

SUMMER 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 2.95

home made jam, butter

Toasted teacake 3.95

home made jam, clotted cream

Local natural yoghurt 4.55

spiced fruit compote, British oat granola

Beans on toast 6.95

+ halloumi 1.50 + poached egg 1.50

baked beans, vegan chorizo, Mark's sourdough

Poached eggs on toast 7.75 + facon 1.50

spinach, parmesan, grilled tomato, Mark's sourdough

Scrambled eggs on toast 7.25

chive crème fraîche, grilled tomato, Mark's sourdough

BREAKFAST BUNS *served in vegan linseed brioche*

Halloumi hash 5.85

homemade hash
 browns, local halloumi,
 burnt chilli mayo

BBQ stack 6.85

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

EXTRAS | **Homemade 'facon'** 1.50

Grilled halloumi 1.50

Poached egg 1.50

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

Chargrilled courgette and aubergine 7.25

walnut tarator sauce, dill, Five Acre Farm microgreens

Buttermilk fried celeriac 7.55

homemade kimchi, crunchy vegetables

Goats cheese tartare 7.95

heritage tomatoes, pickled fennel, salsa verde

Baby spinach ceasar salad 6.95 + poached egg 1.50

rye croutons, vintage Cornish Gouda

Soup of the day 5.95

+ Mark's bread and smoked butter 1.00

MAINS

Plate of the day 11.25 *ask your server for details*

House burger 11.95

vegan kebab, salsa, garlic sauce, cabbage slaw, fries

British quinoa 11.75

charred broccoli, semi dried tomatoes, seeds, beetroot feta, edible flowers

Roast cauliflower 11.95

berbere spiced ratatouille,
 lilliput capers, lime yoghurt



5 Acre Farm pies 10.95 + farm veg 2.00

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 3.95

with cheese 4.50

Posh fries 4.75

truffle oil and vintage Cornish Gouda

Kimcheesy fries 5.75

kimchi, local cheddar, homemade chilli jam

Farm vegetables 3.95

Mixed leaf salad 3.50

from Five Acre Farm

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

Homemade viennetta 4.80

with miso caramel

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

DRAUGHT

Ask about our guest beers and ciders!

BBF Infinity Helles Lager 4.6% 5.60/2.80

Amstel Lager 4.1% 4.80/2.40

Bristol Distilling Co. Draught G+T 5% 5.10

BBF North Street Cider 4.8% 4.80/2.40

BBF Milk Stout 4.6% 5.60/2.80

BBF Notorious 3.8% 4.20/2.00

BBF Fortitude 4% 4.20/2.00

BBF Clearhead Bristol Pale 0.5% 4.90/2.50

BOTTLES & CANS

Free Damm (Lager) 0% 4.00

Schöfferhoffer Grapefruit (Wheat beer radler) 2.5% 4.00

Big Drop Stout 0.5% 4.00

Korev (Cornish lager) 4.8% 4.00

Daura Damm (GF lager) 5.4% 4.00

Iford Wild Juice (West Country cider) 4.7% 4.90

Iford ABC (Apple berry and cherry fresh fruit cider) 4% 4.90

BEER BUCKETS £14 any 4 bottles or cans of beer from above

CIDER BUCKETS £17 any 4 bottles or cans of cider from above
...chilled for summer drinking!

Check out our beer fridge for an exciting selection of beers from local breweries that we love, including Bristol Beer Factory, Wiper and True, Arbor, New Bristol Brewery, Good Chemistry, Left Handed Giant and more!

