread - £11.50

MAIN

Chickpea & vegetable curry, coriander rice & mint yoghurt - £12.95

Adnams beer battered haddock & hand cut chips with a curried pea puree - £13.95

Garlic & herb marinated chicken supreme, tomato, chorizo linguine with a olive & parmesan sauce - £14.25

Pork tenderloin, wild mushroom & brandy cream sauce, fine green beans, smoked cheddar & chive mash - £14.95

Chargrilled lamb rump, mint yoghurt, toasted almonds, harissa, roasted potatoes, cucumber & red onion salad - £17.95

Bicycles steaks choose your cut, served with hand cut chips, grilled mushroom & grilled tomato.

Sirloin - £23.95 Ribeye - £24.95 Fillet - £26.95

Add Garlic butter - £1.95 Café de Paris butter - £1.95 Blue cheese sauce - £2.95

Creamy peppercorn - £2.95

SEE OUR SPECIALS BOARD FOR OUR FRESH FISH & OTHER SPECIALS, ONE OF THE TEAM WILL BRING THIS TO YOUR TABLE.

Our fish is served with a choice of hand cut chips, new potatoes or quinoa with fresh vegetables or salad with a choice of butter

Café de Paris Garlic butter Curried pea puree

Café de Paris butter was created by Freddy Dumont in 1941 in The Restaurant Café de Paris in Geneva our chefs has recreated this for you. Orange & Lemon, Curry Powder, Smoked Paprika, Worcester Sauce, Dijon Mustard, Chives, Tarragon, Thyme, Anchovies, Capers & Shallots.

DESSERT

One of the team will bring our dessert board to your table (if you would like a sneaky peek just ask).

Please advise your server of any special dietary requirements, intolerances & allergies. your server can give you the allergen information for each dish. Sorry but we do handle nuts and gluten products in the kitchen and therefore by law, we are not allowed to state that any dish is gluten or nut free. We are able to adjust some dishes for people who have a mild gluten intolerance. We are sorry but we cannot guarantee that any of our dishes are 100% gluten free.