

# PELOTON

## CYCLING EATERY

### TAGLIATELLE PASTA- 23

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

### STROZZAPRETI PASTA- 23

Elongated spirals of handmade pasta that is twisted between palms. **Puttanesca** (Ve,L)

### PASTA OF THE DAY - 21

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

### CACCIO E PEPE RISOTTO - 19

Creamy risotto with pecorino romano and pepper (GF, Ve, LL, Available V)

## MAINS

### GLAZED PORK CHEEK - 25

Glazed pork with polenta. Served with seasonal vegetables (LF, GF)

### GRILLED SEA BASS - 25

Grilled sea bass with polenta served with salsa verde and seasonal vegetables (LF, GF)

## 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)

### BELL PEPPERS & ANCHOVIES - 12

Roasted bell peppers with barley and anchovies

### BURRATA & TOMATOES - 12

Burrata with semi-dried tomatoes and pine nuts. (VE, GF, inc nuts)

## SOMETHING SWEET

### BROWNIES & ICE CREAM - 10

Brownie bites with homemade vanilla ice cream served with salted caramel sauce (LF)

### BASQUE CHEESECAKE - 8

Traditional spanish burnt style cheesecake served with Creme fraiche and a touch of lemon (GF, LF)

### AFFOGATO AL CAFFE - 8

An espresso shot poured over our housemade ice cream (LF, VE, GF)

**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