

MENU *** ALL SERVED FROM MIDDAY**

* **Mon-Thurs** 12pm-3pm
5.30pm-9pm

* **Fri-Sat** 12pm-9pm
* **Sun** 12pm-8pm

TF TAPAS

Fried padron peppers, sea salt **VGN, GF** 6.75

Home-made houmous, Napoli olives, Mark's bread **VGN** 6.95

Bang bang cauliflower, chilli sauce, spring onion, sesame **VGN, GF** 6.50

Halloumi saganaki, honey, black sesame, oregano **V** 6.75

SHARING PLATES

The Vegan one

houmous, muhammarah, Napoli olives, padron peppers, bang bang cauliflower, new potato bravas, toasted flatbread **VGN** 21.50

Crispy fried artichokes, rosemary and chilli honey **V, GF** 6.25

Toasted flatbread, walnut & pepper muhammarah dip **VGN** 6.95

Roasted new potato 'bravas', aioli, smoked paprika **VGN, GF** 4.95

Taquitos, rolled street tacos, blackbeans 'al pastor', cheddar, soured cream, jalapeños **V, GF** 6.95

Sticky sweet chilli tofu **VGN, GF** 5.95

Vegetable & paneer koftes, raita, nigella seeds **V, GF** 6.50

SEASONALS

Soup of the day,

Mark's sourdough **V** or **VGN** 7.95

See board for more details

* *With choice of spread* **V** or **VGN**

MAZI Light plate, a quick, healthy, seasonal plate **10.95**

See board for more details

MAZI Seasonal plate, our chefs showcasing the very best seasonal ingredients **13.75**

See board for more details

The Veggie one

houmous, muhammarah, Napoli olives, padron peppers, halloumi saganaki, fried artichokes, Mark's sourdough **V** 21.95

The Cheesy one

baked camembert topped with pesto and semi-dried cherry tomatoes, crudites, Mark's sourdough **V** 16.50

DESSERTS

Ice creams + sorbets **GF**

two scoops **3.95**

* clotted cream vanilla **V** * salted caramel **V**

* Belgian chocolate **V** * honeycomb **V**

* passion fruit sorbet **VGN**

* blood orange sorbet **VGN**

Frozen banana and praline parfait, **V, GF** 6.75

Rhubarb and ricotta bread and butter pudding, honeycomb ice cream **V** 6.25

Confit Pineapple, chilli, passionfruit sorbet, toasted coconut **VGN, GF** 6.50

CLASSICS

5 Acre Farm pies,

small batch hand-made pies, mash, veggie gravy **V** 13.75

+5 Acre Farm vegetables **V, GF** 1.95

See our blackboards for today's filling

Home-made plant-based burger, gherkins, baby gem, burger sauce, skin on fries, salad **VGN** 12.95

+ red Leicester **V** 1.95

Sticky peanut & aubergine

flatbread, sriracha mayo, asian slaw, fries **VGN** 12.75

SIDES

Home-made sauces **VGN, GF** 0.60

* aioli * ketchup * sweet chilli

* chipotle mayo * sriracha mayo

Home-made skin on fries **VGN, GF** 3.95

Cheesy fries **V, GF** 5.95 +gravy **VGN, GF** 1.00

Chilli fries, home-made chilli, cheddar cheese, soured cream, salsa **V** 9.95

Posh fries, truffle oil, veggie parmesan **V, GF** 5.25

5 Acre Farm vegetables **V, GF** 3.95

5 Acre Farm Salad, balsamic dressing **VGN, GF** 3.65

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 left, or visit:

tobaccofactory.com/allergens

V Vegetarian

VGN Vegan

GF Gluten Free

GFA Gluten Free Available



Have a booking? Let us know you're here and we'll take care of the rest. **Just popped in?** Please make a note of your table number and order at the bar.

Book at: tobaccofactory.com

CAFE

TEA

Our tea is provided by Clifton Tea Co, Clifton Coffee Roasters own collection of delicious teas. Their tea bags are made from sugar cane and so are biodegradable!

Everyday tea 2.80	Chamomile 3.00
Decaf tea 2.80	Peppermint 3.00
Earl Grey 2.80	Lemongrass & ginger 3.00
Green tea 3.00	Redberry & hibiscus 3.00

COFFEE

Our coffee is from the fab Clifton Coffee Roasters. Founded in 2001, Clifton Coffee began their life servicing espresso machinery in the independent businesses of Bristol. Today they are at the forefront of the UK specialty coffee scene. Clifton also supply our barista training.

Our house blend is from Fazenda Pinhal, a 914-hectare farm in Sul De Minas, Brazil. Named after Bristol's iconic bridge, Suspension aims to deliver a well-balanced, easy-drinking espresso that's full of depth and flavour.

* Check at the counter for our seasonal specials and guest espressos!

Double espresso 2.80	Cappuccino 3.80
Long black 3.00	Mocha 4.10
Cortardo 3.30	Tumeric latte 4.00
Flat white 3.50	Babycino 1.20
Latte 3.80	

HOT CHOCOLATE

Hot chocolate * Milk * White 4.10	Kids hot chocolate 2.60
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+ vegan marshmallows **VGN** 0.30

TAKEAWAY HOT DRINKS ARE AVAILABLE!

All of our teas, coffees and hot chocs can be made with oat milk or coconut milk (GF), just ask us!

**TOBACCO
FACTORY**


**MARK'S
BAKERY**

5 ACRE FARM CIC

Have a booking? Let us know you're here and we'll take care of the rest. **Just popped in?** Please make a note of your table number and order at the bar. **Book at: tobaccofactory.com**

PASTRIES & CAKES

We have delicious pastries and cakes on the counter, baked fresh every morning in our Five Acre Farm Kitchen.

Have a look to see what's on today!

