

# AUTUMN MENU

## HEALTHY DELICIOUS VEGETARIAN

FOOD SERVED:  
MON-THURS 12-3PM & 5.30-9PM  
FRI 12-9PM | SAT 10AM-9PM | SUN 10-8PM


 Vegetarian  Vegan  Gluten Free


## BREAKFAST

**SERVED WEEKENDS 10AM-NOON**



**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  
roasted butternut squash, wilted kale, harissa spiked  
tomatoes, scrambled chickpeas, giant baked beans,

**The veggie one**   8.90  
sweet potato wedges, wilted kale, lentils, roasted  
tomato, soft boiled egg, dukka

### EXTRAS

**Homemade 'facon'**  1.50

**Grilled halloumi**   1.50


**Toasted Mark's Bread sourdough**  1.80


## SMALL PLATES

**Mushroom arancini**  7.20  
chervil, radicchio, truffle mayo


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


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



**Quail egg en cocotte**  6.80  
parsnip, sautéed mushrooms, quail eggs, cavolo nero

**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  
portabello mushroom, local halloumi, spiced Five Acre  
Farm tomato with homemade fries

**Warm autumn salad**   small 6.80 | large 11.60  
roasted butternut squash, maple syrup & thyme,  
spinach, lentils, harissa mayo

**Mushroom bucatini**  11.80  
tarragon, five acre farm mushrooms,  
smoked pendragon, root veg crisps



**5 Acre Farm pies**  9.80 *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*

**Skin on fries**  3.50 | with cheese  4.50

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

**Farm vegetables**   3.60







**Sweet potatoes wedges** with pumpkin spices  4.80

## DESSERTS

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

**Chai spiced bread and butter pudding**  4.80  
with whiskey-marmalade ice cream

**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, nuts, soya, sulphites and gluten are used.

# BE DRINKS

TOBACCO  
FACTORY

## DRAUGHT

- Amstel 4.1% 4.40 / 2.20
- North Street Cider 4.8% 4.20 / 2.10
- Notorious 3.8% 3.80 / 1.90
- Fortitude 4% 3.80 / 1.90
- Bristol Distilling Co. G+T 5% 5.00

## BOTTLES & CANS

- Daura Damm (Gluten free lager) 5.4% 4.20
- Siren Lumina (Gluten free pale) 4.2% 4.60
- Wiper & True Kaleidoscope (Pale) 4.2% 4.60
- BBF Southville Hop (IPA) 6.5% 5.00
- BBF Independence (American pale) 4.6% 5.00
- Arbor Mosaic (Gluten free pale) 4% 6
- Good Chem Amplify Hope (Wheat beer) 5.1% 6

*Ask about our guest beers!*

## SPIRITS

- JJ Whitley London Dry Gin 38% 3.60
- Gin 77 Dark Fruits 40% 4.20
- Tarquins Rhubarb Gin 38% 4.60
- 6 o'clock Gin 26% 4.60
  - London Dry • Damson • Sloe
- JJ Whitley Artisanal Vodka 38% 3.60
- Reyka Vodka 40% 4.20
- Kingston Jamaica White Rum 40% 3.60
- Dead Mans Fingers Spiced Rum 37.5% 3.60
- Mountgay Eclipse 40% 3.60
- Kokokanu Coconut Rum 37.5% 3.60
- Goslings Black Seal 40% 4.00
- Disaronno 28% 3.60
- Southern Comfort 35% 3.60
- Jim Beam 40% 3.60
- Naked Grouse Whisky 40% 4.50
- + Coke/Diet/Lemonade/Tonic 0.80
- + Eager Tonics 2.20

## WINE

### WHITE

- L'Eclat', Côtes de Gascogne 11.5%  
▲ 4.30 / 5.80 / 8.10 / 24
- Bianco d'Italia, Gran Fondo 11%  
3.30 / 4.50 / 6.40 / 19
- Pinot Grigio, Venezie 12%  
3.90 / 5.40 / 7.40 / 22
- Airén Chardonnay, Encantador 11.5%  
3.60 / 4.80 / 6.80 / 20

### RED

- Marselan, Pays d'Oc 13%  
▲ 4.30 / 5.80 / 8.10 / 24
- Nero d'Avola Syrah 'Lumari', Sicily 14%  
▲ 3.90 / 5.40 / 7.40 / 22
- Sangiovese Merlot, Rubicone 12%  
▲ 3.60 / 4.80 / 6.80 / 20
- Santo Isidro Red,  
Península de Setúbal 12.5%  
▲ 3.30 / 4.50 / 6.40 / 19

### ROSÉ

- Rosé, Península de Setúbal, Cintila 12%  
▲ 3.60 / 4.80 / 6.80 / 20

### SPARKLING

- Extra Dry, Península de Setúbal,  
Cintila 12%  
▲ 5.00 glass / 25.00 bottle

## NO/LOW ALCOHOL

- Tiny Rebel Clwb Tropicana  
(Fruity pale) 0% 3.80
- BBF Clearhead (Bristol pale) 0% 3.80
- Free Damn (Lager) 0% 3.80
- Schöfferhoffer Grapefruit  
(Grapefruit wheat beer radler) 2.5% 3.80
- Big Drop Stout 0.5% 4.40

## SOFT DRINKS

- Cola / Diet Cola 2.60 / 1.30
- Lemonade 2.60 / 1.30
- Blackcurrant / Orange / Lime /  
Elderflower squash 0.90 / 0.45
- Lime & soda 0.90
- Orange / Apple juice 2.60 / 1.30
- Orange juice & lemonade 2.60 / 1.30
- Pineapple / Cranberry / 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

- Americano 2.20
- Espresso 2.00
- Latte 2.80
- Cappucino 2.80
- Flat White 2.60
- Macchiato 2.50
- Mocha 3.00
- Chai Latte 3.00
- Syrup shot 0.50
- Babycino 0.50
- Hot Chocolate 3.00
- Canton Teas 2.20
  - Chamomile
  - Green
  - Lemongrass & Ginger
  - Red Berry & Hibiscus
- Clipper Teas 1.90
  - Normal
  - Decaf
  - Earl Grey
  - Peppermint