

OUR MENU

HEALTHY DELICIOUS VEGETARIAN



- We have small dishes available for kids, please ask.
- Some items may change subject to availability.
- If you have any allergies, please let us know when ordering.

FOOD SERVED DAILY 10-3PM & 4-9PM. LAST ORDERS AT 8.30PM.

BREAKFAST

SERVED DAILY 10-12PM

Natural yoghurt 3.80

spiced fruit compote, homemade granola

Curried beans on toast 7.90

wilted spinach, toasted sourdough

5AF Abbotts Leigh halloumi fritters 8.40

Five Acre Farm house relish, chargrilled lime

Bubble & Squeak 8.90

veggie cumberland sausage, poached egg, tomato

Veggie full English 9.90

poached egg, bubble & squeak, veggie cumberland sausage, baked beans, mushrooms, toasted sourdough

EXTRAS

Homemade 'facon' 1.50

Halloumi fritter 1.50

Toasted sourdough 1.20

FROM OUR FARM KITCHEN

Our flatbreads and sourdough pizzas are stonebaked when you place your order – we can't guarantee they will arrive alongside other dishes

Flatbread with hummus olive oil and za-atar spices 2.50

Flatbread with vegan aioli and tapenade 3.00

Flatbread with hand-made labneh with mint 2.20

Lemon and garlic infused olives 3.00

Stuffed vine leaves with vegan saffron mayonnaise 2.80

SOURDOUGH PIZZAS

Garlic pizza bread with rocket 2.80

Cheesy garlic pizza bread 3.80

Big Cheese tomato, mozzarella, oregano 5.20

Okey Chokey artichoke, rosemary, olives, capers 6.20

The Truffler mixed mushrooms, truffle oil, mozzarella 6.40

Vegan pizzas available on request

MAINS

Plat du Jour 9.80 *ask your server for details*

House burger 11.50

pulled 'chikkin' with our homemade siracha sauce and house pickles, with chunky chips

Ox heart tomato 11.80

ratatouille, buffalo mozzarella, sauce vierge

5AF Risotto porcini 12.20

wild mushrooms, parmesan, poached egg, wilted kale

5AF Pies 7.80 *Now also available in our our shop!*

small batch hand-made pies with mash and veggie gravy
Our pies change daily, ask your server for details

SMALL PLATES

5AF Beetroot 'tartare' 6.80 parsley, capers, pickled shallots

Salade frisée 6.40 green salad, tempeh lardons, poached egg, caesar sauce

5AF Tomatoes 7.20 confit lemon, homemade ricotta, mint

Pea, mint & courgette soup 4.90 with hand-made flatbread

5AF French beans 5.80 chervil, parmesan, truffle mayonnaise

SIDES

Chunky chips 2.20 | with cheese 3.20

Bistro chips with chervil, parmesan and burnt butter 3.50

Posh chips with truffle oil and parmesan 2.80

5AF Vegetables 3.20

Chard and spinach from Ragmans Lane Farm 3.80

Mixed leaf salad from Strode Valley 3.20

DESSERTS

Ask your server about our cakes, served daily from 10am until they're gone!

Dutch apple pie with whipped cream 4.80

Key Lime Pie with crushed meringue and vanilla ice cream 4.60

ICE CREAM

Gin & tonic sorbet two scoops 2.50

Passion fruit two scoops 2.50

Marshfields ice cream tubs 2.20 *ask your server for flavours.*

TOBACCO FACTORY



Our menu uses fresh, seasonal produce from our very own Five Acre Farm, just round the corner in Backwell. Look out for the 5AF symbol on menu items!

V Vegetarian

A Vegan

GF Gluten Free

All dishes prepared in kitchen where mustard, egg, milk, soya, sulphites and gluten are used.

OUR DRINKS



DRAUGHT

Please ask about craft beer

Korev 4.50 / 2.30

Sulis 4.00 / 2.00

North Street Cider 4.00 / 2.00

Milk Stout 4.80 / 2.40

Fortitude 3.70 / 1.90

Notorius 3.70 / 1.90

BOTTLED BEER

Corona 3.90

Estrella Galicia (Gluten Free) 3.90

FreeDamn 0% 2.60

Big Drop Pale 0.5% 4.00

SPIRITS

*Other spirits are available,
please ask your server!*

JJ Whitley London Dry Gin 3.60

Stolichnaya 3.50

Dead Mans Fingers Spiced Rum 3.40

Havana Club 3 Rum 3.60

Aperol 3.80

Pimms 4.00

Disaronno 3.50

Southern Comfort 3.60

Jim Beam 3.50

MIXERS

Coke/Diet/Lemonade/Tonic 0.80

Fevertree Tonics 1.90

WINE

Please ask about guest wines

WHITE

Gran Fondo Bianco d'Italia
2.70 / 4.10 / 5.20 / 15

Novita Pinot Grigio
3.60 / 5.20 / 7.10 / 21

Terre Du Soleil
Sauvignon Blanc
3.30 / 4.90 / 6.60 19.50

Encantador Chardonnay
2.90 / 4.20 / 5.70 / 17

RED

Santo Isidro Vinho Tinto
2.70 / 4.10 / 5.20 / 15

Il Sacrato Sangiovese
Merlot
2.90 / 4.20 / 5.70 / 17

Tournée du Sud Malbec
3.80 / 5.20 / 7.40 / 22

D'Abruzzo Montepulciano
3.30 / 4.90 / 6.60 19.50

ROSE

Cintilla Rose
2.80 / 4.10 / 5.60 / 16.50

SPARKLING

Cintilla Extra Dry
5.00 glass / 25.00 bottle

SOFT DRINKS

Cola
2.60 / 1.30

Diet Cola
2.60 / 1.30

Lemonade
2.60 / 1.30

Blackcurrant / Orange /
Lime / Elderflower Squash
0.90 / 0.45

Lime and Soda
0.90

Orange Juice and
Lemonade
2.60 / 1.30

Orange Juice
2.60 / 1.30

Apple Juice
2.60 / 1.30

Pineapple Juice
2.20

Cranberry Juice
2.20

Tomato Juice
2.20

Ting Can
1.80

Old Jamaica Ginger
Beer Can
1.80

Fentimans Rose
Lemonade
2.90

Fentimans Victorian
Lemonade
2.90

Fevertree Tonics
1.90