

WINTER MENU

HEALTHY DELICIOUS VEGETARIAN

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

BREAKFAST

SERVED 10AM-NOON

Toasted bloomer 2.80

home made jam, butter

Local natural yoghurt 4.40

spiced fruit compote, British oat granola

Veggie hash 6.80 + halloumi £1.50 + poached egg £1
corn, sweet potato, root-veg, harissa, red onion,
Mark's sourdough

Poached eggs 7.50 + facon £1.50

spinach, parmesan, grilled tomato, Mark's sourdough

Korean Kimchi Rice 7.20

fried eggs, cheddar, sweet chilli jam, crispy onions

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

EXTRAS | **Homemade 'facon'** 1.50

Grilled halloumi 1.50

Poached egg 1.00

Toasted Mark's Bread sourdough 1.80

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**



Vegetarian Vegan Gluten Free Gluten Free Available

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. For more info on allergens, scan the QR on the right, or visit: tobaccofactory.com/allergens



SMALL PLATES

Parsnip pakoras 7.20

chervil, mooli salad, cucumber yoghurt

Buttermilk fried celeriac 7.40

homemade kimchi, crunchy vegetables

Truffled mac & cheese 7.80

smashed minted peas, chive crème fraîche

Red onion & balsamic tarte tatin 6.80

farm squash and orange coulis, rose petals

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*

Pulled mushroom shawarma burger 11.80

sesame mayo, shredded veg, homemade fries

Mushroom & lentil wellington 12.60

celeriac puree, heritage carrots, apple, Calvados jus

Beetroot risotto 11.80

+ poached egg £1 + farm veg £2

local blue goats cheese,
balsamic beetroots, cavolo nero



5 Acre Farm pies 9.80 + farm veg £2

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 4.60

truffle oil and vintage Cornish Gouda

Farm vegetables 3.60

Kimcheesy fries 5.40

kimchi, local cheddar, home made chilli jam

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

Apple frangipane tart 4.80

orange and star anise sorbet

Fairtrade banana brownie 4.80

with Granny Gothards vanilla ice cream

Ice creams & sorbets by Granny Gothards two scoops 2.40

chocolate | vanilla

sour cherry sorbet | salted caramel

DRINKS

TOBACCO FACTORY

Products are subject to change, please check with your server when ordering and inform us of any allergies.

DRAUGHT

BBF Infinity Helles Lager 4.6% 5.60/2.80

Amstel lager 4.1% 4.60 / 2.30

Bristol Distilling Co. Draught G+T 5% 4.80

BBF North Street Cider 4.8% 4.60/2.30

BBF Milk Stout 4.6% 5.60/2.80

BBF Notorious 3.8% 4.00/2.00

BBF Fortitude 4% 4.00/2.00

BBF Clearhead Bristol Pale 0.5% 4.90

Ask about our guest beers!

BOTTLES & CANS

Free Damm (Lager) 0% 3.80

Schöfferhoffer Grapefruit

(Wheat beer radler) 2.5% 3.80

Big Drop Stout 0.5% 3.80

Daura Damm (GF lager) 5.4% 4.50

Siren Lumina (GF pale) 4.2% 4.60

Wiper & True Kaleidoscope (Pale) 4.2% 5.50

Moor Beer Resonance 4.1% 5.50

Good Chemistry Kokomo Weekday

(School night pale) 5.1% 5.50

BBF Southville Hop (IPA) 6.5% 5.50

BBF Independence (American pale) 4.6% 5.50

NBB Cinder Toffee (Stout) 4% 5.50

Arbor Mosaic (Pale in a pint can) 4% 6.00

SOFT DRINKS

Cola / Diet Cola / Lemonade 2.60/1.30

Cordial: Blackcurrant/Orange/Lime/Elderflower
0.90/0.45

Lime & soda 0.90

Orange / Apple juice 1.30

Orange juice & lemonade 1.30

Eager Juice: Pineapple/Granberry/Tomato 2.20

Old Jamaica ginger beer can 2.00

Vimto sparkling can 2.00

Irn Bru can 2.00

Fentimans victorian lemonade 3.30

Soda Folk cream soda 3.00

Soda Folk Root Beer 3.00

Eager tonics 2.20

SPIRITS

35ml serve unless marked otherwise

GIN

Bristol Distilling Company

• **Gin 77 London Dry** 40% 3.90

• **Dark Fruits** 40% 3.90

6 o'clock Gin

• **London Dry** 43% 4.60

• **Damson** 40% 4.60

• **Sloe** 26% 4.20 (50ml)

Hendricks Gin 40% 4.60

Tarquins Rhubarb Gin 38% 4.60

VODKA

JJ Whitley Artisanal Vodka 38% 3.90

Reyka Vodka 40% 4.60

Circumstantial Organic 40% 4.60

WHISKEY

Buffalo Trace 40% 3.90

Jameson 40% 3.90

Laphroaig 10yr 40% 6.00

Balvenie 12yr 40% 6.00

Glenfiddich 12yr 40% 6.00

Glenfiddich IPA 43% 6.00

Glenfiddich XX 47% 6.00

RUM

Kingston Jamaica White 40% 3.90

Dead Man's Fingers Spiced 37.5% 3.90

Mountgay Eclipse Golden 40% 3.90

Goslings Black Seal Dark 40% 4.60

Aluna Coconut Rum 37.5% 3.90

LIQUEURS (50ML)

Disaronno (Almond) 28% 4.20

Southern Comfort (Whiskey) 35% 4.20

Gointreau (Orange) 40% 4.20

Gotswold Cream (Irish cream) 17% 4.20

Kahlua (Coffee) 16% 4.20

+ **Coke/Coke/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, Venezia

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

Santo Isidro Red, Península de Setúbal

12.5% 3.30 / 4.50 / 6.40 / 19

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

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

Ask about our guest wines!

TEA & COFFEE

Americano 2.20

Espresso 2.00

Latte 2.80

Cappuccino 2.80

Flat White 2.80

Macchiato 2.50

Mocha 3.00

Chai Latte 3.00

Babycino 0.90

Pip's Hot Chocolate 3.00

• Milk • White
• Dark • Red velvet

All come with marshmallows!

Canton Tea 2.20

• Chamomile • Green
• Lemongrass & Ginger
• Berry & Hibiscus

Birchalls Tea 1.90

• Normal • Decaf
• Earl Grey
• Peppermint