

Sunday Menu, served until 9pm



- SMALL PLATES**
- Padrón peppers, smoked sea salt (vg) 7.5
 - Coriander hummus, flatbread, pomegranate (vg) 8
 - Chorizo & mature cheddar croquettes, garlic aioli 8.5
 - Salt & pepper squid, spring onion, chilli, aioli 10
 - Grilled tiger prawns, pico de gallo, toasted sourdough 12.5
 - Baked halloumi, hot honey, Aleppo chilli, thyme (v) 10
 - Crispy chicken, Korean ketchup, sesame, chilli, spring onion 9
 - Burrata di Puglia, heirloom tomatoes, wild rocket, lemon herb oil (v) 12
 - Dressed crab salad, curried apple sauce, carta di musica 12

- TO SHARE**
- Mezze board: coriander hummus, Padrón peppers, baba ganoush, tomato, olive & feta salad, flatbread 20
 - Baked Camembert, sourdough, cornichons, apple & onion chutney (v) 16.5

SUNDAY ROASTS *All served with roast potatoes, agave-glazed carrots, swede & hispi cabbage, Yorkshire pudding & our signature gravy*

- 28-day aged grass-fed sirloin of beef 26
- Lemon & thyme White Cobb chicken, pork stuffing 21
- Duroc free-range pork belly 20
- Roast leg of lamb, garlic & rosemary 25
- Trio of roast meats: Herefordshire beef, White Cobb chicken, Duroc pork 28
- Wiltshire beetroot & cashew nut Wellington (v)(vg on request) 20

TO SHARE

- Whole chateaubriand roasted with all the trimmings (serves 2) 62
- 12-hour West Devon shoulder of lamb (serves 2) 65

Our Hereford breed beef is reared in County Wexford, Ireland, and aged for 28 days in a Himalayan salt chamber.

- MAIN COURSE**
- Waldorf salad: baby gem lettuce, apple, pecans, celery, radishes, grapes, mustard dressing (vg) 12.5
 - Add halloumi 5 | Add salmon supreme 8 | Add chicken breast 8*
 - Fish & Chips: North Sea line-caught haddock, triple cooked chips, mushy peas, tartare sauce 19
 - Mussels, white wine, cream, garlic, shallots, parsley, skin-on fries 21

- SUNDAY SIDES**
- Cauliflower cheese (v) 7.5 | Pigs in blankets 7 | Skin-on fries (vg) 6 | Sunday veg (vg) 7
 - Extra Yorkshire pudding (v) 1 | Garden salad, tomato, cucumber (vg) 6

- DESSERTS**
- Sticky toffee pudding, toffee sauce, sea-salted caramel ice cream (v) 7.5
 - Apple & mixed berry crumble, vanilla ice cream (v) 8
 - Triple chocolate brownie, chocolate sauce, vanilla ice cream (v) 7.5
 - Apple tarte tatin, salted caramel ice cream (v) 8
 - Selection of ice cream or sorbet from Hackney Gelato - ask for today's flavours (v/vg) 2 per scoop



THE CYCLIST IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY.

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team. An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (V) vegetarian (VG) vegan