

## STARTERS

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### 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

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### GLAZED PORK CHEEK - 25

Glazed pork with polenta. Served with broccolini (LF, GF)

### GRILLED SEA BASS - 25

Grilled sea bass with polenta served with salsa verde and broccolini (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

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### BROWNIES & MASCARPONE CREAM - 10

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

### BASQUE CHEESECAKE - 8

Traditional Spanish burnt style cheesecake served with Creme fresh and lemon (GF, LF)

### 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

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### 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