

BRUNCH

TOASTS 3.50

Served with homemade jam and your choice of spread.

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

Fruited teacake **V** or **VGN**

Gluten free toast **V, GF**

ITS THE SEASON OF THE ROAST

Join us on Sundays for seasonal, warming roasts with produce from our 5 Acre Farm

Take a look!



FRENCH TOAST CRUMPETS 9.95

Grilled halloumi, salsa and jalapeño jam **V**

Seasonal fruit compote, cinnamon ricotta **V**

Grilled Westcountry cheddar, smokey beans **V**

PLATES

Greek yoghurt,
seasonal fruit compote, almond granola **V** 5.95

Truffled eggs,
poached eggs on Mark's sourdough with wilted kale, parmesan, truffled oil and pickled mushrooms **V** 10.95

Shakshuka,
baked eggs in spiced tomato and red pepper sauce, allepo pepper butter and toasted flatbread **V** 11.95

Vegan smokey beans on sourdough toast,
wilted 5 Acre Farm greens and hazelnut dukkah **VGN** 9.95

V Vegetarian **VGN** Vegan **GF** Gluten Free **GFA** 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 left, or visit: tobaccofactory.com/allergens



**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**

* **Mon-Sat** 10am-3pm
* **Sunday** 10am-12pm

TACO TUESDAYS

WEEKLY SPECIALS!

Veggie tacos spiced veggie mince, cheddar, pico de gallo, fried onions, soured cream **V, GF**

Vegan tacos, spiced vegan mince, crispy mushrooms, pico de gallo, chipotle aioli **VGN, GF**

HEAT & HOPS

WEEKLY SPECIALS!

EVERY WEDNESDAY

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

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

BOTH £16.95

PIE & PINT

WEEKLY SPECIALS!

EVERY THURSDAY

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

Ask your server for this weeks pie and pint options.

£17.95

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** 6.95

Truffled mushroom pâté,
red onion marmalade on
toasted brioche **V** 6.95

Homemade houmous,
broad bean falafel, sumac,
pomegranate **VGN, GF** 7.50



Chestnut, kale and mushroom
bon bons, cherry sauce **V, GF** 7.25

Crispy halloumi,
honey tahini dressing **V** 6.95

Parmesan roasted cauliflower,
pangrattato, truffle oil **V** 6.50

Mark's sourdough,
Napoli olives **VGN** 5.95

Taquitos,
rolled street tacos, cheddar, soured
cream, jalapeños **V, GF** 7.95

Grilled pitta,
almond romesco dip **VGN** 7.25

Espinacas con garbanzos,
Spanish chickpeas braised with
spinach, garlic, smoked paprika
VGN, GF 6.25

SHARING PLATES

The Veggie one

houmous, romesco, Napoli olives,
Mark's sourdough, fried padron
peppers, crispy halloumi with
honey-tahini dressing, truffled
mushroom pâté, red onion
marmalade, toasted brioche **V** 23.95

The Vegan one

houmous, romesco, toasted
flatbread, Napoli olives, fried padron
peppers, espinacas con garbanzos,
broad bean falafel, sumac,
pomegranate **VGN** 23.50

The Cheesy one

baked Camembert, honey,
rosemary, real ale chutney,
crudités, Mark's sourdough
V 17.50

SEASONALS

Soup of the day,
Mark's sourdough **VGN** 7.75
(Choice of butter **V** or spread **VGN**)
Ask us for more details.

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**

Vegan apple sticky toffee pudding
with toffee sauce **VGN** 7.25

Baked Basque cheesecake
with winter berries **V** 6.95

Pumpkin pie
with cinnamon ricotta **V** 6.25

CLASSICS

5 Acre Farm pie, small batch hand-
made pie, mash, veggie gravy **V** 14.50
+5 Acre Farm vegetables 2.50
Please ask us about options and allergens.

Homemade plant based burger,
pickles, baby gem, burger sauce,
skin on fries, salad. **VGN** 14.25
+ smoked cheddar **V** 1.95

Sri Lankan style banana blossom
curry with coconut milk, tamarind &
lime, steamed rice, naan **VGN** 14.95

Grilled king oyster mushroom
and halloumi shawarma
skewers, houmous, pomegranate,
flatbread **V** 15.25

SIDES

Homemade sauces VGN, GF 0.75
* aioli * ketchup * jalapeño jam
* chipotle mayo

Homemade skin on fries VGN, GF 3.95

Cheesy fries V, GF 5.75

Chilli fries,
homemade chilli, cheddar cheese,
soured cream, salsa **V, GF** 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** 3.50

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CAFE

TEA +20p for milk

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 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 +20p for milk

Chai latte 3.70

Cortado 3.30

Turmeric 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

SYRUPS +60p

Caramel, hazelnut, vanilla, amaretto, seasonal



TAKEAWAY HOT DRINKS ARE AVAILABLE! +20p

All of our teas, coffees and hot chocs can be made with dairy or oat milk **VGN, GF**

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CAKES

We have delicious cakes on the counter, baked fresh every morning in our Mark's Bakery 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

HIRE OUR SPACE



Versatile, unique spaces,
fresh, seasonal catering.

Scan the QR code
to learn more



We donate 20p
from every MAZI
seasonal plate to
this worthy cause.

Scan the QR to
learn more.

Empowering marginalised
young adults through food.



BAR

DRAUGHT *Ask about our guest beers and ciders*

BRISTOL BEER FACTORY

Gravity Pilsner 4.1% **VGN, GF** 2.90/5.70

Infinity Helles 4.6% **VGN, GF** 3.20/6.20

Black Gates 4.1% **VGN, GF** 3.20/6.20

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

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, Novità 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 Gins 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

North Street cider 4.8% **VGN, GF** 2.90/5.70

Clearhead Bristol pale 0.5% **GF** 2.90/5.60

OTHER

Cruzcampo Pilsner 4.4% 2.90/ 5.70

Nania's Vineyard kombucha 0% **250ml** 4.50

WIPER
AND
TRUE

ARBOR

Tiny Rebel

MASH
GANG

LOST AND
GROUND

BRISTOL
BEER
FACTORY

NEW BRISTOL
BREWERY

LEFT HANDED
GIANT
BREWING

GOOD
CHEMISTRY
BREWING

HOP UNION
BREWERY

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

Old Fashioned

whiskey, sugar, bitters 12.00

Negroni

gin, campari, sweet vermouth 12.00

BAU

BAU COCKTAILS

Angel Face 10.00

Berry Swizzle 10.00

Winter Solstice 10.00