A unique window of opportunity



A unique location

In an iconic building on Bristol's historic harbourside, and just a stone's throw from the city centre, Mud Dock feels conveniently close to everywhere yet miles apart from the chain cafés, bars and shops that look and feel like they could be anywhere. Our location is also handy for those who live and work locally, and those who are just passing through.

By foot

Mud Dock is seconds from Queens Square, minutes from the city centre, and less than quarter of an hour from Temple Meads station.

By bike

Bristol's ever-increasing number of cycle lanes and ever-increasing number of cyclists means getting here by bike is easy and popular. And we've bike rails just outside the door of the workshop.

By car

Our own small car park is a rare and valuable asset. When full, car parking is available in the large adjacent car park, or on-street in Queens Square and other nearby roads.







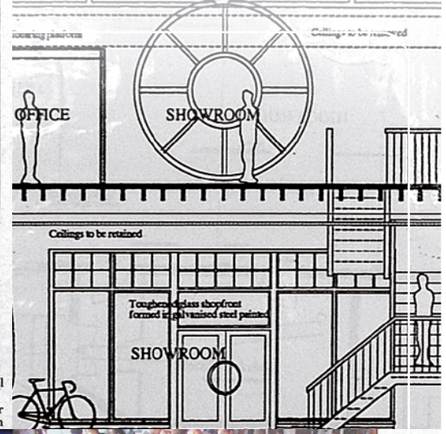




TOP GEAR: Gerry Arron and Beverley Newman toast success

It's glorious Mud!

CYCLISTS Gerry Arron and Beverley Newman have won a prize with their combined cafe and bike repair business in Bris- chance of winning the Small Business of the Year 1996 title. Gerry and Beverley, former graphic designers who live in















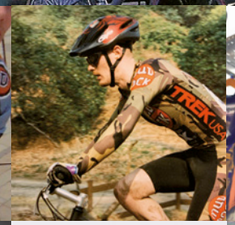
CAFE IS BRITAIN'S BEST

BRISTOL'S popular Mud Dock Cafe has been named the best in Britain.

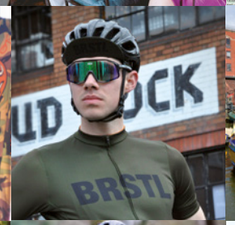
by NEIL FRASER

MUD DOCK



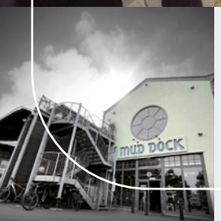


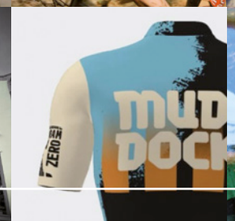








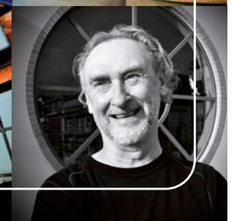












Mud Dock A unique window of opportunity

A unique success story

In the early 1990s we left our graphic design careers in London with a dream of opening a bike shop and restaurant.

With plenty of energy and enthusiasm, but meagre funds and little experience of retail or catering, we began refurbishing an airy industrial building on the floating harbour in Bristol.

Our dream became reality in 1994, when Mud Dock opened its we sold our first bike and first mug of tea. We couldn't dare to have hoped to still be living that dream 30 years later! We've seen chain restaurants open and close around us, and have ridden out the online challenge of businesses who shift boxes out of sheds.

So, how are we still here, still thriving? For three decades, our passion for bikes and food has helped us keep up with cycling and restaurant trends. Extending the building in 2003 was also key as it increased our workshop space and gave us a second, larger outdoor terrace.

Also, Mud Dock has become a brand that resonates with enough of the right kind of people, and inspires a tribe-like loyalty. Many customers feel like friends, and are our best adverts and advocates. Some who bought their first bike from us in the 90s have bought plenty more since. They've had dates here, got married here, then bought bikes for their kids.

While we aim to see this story continue, it's also time for someone to take the unique opportunity of writing next chapter.