SPIRITS

35ml serve unless marked otherwise

GIN

Bristol Distilling Company

• **Gin 77 London Dry** 40% 4.20 • **Dark Fruits** 40% 4.20

6 o'clock Gin (50ml)

• **London Dry** 43% 4.80

• **Mango, Ginger & Lime – Romy's Edition** 40% 4.80

Tarquins Rhubarb Gin 38% 4.80

Psychopomp Aquavit 40% 4.80

VODKA

JJ Whitley Artisanal Vodka 38% 4.20

Reyka Vodka 40% 4.80

Circumstantial Organic 40% 4.80

WHISKEY **Buffalo Trace** 40% 4.20

Jameson 40% 4.20

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% 4.20

Dead Man's Fingers Spiced 37.5% 4.20

Mountgay Eclipse Golden 40% 4.20

Goslings Black Seal Dark 40% 4.80

Aluna Coconut Rum 37.5% 4.20

LIQUEUR

(50ML) **Disaronno (Almond)** 28% 4.60

Southern Comfort (Whiskey) 35% 4.60

Cointreau (Orange) 40% 4.60

Gotswold Cream (Irish cream) 17% 4.60

Psychopomp Single Origin (Coffee) 20% 4.60

MIXERS

+ **Cola/Diet Cola/Lemonade/Tonic** 0.90

+ **Tonics** 2.20

WINE

Ask about our guest wines!

WHITE

L'Eclat', Côtes de Gascogne 11.5%  4.30 / 5.80 / 8.10 / 24.00

Bianco d'Italia, Gran Fondo 11% 3.30 / 4.50 / 6.40 / 19.00

Pinot Grigio, Venetie 12% 4.30 / 5.80 / 8.10 / 24.00

Airén Chardonnay, Encantador 11.5% 3.60 / 4.80 / 6.80 / 20.00

RED

Marselan, Pays d'Oc 13%  4.30 / 5.80 / 8.10 / 24.00

Santo Isidro Red, Península de Setúbal 12.5% 

3.30 / 4.50 / 6.40 / 19.00

Nero d'Avola Syrah 'Lumari', Sicily 14% 

4.30 / 5.80 / 8.10 / 24.00

Sangiovese Merlot, Rubicone 12%  3.60 / 4.80 / 6.80 / 20.00

ROSÉ

Rosé, Península de Setúbal, Cintila 12% 

3.60 / 4.80 / 6.80 / 20.00

SPARKLING

Extra Dry, Península de Setúbal, Cintila 12%  5.00 / 28.00

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

BAR SNACKS

- Napoli olives** 🌿 GF 3.95
- Homemade hummus** olives, Mark's bread 🌿 4.95
- Halloumi fries** sweet chilli jam 🍷 5.95
- Garlic bread** 🍷 4.50 + cheese 1.00
- Grilled pita** baba ganoush, dukka 🌿 4.95
- Vegan chorizo tapas** onion, red wine, garlic 🌿 6.25
- Soft corn tacos (2)** celeriac, salsa, chipotle mayo 🍷 6.96

COCKTAILS

Ask about our seasonal specials!

Cosmopolitan 8.00
vodka, cointreau & cranberry juice

Mojito 8.00 (virgin mojito 5.00)
rum, mint, sugar, lime & soda

Mai Tai 8.00 (virgin mai tai 5.00)
Goslings rum, amaretto, pineapple juice, orange juice

Gin Bramble 8.00
Crème de Mûre, Gin 77 dry gin, lemon juice



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!

Tea 2.00
• Breakfast • Decaf • Earl Grey
• Peppermint • Chamomile
• Green • Lemongrass & Ginger
• Berry & Hibiscus

SOFT DRINKS

Cola / Diet Cola 2.60/1.30

Lemonade 2.60/1.30

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

Lime & soda 0.90

Orange juice 1.30

Apple juice 1.30

OJ & lemonade 1.30

Eager Juice 2.20

• Pineapple • Cranberry • Tomato

Lemony organic lemonade 2.00

Old Jamaica ginger beer 2.00

Irn Bru 2.00

Soda Folk cream soda 3.00

Soda Folk Root Beer 3.00

Tonics 2.20

PIE & PINT EVERY WEDNESDAY

5 Acre Farm small batch hand-made pie
with mash & veggie gravy.

Ask your server for this week's
pie and pint options.



TACO TUESDAY

Choice of veggie and vegan tacos
Any taco, chips + drink £9.80
Two tacos £5 | Two tacos + chips £6

Ask your server for this week's taco
and drink options

