



Lunch Menu, served until 4pm

- 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
 - Truffle cauliflower cheese croquettes, black aioli (v) 11
 - 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
 - Roasted tomatoes & basil soup, parmesan croutons (v) 7.5

- 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

- LUNCH**
- 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 finger sando, iceberg lettuce, tartare sauce, skin-on fries 15
 - Coronation chicken open sandwich, skin-on fries 15
 - Shakshuka: baked egg, tomatoes, sweet peppers, saffron, sourdough bread (v) 13.5 (+ add halloumi 2.5)
 - Roast beef sandwich, horseradish mayo, wild rocket, skin-on fries 15.5

- MAIN COURSE**
- Chicken schnitzel, wild rocket, fennel & Grana Padano salad, roasted garlic & herb butter, fried Burford egg 19
 - 28-day aged ribeye on the bone, triple cooked chips, watercress, green peppercorn sauce 33.5
 - Double smash burger, American cheese, burger sauce, onions, pickles, skin-on fries 18
 - Plant based burger, vegan Applewood cheese, tomato, lettuce, jalapeño mayo, skin-on fries (vg) 17
 - Fish & chips: North Sea line-caught haddock, triple cooked chips, mushy peas, tartare sauce 19
 - Pasta Bolognese: Braised beef, tomato, garlic, rich beef sauce, pappardelle, grated parmesan 20.5
 - Mussels, white wine, cream, garlic, shallots, parsley, skin-on fries 21
 - Braised chicken, leek & tarragon pie, mashed potatoes, savoy cabbage, homemade gravy 21.5
 - Grilled chateaubriand to share, triple cooked chips, watercress, green peppercorn sauce (serves 2) 62

- SIDES**
- Triple cooked chips (vg) 6.5 | Skin-on fries (vg) 6 (add truffle & parmesan +2.5) |
 - Garden salad, tomato, cucumber (vg) 6 | Tenderstem broccoli, chilli & garlic (vg) 7.5



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