

BIKE & BOOT

MENU

SERVICE TIMES

We're open all day from 11am to 11pm

HOT DRINKS & CAKES

11am – 5pm

MENU

12pm – 2pm
5pm – 9pm

BAR

12pm – 11pm

STARTERS & SHARERS

NIBBLES & SIDES

- Italian olives** – with roasted red chilli pepper pearls 3.95
- Bread board** – house focaccia, ciabatta, bread crisps, butter & olive oil 4.50
- Hot garlic bread** – ciabatta with butter, garlic & herbs 4.50 (V)
- Cauliflower** with blue cheese 2.75
- Fries** – thin cut 3.50 with Parmesan 3.95
- Thick cut chips** 3.95 (V)
- Roasted rosemary potatoes** 3.95 (V)
- Asian slaw** – cabbage, mouli, red & green peppers, sesame oil dressing 3.25/6.90 (V)

SALADS & STARTERS

- Mozzarella, char-grilled aubergine, courgetti fritters** sweet pepper salsa 5.50
- Fennel & orange with red onion,** balsamic dressing 4.50
- Rocket, toasted pine nuts & Parmesan,** French dressing 4.50
- Shedded duck confit** – with toasted pine nuts & rocket 6.00
- Mussels mariniere** – mussels shallots, white wine & cream 6.50/11.50

SHARERS

- Antipasti sharing board** – sun-dried tomato, black olives, Prosciutto ham, mini buffalo Mozzarella, Pecorino cheese 9.00
- Hiker's sharing board** – ham hock, mature Cheddar, chutney, confit red onion, pear and pickled ginger slaw, house focaccia 10.50

PIZZA, PASTA, MEATS

PIZZA & PIZZETTI

- Thin-crust twelve-inch pizza or seven inch pizzetti** – from our traditional pizza oven
- Margarita** – tomato, mozzarella, basil & parsley 7.00/4.95
- Pepperoni** – tomato sauce, pepperoni sausage, mozzarella 8.00/5.50
- Funghi** – tomato topping, herb-roasted mushrooms, mozzarella 8.50/5.95
- Seafood & peppers** – tomato & mozzarella 8.50/5.95
- Pumpkin seed, feta cheese & roasted onion** 8.50/5.95
- Spinach, parmesan & soft egg** 8.50/5.50

PASTA

- Mac & cheese** – topped with breadcrumbs 5.50/8.00
- Mac & cheese** – with pulled ham hock 6.50/9.50
- Tagliatelle bolognese** – beef & tomato ragu, parmesan 6.50/9.50
- Whitby crab spaghetti** – with sunblushed tomatoes, roasted fennel 6.50/9.50
- Spaghetti with beef & veal meatballs** – tomato sauce, parmesan 6.50/9.50
- Penne amatriciana** 6.50/9.50
- Tagliatelle** – quattro formaggio sauce 6.50/9.50

GRILLS & MEATS

- 28-day aged Rib-eye steak** – eight-ounce, with fries 22.00 (Pepper sauce £2.50)
- Breaded chicken schnitzel** – garlic butter, roasted potatoes,
- Yorkshire beef burger** – tomato, lettuce, Cheddar cheese, thick cut chips 13.50
- Nine-ounce pork chop** – baked Granny Smith apple, gravy, fries 14.50

DESSERTS & DRINKS

DESSERTS

- Raspberry trifle** – topped with toasted almonds 5.95
- Vanilla panna cotta** – Amarena cherries, shaved dark chocolate 5.50
- Melting chocolate pudding** – pistachio ice cream 6.50
- Lemon cheesecake pot** – with lemon mousse and crumbly biscuit 5.50

AFFOGATI

Small ice cream desserts

- Affogato** – vanilla ice cream with espresso 3.50
- Pistachio ice cream** – ladies finger biscuits, crushed pistachios & hot chocolate sauce 3.75
- Raspberry ripple ice cream** – caramel comb, Kirsch-soaked raspberries 3.75
- Banana ice cream** – crushed digestives, hot fudge sauce 3.50

SUNDAES

- Peanut, chocolate, salted caramel** – chocolate ice-cream, roasted peanuts 5.50
- Scarborough mess** – vanilla ice cream, crunchy meringue, red fruits puree 5.50
- Lemon cheesecake** – vanilla ice cream, digestive biscuit chunks, lemon sauce (puree) 5.50

HOT DRINKS

- House filter coffee** – high roast Arabica, served in a pot big enough for two cups – with hot milk 2.95
- Cappuccino** 3.50
- Latte** 3.50
- Flat white** 3.00
- Espresso** 2.50
- Double espresso** 3.00

- Tea** – house blend, a pot with hot water on the side 2.95
- Earl Grey**
- Darjeeling**
- Ceylon**
- Rooibos**

- Fruit teas & infusions** – served with extra hot water and lemon on the side
- Red fruit, chamomile, Blackcurrant, Verbena 2.95

GRATUITIES

If you choose to leave a gratuity, you'll be pleased to know that all of the money is distributed to the staff.