Our 25th anniversary in 2019 felt quite a milestone. The party we threw was one to remember. And what does it say about Mud Dock that ex-staff including this bunch came from as far afield as Liverpool and Los Angeles to see us and one another again?



MUD DOCK®



A unique recipe for hospitality

In the beginning our aims were simple: to serve great sandwiches, coffee and beer above the bike shop.

But our customer base grew and evolved, and we now cater to the passions, tastes and timings of a rich array of customers.

People join us for a morning break with a quiet coffee; a lunch-time catch-up with friends; a beer with colleagues after work; a romantic evening date; a private party; an important corporate event.

We love to source local and seasonal produce, and serve drinks by local producers such as **Bristol Beer Factory, Butcombe** and **Wiper & True**. Wines are chiefly European to avoid the food miles of their New World counterparts.

Our food offer garners wide appeal and praise, and includes chef's specials as well long-time customer favourites. Our menu is designed to delight those with simple tastes as well are those with a more adventurous or specialist palates.

We also host wedding, receptions and other celebrations.

As a venue for such events, we've carved something of a unique niche. We're not the place for couples wanting something swish, posh and stately, or the place for people with hundreds on their guest list.

But for those wanting a more relaxed, off-beat backdrop to their day, with a wonderfully characterful inside space festooned with bunting and bicycles together with an elevated terrace boasting Bristol's best views of the harbourside, Mud Dock is incredibly popular.

Our take on wedding cuisine strikes a chord too. We forego the traditional formal (and often formulaic) meals, instead offering a flexible, freshly prepared wedding feast featuring a multitude of delicious dishes.

Mud Dock Café's delicious blend of laid-back atmosphere, inspired food and drink, and spectacular views has stood the test of time – and, if anything, has made us increasingly popular.



"We had our reception at Mud Dock and it was perfect!

The decor in there is so cool, you don't even need to add much! We had a beautiful sunny day and the terrace outside was perfect... with the waterside and the colourful houses in the distance.

Everyone commented on how great the food was too! Anyone looking for a venue should go here!"

Anna and Ricky

MUD DOCK®

Need to know

The business

Mud Dock Cycleworks and Café, set up in 1994 by the current owners.

Location

40 The Grove, Bristol BS1 4RB.

Property

Leasehold.

The lease

A new 15-year lease was granted by Bristol City Council in September 2021.

This is a long-term lease and is within the Landlord and Tenant Act 1954.

Planning use class

We understand that the property benefits from Class E use.

Rent and rates

Annual rent: £62,500 + VAT

Rates: £17,815 (including April 2025 relief)

The building

Ground floor: approximately 3,000 sq ft

First floor (including decks): approximately 3,000 sq ft

Division of internal space

Ground floor: Display area, mezzanine, two WCs, storage areas, office, prep kitchen and office, fire escape, internal staircase.

First floor: Café seating area (80–100 covers), bar, kitchen, WCs, fire escape, internal staircase.

