

# OUR MENU

## HEALTHY DELICIOUS VEGETARIAN

**FOOD SERVED:**  
**MON-THURS 10AM-3PM & 5.30-9PM**  
**FRI & SAT 10AM-9PM | SUN 10-8PM**


 Vegetarian  Vegan  Gluten Free


## BREAKFAST

**SERVED DAILY 10-12PM**



**Local natural yoghurt**  4.40  
spiced fruit compote, British oat granola



**BREAKFAST BUNS** *served in vegan linseed brioche*

**Halloumi hash**  5.40  
homemade hash browns, local halloumi,  
burnt chilli mayo

**BBQ stack**  6.80  
facon, scrambled chickpeas, gochujang hash  
browns, Andy's BBQ sauce

### BREAKFAST BOWLS

**The vegan one**   9.90  
sautéed potatoes, wilted kale, harissa spiked  
tomatoes, scrambled chickpeas, giant baked beans,

**The veggie one**   8.90  
sautéed potatoes, wilted kale, lentils, roasted tomato,  
soft boiled egg, dukka

### EXTRAS

**Homemade 'facon'**  1.50

**Halloumi fritter**   1.50

**Toasted Mark's Bread sourdough**  1.80

**Seasonal frittata**   3.80

## SMALL PLATES

**Chargrilled courgette and aubergine**   7.20  
walnut tarator sauce, dill, Five Acre Farm microgreens


**Buttermilk fried celeriac**  7.40  
homemade kimchi, crunchy vegetables


**Goats Cheese tartare**   7.80  
heritage tomatoes, pickled fennel, salsa verde

**Baby spinach caesar salad**  6.80  
rye croutons, vintage Cornish Gouda

**Soup of the day**  5.20  
with Mark's bread and smoked butter

## MAINS


**Plate of the day**  10.80 *ask your server for details*

**House burger**  11.80  
pulled seitan, house pickles and roasted garlic mayo  
with homemade fries

**British quinoa**   11.60  
tenderstem broccoli, grilled local halloumi,  
cherry tomatoes, superfood microcress salad

**Mushroom lasagna**  11.80  
5 Acre Farm mushrooms,  
Little Hollows Pasta, farm salad



**5 Acre Farm pies**  8.80 *Also available in our shop!*  
small batch hand-made pies with mash and veggie gravy  
*Our pies change daily, ask your server for details*

## SIDES

*Our fries are homemade using the best British potatoes*

**Fries**  3.50 | with cheese  4.50

**Posh fries**  
with truffle oil and vintage Cornish Gouda   4.60

**Farm vegetables**   3.60







**Mixed leaf salad** from Strode Valley   3.20

## DESSERTS

*Ask about our cakes, served daily 10am until they're gone!*

**Raspberry cheesecake**  4.80

**Fairtrade banana brownie**  4.80  
with Granny Gothards vanilla ice cream

**Ice creams & sorbets** by Granny Gothards two scoops 2.40  
chocolate   sour cherry sorbet   salted caramel  

**We are proud members of the Sustainable  
Restaurant Association, a community of businesses  
working towards an environmentally restorative  
and socially progressive UK hospitality sector.**

Our vegetarian menu is all made on the premises using locally sourced ingredients with as much as possible coming from our farm in Backwell, as well as other suppliers from the region. All of our eggs are organic and free range, from Haresfield Farm in Wiltshire. Our milk and cream is from Bruton Dairy in the Cotswolds.



One Planet Plate is a global campaign that enables diners to vote with their fork for a better food future by choosing these 'sustainable specials'.

**TOBACCO  
FACTORY**



If you've any allergies, please let us know when ordering.  
Please note all dishes are prepared in a kitchen where mustard, egg, milk, soya, sulphites and gluten are used.

## DRAUGHT

---

- Amstel 4.40 / 2.20
- North Street Cider 4.20 / 2.10
- Milk Stout 4.80 / 2.40
- Fortitude 3.80 / 1.90
- Notorious 3.80 / 1.90
- Bristol Distilling Co. G+T 5.00

*We have guest beers on keg and kask,  
ask your server or order on the app!*

## BOTTLES & CANS

---

- BBF Southville Hop 5.00
- BBF Hefe 5.00
- Siren Futurist (Gluten Free) 5.90
- Daura Damm (Gluten Free) 4.20

## SPIRITS

---

- JJ Whitley London Dry Gin 3.60
- Gin 77 Dark Fruits 4.20
- 6 o'clock Gin 4.60
  - London Dry • Damson • Mango, Ginger & Lime
- JJ Whitley Vodka 3.60
- Dead Mans Fingers Rum 3.60
  - Spiced • Coconut
- Havana Club 3 Rum 3.60
- Goslings Black Seal 4.00
- Disaronno 3.20
- Southern Comfort 3.20
- Jim Beam 3.60
- Naked Grouse Whisky 4.50

*Ask your server for other spirits*

- + Coke/Diet/Lemonade/Tonic 0.80
- + Eager Tonics 2.20

## WINE

---

### WHITE

---

- Gran Fondo Bianco d'Italia 2.70 / 4.10 / 5.20 / 15
- Novita Pinot Grigio 3.60 / 5.20 / 7.10 / 21
- Domaine De Joÿ , 'L'Eclat', Côtes De Gascogne 4.30 / 5.80 / 8.10 / 24
- 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

## NO/LOW ALCOHOL

---

- BBF Clear Head 0.5% 3.30
- Big Drop Pale Ale 0.5% 4.40
- Big Drop Stout 0.5% 4.40
- Free Damn 0% 2.80
- Schöfferhoffer Grapefruit 2.5% 3.60

## SOFT DRINKS

---

- Cola / 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 / Apple Juice 2.60 / 1.30
- Orange Juice & Lemonade 2.60 / 1.30
- Pineapple Juice / Cranberry Juice / Tomato Juice 2.20
- Old Jamaica Ginger Beer Can 1.80
- Fentimans Victorian Lemonade 2.90
- Soda Folk Cream Soda 2.40
- Eager Tonics 2.20

## TEA & COFFEE

---

- Canton Teas 2.10
  - Chamomile • Green • Lemongrass & Ginger
  - Triple Mint • Red Berry & Hibiscus • Rouibos
- Clipper Teas 1.80
  - Normal • Decaf • Earl Grey
- Filter coffee 2.00
- Iced coffee 3.50





# KID'S MENU

For our little foodies this menu is too good to miss, made with fresh, **vegetarian** ingredients!

## BREAKFAST

**SERVED DAILY 10-12**

Yoghurt & granola **V** 2.50

Beans on toast **AN** 3.80  
homemade beans on Mark's Bread

Scrambled eggs on toast **V** 4.50  
free-range eggs on Mark's Bread

Toasted Mark's Bread sourdough **V** 1.20

## SMALL PLATES

Hummus and Mark's Bread **AN** 3.50

Barber's Cheddar with heritage veg and Mark's Bread **V** 3.80

## MAINS

Rigatoni **V** 5.80

Little Hollows Pasta, pesto, cherry tomatoes

Plate of the day **V** 5.50 *Ask your server for details*

## DESSERTS

Fairtrade banana brownie with vanilla ice cream **V** 2.60

Ice creams + sorbets by Granny Gothards – two scoops 2.40

chocolate **V GF** sour cherry sorbet **AN GF** salted caramel **V GF**

*Allergies? Please ask your server*