

STARTERS

SOURDOUGH - 4

Housemade Sourdough Bread (V) with Butter

MARINATED OLIVES - 4

Spanish Marinated Green Olives (V)

PATATAS - 6

Crispy Fried Potatoes Drizzled with Sriracha Mayo (V, GF)

CROSTINI OF THE DAY - 8

Sobressada and Nduja -paste topped with brie on toasted crispy bread.
Spicy. (avail. GF)

CAULIFLOWER FRITTES - 9

Soft on the inside and crispy on the outside battered bites of cauliflower with olives and herbs. 3 pieces (LL, ve)

BEETROOT & GOAT CHEESE - 9

Seasonal roasted beetroot with smoked mayo & goat cheese mousse (VE, GF)

MAINS

LAMB WITH PARSLEY VINEGRETTE - 25

Lamb bollito, Potato, Parsley Vinegrette & Seasonal Vegetables (LF, GF)

SEARED WHITE FISH - 25

Seared White Fish, Mashed Potato, Salmoriglio Vinaigrette & Seasonal Vegetables (LF, GF)

PELOTON

CYCLING EATERY

PASTA OF THE DAY - 21

A changing list of fresh handmade pasta dishes. (Vegan option available)

TAGLIATELLE PASTA- 23

Long, flat ribbons of handmade pasta with traditional **Ragu alla bolognese** (L)

JERUSALEM ARTICHOKE RISOTTO - 19

Seasonal Jerusalem Artichokes, topped with Parmesan, pumpkin seeds and pumpkin oil (GF, Ve, LL, Available V)

SOMETHING SWEET

BROWNIES & MASCARPONE CREAM - 8

Brownie bites topped with coffee mascarpone cream and white chocolate amaretto gel (L)

TOSCAKAKE - 10

Light almond sponge cake with a crispy caramelized almond topping drizzled with Salted Caramel and vanilla ice cream

AFFOGATO AL CAFFE - 8

An Espresso Shot Poured Over Our HouseMade Ice Cream (LF, VE)

V - Vegan, **Ve** - Vegetarian, **GF** - Gluten free, **LF** - Lactose free **LL** - Low Lactose

CHEFS MENU

4 COURSE MENU - 49

A Surprise Menu Decided by Our Chef
(Allergies and preferences taken into consideration)

3 GLASS WINE PAIRING - 49

Wine Chosen to Best Complement Each Dish

We are a cash free restaurant