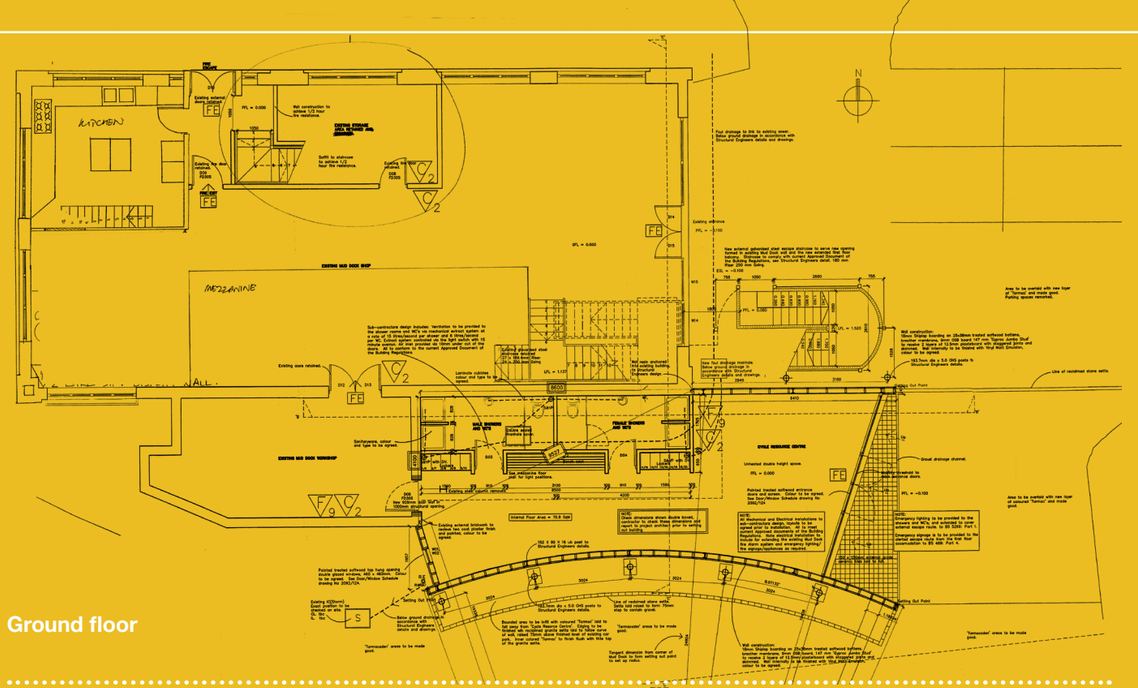
Division of external space:

Ground floor: car park with 6 parking spaces, bike racks, 1 electric vehicle charging point, bin/recycling store. Beer cellar (accessible from south elevation).

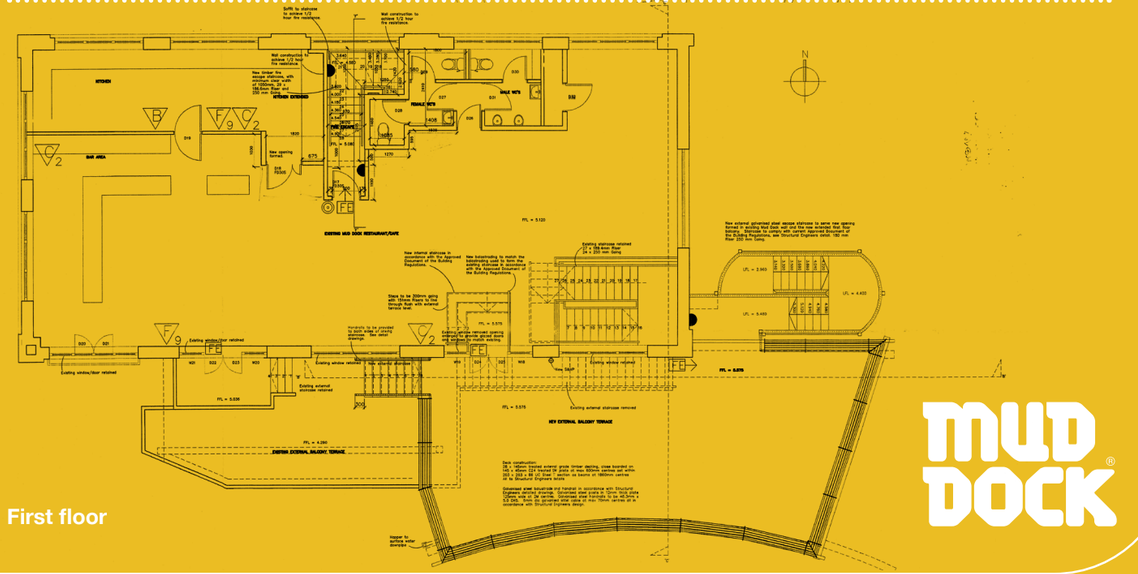
First floor: 2 decks (1 covered) accommodating approximately 60 covers in total.

Alcohol Licence

The first-floor restaurant area and both decks are licensed to serve alcohol.



Ground floor



First floor

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