SUNDAY MENU HEALTHY DELIGIOUS VEGETARIAN

Vegan
Spicy
Gluten Free
Dairy Free

Kitchen: 10:00 - 20:30

BRUNCH Served: 10:00 - 13:00

Breakfast hash / roasted sweet potato and kale, marsala spiced tofu, red onion, gremolata / 7.90 🛦

Bombay potatoes

skillet eggs, madras, onions, salsa verde / 8.30

Huevos rancheros / soft tortillas, black bean salsa, chopped egg, avocado, feta, Taco sauce / 9.90

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

Natural yoghurt, honey, fresh fruit / 3.80

Croissant, with butter & jam / 2.30

Breakfast bap (on a seeded bun) / 5.40 hashbrown, halloumi, guacamole with chilli mayo or smokey eggplant and tomato relish 🗥

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

Gravad Carrot / English muffins, 2 poached eggs, dill & honey carrot, hollandaise / 6.20

Caprese / English muffins, 2 poached eggs, mozzarella, tomato, pesto, hollandaise / 6.00

This goes great with a Bloody Mary - ask at the bar for more details

SMALL PLATES

Soup of the day, Mark's Bread / 4.90

Mark's Bread garlic bread / 3.30

Gratin Tartiflette: new potatoes, creme fraish, brie, onions / 6.10

Cauliflower nuggets, pinchos seasoning, vegan mayo / 4.50 ♠

Baked Camembert to share

Pesto, tomato salsa, ciabatta / 9.80

ROASTS

Served: 12.00 - 20.30

Vegan brisket / 12.80 🗥

Sticky miso & agave glazed aubergine / 10.80 🛦

Vegan meatloaf / 11.80 A

Pulled BBQ jackfruit / 11.80 🗥

SIDES

Thick cut chips / 3.20 + cheese / 1.00 GF

Roast potatoes with rubbed thyme / 2.80 🛦 🖽

Sweet potato fries / 3.50 GF

Baby leaf salad / 2.00 🗥

Cauli-cheese / 2.50

Spinach and kale a la crème / 2.80 GF

Red cabbage with apple and cinnamon / 3.00 A G

Buttered peas and mint / 2.20 @F

Roast seasonal veg / 3.10 🗥 📴

All roasts served with:

Roast potatoes, seasonal greens, apple-cider red cabbage, vegan gravy and Yorkshire pudding (optional - contains egg and milk)

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

DESSERTS

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

Bread and butter pudding / 3.80 add custard 0.50

Chocolate brownie with vanilla ice cream / 4.80

Espresso affogato

Vanilla ice cream with a shot of hot espresso / 4.50 GF

Apple & forest fruit crumble / 4.20 add ice cream 1.00

Cinnamon sugared churros with chocolate sauce / 4.50

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.