

# SUNDAY MENU

**V** = Vegetarian **GF** = Gluten Free  
**VA** = Vegan **DF** = Dairy Free  
🌶️ = Spicy

**Kitchen: 10:00 - 20:30**

## BRUNCH Served: 10:00 - 15:00

### Mackerel pâté

cress salad, horseradish, sourdough / 7.30

**Bombay potatoes** / skillet eggs, madras, onions, salsa verde / 8.30 **V**🌶️

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

**Grilled sourdough** / sautéed kale, hash browns, guacamole, cherry tomatoes / 6.40 **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

Five Acre Farm cucumber salad, dill mayo / 7.30

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

**Patatas bravas**, chipotle-soy yoghurt / 4.50 **VA GF**

### Baked Camembert to share

Pesto, tomato salsa, ciabatta / 9.80 **V**

**Five Acre Farm tomato bruschetta** / 4.50 **V**

## ROASTS

Served: 12.00 - 20.30

**Slow roasted Gloucester pulled pork** with apple sauce / 13.80

**Chicken Supreme** with red current jelly / 12.80

**Ashdale farm topside beef** with horseradish sauce / 13.20

**Vegan meatloaf** with puy lentils, grilled celeriac, chermoula / 11.80 **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 **GF**

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

Sweet potato fries / 3.50 **V GF**

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 GF**

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

Buttered peas and mint / 2.20 **V GF**

Roast seasonal veg / 3.10 **VA GF**

## DESSERTS

**Banana split** / bourbon vanilla ice cream, confit cherry, praline, chocolate sauce / 4.50 **V GF**

**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 GF**

**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.