

PELOTON

CYCLING EATERY

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

Bite Size Snacks Topped with beetroot, goat cheese and smoked mayo (Ve & 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)

MAINS

BEEF WITH SALMORIGLIO VINEGRETTE - 25

Beef Steak, Mashed Potato, salmoriglio vinegrette & Seasonal Vegetables (LF, GF)

SEARED WHITE FISH - 25

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

PASTA OF THE DAY - 19/ 21

A changing list of fresh handmade pasta dishes. (possible vegan)

TAGLIATELLE PASTA - 23

Handmade Long, Flat, Ribbon-like Shape. **Ragu Alla Bolognese** (LL)

STROZZAPRETI PASTA - 17

Hand-rolled between palms into slightly elongated twists. **Butter, pepper & parmigiano.** (VE, LL)

JERUSALEM ARTICHOKE RISOTTO - 19

Seasonal Jerusalem Artichokes, topped with Parmesan (GF, Ve, LL, Available V)

SOMETHING SWEET

DATE CAKE - 8

Chocolatey Date Sponge Cake with Berries. Ice Cream Available. (LF, V, GF)

FRANGIPANE - 8

A Sweet, Almond-flavoured Cake with Lingonberry, Served with Salted Caramel & Vanilla Ice Cream (LF, GF)

BISCOFF CHEESECAKE - 10

A rich and creamy cheesecake with a biscoff cookie crust and filling with biscoff spread (V)

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