

TF TAPAS

Fried padron peppers, sea salt VGN, GF 6.95

Home-made houmous, Napoli olives, Mark's sourdough vgn 7.95

Bang bang cauliflower, chilli sauce, spring onion, sesame VGN, GF 6.95

Halloumi saganaki, honey, black sesame, oregano v 6.95

SHARING PLATES

The Vegan one

houmous, walnut tarator, Napoli olives, padron peppers, grilled corn ribs, batata hara, toasted flatbread VGN 22.50

SEASONALS

Soup of the day, Mark's sourdough v or VGN 7.75 Ask us for more details. * With choice of butter V or spread VGN

MAZI Light plate, a quick, healthy, seasonal plate 10.95 Ask us for more details.

MAZI Seasonal plate, a seasonal plate where the chefs showcase ingredients from the season 13.95 Ask us for more details.

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

Coconut panacotta, mango coulis, crushed gingernuts v, 6.75

Frozen banana and praline parfait V, GF 5.95

Beetroot and chocolate brownies, Belgian chocolate ice cream v 4.95

5.30pm-9pm

* Mon-Thurs 12pm-3pm

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

Toasted flatbread. walnut tarator, dill VGN 7.25

Grilled corn ribs, paprika, lime, smoked sea salt VGN, GF 6.75

walnut gremolata v, GF 6.30

The Cheesy one

baked camembert topped with pesto and semi-dried cherry tomatoes, crudites, Mark's sourdough v 16.95

SIDES

Home-made sauces VGN, GF 0.75

- * aioli * ketchup * sweet chilli
- * chipotle mayo

Home-made skin on fries VGN, GF 3.95

Cheesy fries V, GF 5.95 + jalapeño jam 1.00

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

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

Farm vegetables V, GF 3.95

5 Acre Farm salad, balsamic dressing VGN, GF 3.50

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 Please make a note of your table

Book at: tobaccofactory.com



The Veggie one

houmous, walnut tarator, Napoli olives, padron peppers, halloumi saganaki, roasted baby carrots, Mark's sourdough v 22.95

CLASSICS

5 Acre Farm pie, small batch hand-made pie, mash, veggie gravy v 14.25 +5 Acre Farm vegetables 1.95 Please ask us about options and allergens.

Jerk BBQ Jackfruit burger, mango & chilli salsa & slaw served

with fries and 5AF salad VGN 13.95 +halloumi V 2.50

Grilled hispi cabbage, miso butter, Japanese grains, goma dressing v13.50

the rest. Just popped in? number and order at the bar.

0625

Isle of Wight tomatoes, goats curd, basil oil, amaranth v, GF 7.50

Roasted baby carrots, ricotta,

Pea bhajis, aubergine pickle VGN, GF 6.85

Batata harra, Lebanese potato salad with lemon and fresh herbs **VGN, GF 7.10**

Taquitos, rolled street tacos, blackbeans 'al pastor', cheddar, soured cream, jalapeños V, GF 7.75

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.

Double espresso 2.80	Cappuccino 3.70
Long black 3.00	Chai latte 3.70
Cortardo 3.30	Tumeric latte 3.70
Flat white 3.50	Mushroom latte 3.70
Latte 3.70	Babyccino 1.50

HOT CHOCOLATE

Hot chocolate 4.40 * Milk VGN * White

Mocha 4.40 Kids hot chocolate 3.00



TAKEAWAY HOT DRINKS ARE AVAILABLE!

All of our teas, coffees and hot chocs can be made with dairy or oat milk VGN, GF for +20p - just ask us!



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 * Diet tonic
- * Lemonade * Ginger beer 2.10/3.50

Cordial 0.80/1.20

*Blackcurrant *Lime *Elderflower

Juices 2.10/3.50

- * Orange * Apple * Cranberry
- * Pineapple * Tomato

Karma organic soft drinks 3.00

*Raspberry *Orange *Lemon

Iford real fruit juice sodas 3.20

Flawsome kids juice boxes 2.50 cold-pressed drinks from wonky, surplus fruit



DRAUGHT Ask about our guest beers and ciders BBF Gravity lager 4.1% VGN, GF 2.90/5.70 BBF North Street cider 4.8% VGN, GF 2.90/5.70

BBF Black Gates 4.1% VGN. GF 3.20/6.20

BBF Everytime 3.8% CASK GF 2.50/4.90

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, Iford Cider, Big Drop stout and Free Damm lager.

WINE

WHITE

Bianco d'Italia, Gran Fondo 11% 5.20 / 7.00 / 9.80 / 29.00

Sauvignon Blanc 'Antina' Tierra De Castilla, Cassa del Valle 11.5% VGN 5.60 / 7.50 / 10.40 / 31.00

Pinot Grigio, Rubicone, Emilia Romagna, Novitá 12% 5.80 / 7.80 / 11.00 / 32.00

Piquepoul Terret 'l'Arête de Thau', Côtes de Thau 12% VGN 5.80 / 7.80 / 11.00 / 32.00

SPARKLING Prosecco Canal Grando Veneto NV 11% 7.10/42.00

Scavi & Ray Alcohol free fizz 0% VGN 5.50/32.00



SPIRITS 25ml serve unless marked otherwise

House spirits 4.50

Freddy B Gin 4.90

Bristol Distilling Co Mango Gin 40% 4.90

Circumstantial Organic Vodka 40% 4.90

Sapling Climate Positive Vodka 40% 4.90

Metaxa brandy 40% 4.90

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 Fortitude 4% CASK VGN, GF 2.50/4.90

BBF Clearhead Bristol pale 0.5% GF 2.90/5.60

Nania's Vineyard kombucha 0% 250ml VGN, GF 4.50



RED

Santo Isidro Red, Península de Setúbal 12.5% VGN 5.20 / 7.00 / 9.80 / 29.00

Tempranillo, El Concierto Tinto, Virgen de las Viñas 12% VGN 5.80 / 7.80 / 11.00 / 32.00

Syrah/Viognier, Le Campuget, Château de Campuget 12.5% VGN 5.80 / 7.80 / 11.00 / 32.00

Sangiovese, Rubicone, Emilia Romagna, Novità 11.5% VGN 5.60 / 7.50 / 10.40 / 31.00

ROSE

Le Campuget - Grenache Syrah Rose 12% VGN 5.80 / 7.80 / 11.00 / 32.00

COCKTAILS

IN-HOUSE Ask about seasonal specials and mocktails

Seasonal Mojito rum, lime, mint 12.00

Coffee cream martini vodka, cotswold cream 12.00





BAU COCKTAILS Angel Face 10.00 **Ramble 10.00** Berry Swizzle 10.00 Summer Solstice 10.00









- * 3 Tacos 9.95
- *** 3 Tacos and Fries 13.50**
- * 3 Tacos, Fries and Drink 15.95

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





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.





