

OUR MENU

VEGETARIAN
HEALTHY
DELICIOUS

FOOD SERVED

Mon - Thurs 10:00-15:00 & 17:30-21:00


Fri - Sat 10:00-21:30

Sun 10:00-20:30


 Vegan
 Spicy
 GF Gluten Free
 DF Dairy Free


BRUNCH


Served until 15:00

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 / 6.80 

Natural yoghurt / honey, fresh fruit / 3.80 


Croissant with butter & jam / 2.30


SANDWICHES

Served on:
Mark's Bread sourdough


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

Butterbean and tomato pate

vegetable caponata, rocket pesto / 6.90 

Chickpea shawarma / flat bread, spiced chickpeas, garlic aioli, shredded gem, lime, parsley / 5.80 

Veggie sausage




romesco sauce, rocket, tomato relish / 6.30 



Portabello mushroom and onions


plum tomato, gems, horseradish sauce / 7.70


add locally made Abbots Leigh halloumi / 1.00

BUDDHA BOWLS

Taco Bamba / baby corn, beans, salsa fresca, guacamole, habanero and apricot chilli sauce / 10.40   

Miso Happy / organic noodle salad, tofu, shiitake, spring onions, miso & ginger sauce / 9.40  

Gado Gado / brown rice, green beans, peppers, bean sprouts, boiled egg, peanut sauce / 9.10 

Garbanzo / chickpeas, vegetable noodles, falafels, tahini, lemon & sesame / 9.20 


BAR SNACKS


please see separate menu

SMALL PLATES

Soup of the day / Mark's Bread / 4.90

Spanish Tortilla / salsa, sourdough, mixed salad / 6.50

Vegan sos roll / side salad, onion marmalade / 4.50 

Tempeh goreng / oriental salad, chilli ginger dressing, Thai peanuts / 6.80 

MAINS

Spinach and spirulina linguine

torn mozzarella, spicy puttanesca sauce, rocket / 11.40

Plant-based burger / dill pickle, English mustard, tobacco onions, lettuce, tomato / 12.50


Add: cheddar cheese, halloumi or blue cheese / 60p

Add: pulled jackfruit / 1.20

Falafel burger

chips, tomato salsa, vegan aioli, raw slaw / 11.50


**swap bun with ciabatta to make* 

Butternut squash Hasselback / mushroom fricassee, celeriac puree, pistachio and pomegranates / 12.80 

Crispy polenta / creamed kale & spinach, olive tapenade, truffle oil / 12.20

Plate of the day - see specials board

SIDES

Thick cut chips / 3.30  + cheese / 1.00

Posh chips, truffle oil, Parmesan / 4.80


Sweet potato fries / 3.60 

Baby leaf salad / 2.10 

Mark's Bread garlic bread / 3.30

Seasonal vegetables / 3.10

DESSERTS

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

Dame blanche

lemon sorbet, vanilla Chantilly, flaked almonds / 4.50 

Espresso affogato

vanilla ice cream with a shot of hot espresso / 4.50 

Mango sorbet

pineapple confit, coconut porridge / 4.80 

TOBACCO FACTORY

● Kid's menu available on request.

● Some menu items may change subject to availability.

● If you have any allergies please let us know when ordering.