

SUNDAY MENU

V = Vegetarian
VA = Vegan
GF = Gluten Free
DF = Dairy Free

Kitchen: 10:00 - 20:30

BRUNCH Served: 10:00 - 15:00

Smoked salmon, poached egg, rocket, dill mustard, toast / 7.30 **DF**

Shakshuka / skillet eggs, spicy tomato pepper sauce, feta, coriander / 8.30 **V** 

Classic English / skillet eggs, cider & apple sausage, bacon, mushroom, tomato, beans / 9.50

Scrambled tofu on toast, chives, vegan cheese sauce, tomato jam / 6.30 **VA**

Natural yoghurt, honey, fresh fruit / 3.80 **V GF**

Croissant, with butter & jam / 2.30 **V**

Breakfast bap on a brioche bun
Bacon or sausage, sweet chilli mayo / 5.10

Veggie bap on a brioche bun
Hash brown, local halloumi, guacamole / 5.10 **V**

Royal / English muffins, 2 poached eggs, smoked salmon, hollandaise / 6.80

Florentine / English muffins, 2 poached eggs, wilted spinach, parmesan, hollandaise / 6.50 **V**

Benedict / English muffins, 2 poached eggs, west country ham, hollandaise / 6.20

These go great with a Bloody Mary
- ask at the bar for more details

SMALL PLATES

Soup of the day, Mark's Bread / 4.90 **V**

Smoked haddock fishcake
Sweet and sour cucumber salad, dill mayo / 7.30

Mark's Bread garlic ciabatta / 3.30 **V**

Vegan croquetas, spinach & sunflower seeds, 5 pcs / 4.80 **VA**

Baked Camembert to share
Pesto, tomato salsa, ciabatta / 9.80 **V**

Duck and orange pate, cranberry jam, pickles, ciabatta / 5.80

ROASTS Served: 12.00 - 20.30

Slow roasted Gloucester pulled pork with apple sauce / 13.80

Free-range Castlemead ½ chicken crown with bread sauce / 12.80

Ashdale farm topside beef with horseradish sauce / 13.20

Mushroom, chestnut Wellington / 12.50 **VA**

Pulled BBQ jackfruit / 11.80 **VA**

All roasts served with:
Roast potatoes, seasonal greens, apple-cider red cabbage, vegan gravy **GF**
and Yorkshire pudding (optional - contains egg and milk)

Children under 12: Roasts are half price & half portion size

SIDES

Thick cut chips / 3.20 **V** + cheese / 1.00

Roast potatoes with rubbed thyme / 2.80 **VA**

Sweet potato fries / 3.50 **V**

Baby leaf salad / 2.00 **VA**

Cauli-cheese / 2.50 **V**

Pork and sage stuffing / 3.20

Pigs in blankets / 3.80

Spinach and kale a la crème / 2.80 **V**

Red cabbage with apple and cinnamon / 3.00 **VA**

Glazed beetroot with onion and nigella / 2.80 **VA**

Buttered peas and mint / 2.20 **V**

Crispy parsnips with cranberry sauce / 3.50 **V**

DESSERTS

Almond Panna cotta
Redcurrants, crème de cassis / 4.50 **VA DF**

Bread and butter pudding / 3.80 add custard 0.50 **V**

Chocolate brownie with vanilla ice cream / 4.80 **V GF**

Espresso affogato
Vanilla ice cream with a shot of hot espresso / 4.50 **V**

Apple & forest fruit crumble / 4.20 add ice cream 1.00 **V**

Cinnamon sugared churros with chocolate sauce / 4.50 **V**

TOBACCO FACTORY

Please note:

- Some menu items may change subject to availability.
- If you have any allergies please let us know when ordering.
- Kid's menu available on request.