SOFT DRINKS

* Cola * Diet Cola * Tonic * Lemonade
* Ginger beer 2.10/3.50

Cordial 0.80/1.20

* Blackcurrent * Lime * Elderflower

Juices 2.10/3.50

* Orange * Apple * Cranberry
* Pineapple * Tomato juice

Karma organic soft drinks 3.00

* Raspberry * Orange * Lemon

Iford real fruit juice sodas 3.20

Cawston Press kids juice boxes 2.50



CRUMBS!!

**MARK'S BAKERY
HAS MOVED IN
WITH US**

SHOP LOCAL

bread • pastries • toasties
coffee • sandwiches • groceries

**TOBACCO
FACTORY**

BAR

DRAUGHT *Ask about our guest beers and ciders*

BBF Infinity Helles Lager 4.6% **VGN, GF** 3.00/5.95

Amstel Lager 4.1% **VGN** 2.85/5.65

BBF North Street Cider 4.8% **VGN, GF** 2.85/5.65

BBF Black Gates 4.6% 3.00/5.95

BOTTLES & CANS *from 4.50*

Check out our beer fridge for an exciting selection from local breweries and cider makers that we love, including Bristol Beer Factory, Wiper and True, Arbor, New Bristol Brewery, Good Chemistry, Left Handed Giant and more. Or go alcohol free with Mash Gang, Sheppy's Cider, Big Drop stout and Free Damm lager.

WINE

WHITE

Bianco d'Italia, Gran Fondo 11% 5.00 / 6.70 / 9.40 / 28.00

Sauvignon Blanc 'Antina' Tierra De Castilla, Cassa del Valle 11.5%
VGN 5.20 / 7.00 / 9.80 / 29.00

Pinot Grigio, Rubicone, Emilia Romagna, Novità 12%
5.40 / 7.30 / 10.20 / 30.00

Piquepoul Terret 'l'Arête de Thau', Côtes de Thau 12% **VGN**
5.60 / 7.50 / 10.40 / 31.00

SPARKLING

Cava Brut 'Valdeorite', Lopez Morenas 11.5% **VGN** 39.00

Prosecco DOC Guiliana Veneto NV 11% 6.60/39.00

Scavi & Ray Alcohol free fizz 0% **VGN** 30.00

SPIRITS *25ml serve unless marked otherwise*

House spirits 4.50

6 o'clock Gins 4.80

Bristol Distilling Co Dark Mango Gin 40% 4.80

Circumstantial Organic Vodka 40% 4.80

Sapling Climate Positive Vodka 40% 4.80

Metaxa brandy 40% 4.80

Blacks Double Barrel small batch whiskey 40% 6.00

Shots 4.50

+ draught mixer 1.45

+ bottled mixer 2.90

* Ask at the bar about our selection

BBF Everytime 3.8% **CASK** 2.50/4.90

BBF Fortitude 4% **CASK** 2.50/4.90

BBF Clearhead Bristol Pale 0.5% 2.80/5.55

Nania's Vineyard Kombucha 250ml 0% 4.20

WIPER
AND
TRUE

ARBOR

Tiny Rebel

MASH
GANG



BRISTOL
BEER
FACTORY



GOOD
CHEMISTRY
BREWING



RED

Tempranillo, El Concierto Tinto, Virgen de las Viñas 12% **VGN** 5.40 / 7.30 / 10.20 / 30.00

Santo Isidro Red, Península de Setúbal 12.5%
VGN 5.00 / 6.70 / 9.40 / 28.00

Syrah/Viognier, Le Campuget, Château de Campuget 12.5% **VGN** 5.60 / 7.50 / 10.40 / 31.00

Sangiovese, Rubicone, Emilia Romagna, Novità 11.5% **VGN** 5.20 / 7.00 / 9.80 / 29.00

ROSE

Le Campuget - Grenache Syrah Rose 12%
VGN 5.40 / 7.30 / 10.20 / 30.00

COCKTAILS

IN-HOUSE

Ask about our seasonal specials and mocktails

House margarita

tequila, triple sec, lime 10.00

Coffee cream martini

vodka, cotswold cream 10.00

BAU

BAU COCKTAILS

Angel Face 10.00

Ramble 10.00

Berry Swizzle 10.00

Summer Solstice 10.00

WHAT'S ON

* SCAN QR FOR MORE EVENT DETAILS



TACO TUESDAYS

- * 3 Tacos 9.95 VGN, V
- * 3 Tacos and Fries 12.95 VGN, V
- * 3 Tacos, Fries and Drink 14.95 VGN, V

Choose from:

Spiced cauliflower, refried beans, chipotle aioli **VGN, GF**

Black beans al pastor, cheese, soured cream, pickled jalepenos **V, GF**

Pea guacamole, fajita spiced pulled mushrooms, crispy onions **VGN**

HEAT & HOPS

EVERY WEDNESDAY

WEEKLY SPECIALS!

Veggie chilli
rice, soured cream, cheddar, tortilla chips + pint **V**

Vegan chilli
rice, pea guacamole, chipotle aioli, tortilla chips + pint **VGN**

BOTH £14.95

PIE & PINT

EVERY THURSDAY

WEEKLY SPECIALS!

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

Ask your server for this weeks pie and pint options.

£16.50



MAZI SEASONAL PLATES

20p from every plate of the day sold is donated to MAZI Project; supporting and empowering marginalised 16-25 year olds through food.



SCAN THE QR TO LEARN MORE.

HIRE OUR SPACE



Versatile spaces hosting everything including cosy get-togethers, festival style weddings, corporate events, wellness workshops, exhibitions and more.
With fresh & exciting catering choices to suit every taste!

EMAIL VENUES@TOBACCOFACTORY.COM OR SCAN THE QR CODE FOR MORE INFO.

