

BRUNCH

TOASTS 3.95

Served with homemade jam and your choice of spread **V** or **VGN**.

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, 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, wilted kale, parmesan, truffled oil and pickled mushrooms **V** 10.95

Shakshuka,

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

Vegan smokey beans on sourdough toast,

wilted 5 Acre Farm greens, 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!

Soft corn tacos,

3 tacos topped with cauliflower 'al pastor', charred pineapple, mojo verde chickpeas, burnt spring onion crème, pickled pink onion **V** or **VGN***, **GF**

*Swap crème for aioli to make it **VGN**

HEAT & HOPS

WEEKLY
SPECIALS!

EVERY WEDNESDAY

Veggie chilli

rice, soured cream, cheddar, tortilla chips **V**

Vegan chilli

rice, salsa, chipotle aioli, tortilla chips **VGN**

+ Selected pint

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.

MENU ALL SERVED FROM MIDDAY

TF TAPAS

Fried padron peppers, sea salt **VGN, GF** 6.95



Toasted flatbread, smokey aubergine and red pepper dip **VGN** 7.40

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

Napoli olives, Mark's sourdough **VGN** 6.95

Spring vegetable frittata, roasted garlic aioli **V, GF** 8.25

Crispy fried artichokes, rosemary and chilli honey **V, GF** 7.25

Crispy jerk oyster mushrooms, jerk bbq sauce **VGN, GF** 7.95

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

Burrata, salt baked beetroot, pickled walnuts **V, GF** 8.95

Baked feta, dill, caperberries, citrus **V, GF** 7.75

Tandoori paneer skewers, mango and chilli salsa **V, GF** 8.45

SHARING PLATES

The Veggie One

Homemade houmous, crispy fried artichokes with rosemary and chilli honey, tandoori paneer skewers, mango and chilli salsa, Napoli olives, padron peppers, Mark's sourdough **V** 24.50

The Vegan One

Homemade houmous, broad bean falafel, sumac, pomegranate, padron peppers, Napoli olives, crispy jerk oyster mushrooms, toasted flatbread, smokey aubergine and red pepper dip **VGN** 24.95

The Taco Board

6 soft corn tacos, cauliflower 'al pastor', charred pineapple, crispy oyster mushrooms, mojo verde chickpeas, burnt spring onion crème, jerk bbq sauce, pickled pink onion **V** or **VGN*** 26.00

*Swap crème for aioli to make it **VGN**

SEASONALS

Soup of the day,
Mark's sourdough **VGN** 7.95
(Choice of butter **V** or spread **VGN**)
See board for more details.

MAZI Light plate, a quick and healthy, seasonal plate 10.45
See board for more details.

MAZI Seasonal plate, a seasonal plate where the chefs showcase ingredients from the season 14.95
See board for more details.

CLASSICS

5 Acre Farm pie, small batch hand-made pie, mash, veggie gravy **V** 15.50 Please ask about allergens.
+5 Acre Farm vegetables 2.50

Homemade plant-based 'kofta' burger, pickles, baby gem, tzatziki, skin on fries, salad **V** or **VGN*** 14.95 +halloumi **V** 2.50
*Swap tzatziki for aioli to make it **VGN**

Aubergine fesenjān, saffron pilaf, pickled walnut salsa **VGN, GF** 14.75

Soft corn tacos, 3 tacos topped with cauliflower 'al pastor', charred pineapple, mojo verde chickpeas, burnt spring onion crème, pickled pink onion **V** or **VGN***, **GF** 13.95

*Swap crème for aioli to make it **VGN**

SIDES

Homemade sauces **VGN, GF**
* aioli * ketchup * chipotle mayo 0.75
* jalapeño jam 1.00

Homemade skin on fries **VGN, GF** 4.25

Cheesy fries **V, GF** 5.75

Chilli fries, homemade chilli, cheddar cheese, soured cream, salsa **V, GF** 9.95

Feta and oregano fries **V, GF** 5.50

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

5 Acre Farm salad, balsamic dressing **VGN, GF** 3.50

DESSERTS

Ice creams + sorbets **GF**
two scoops 3.95

* clotted cream vanilla ice cream **V**
* salted caramel ice cream **V**
* Belgian chocolate ice cream **V**
* honeycomb ice cream **V**
* passion fruit sorbet **VGN**
* blood orange sorbet **VGN**

Wye valley rhubarb and ginger crumble, with honeycomb ice cream **V** 7.95

Baked Basque cheesecake, with winter berries **V** 7.50

Chocolate salted caramel tart, with praline and crème fraîche **V** 8.25

TOBACCO FACTORY

MARK'S BAKERY

5 ACRE FARM CIC



V Vegetarian **VGN** Vegan **GF** Gluten Free **GFA** Gluten Free Available

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CAFE

TEA +30p for oat/ 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 2.90

Chamomile 3.20

Decaf tea 2.90

Peppermint 3.20

Earl Grey 2.90

Lemongrass & ginger 3.20

Green tea 3.20

Redberry & hibiscus 3.20

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 2.70

OTHER

Long black 2.90 +30p for milk

Chai latte 3.80

Cortado 3.40

Turmeric latte 3.80

Flat white 3.60

Mushroom latte 3.80

Latte 3.80

Babyccino 1.50

Cappuccino 3.80

HOT CHOCOLATE

Hot chocolate 4.50

SYRUPS +60p

* Milk **VGN** * White

Caramel, hazelnut, vanilla, amaretto

+40p for whipped cream

Kids hot chocolate 2.60



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. 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 3.10

* Raspberry * Orange * Lemon

Iford real fruit juice sodas 3.30

* Apple & Raspberry * Apple & Rhubarb

Flawsome kids juice boxes 2.60

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 light and 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

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

BRISTOL BEER FACTORY

Clear Head Bristol Pale 0.5% **GF 3.00 / 6.00**

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

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

Black Gates 4.1% **VGN, GF 3.30 / 6.50**

Laser Juice 4.2% **VGN, GF 3.30 / 6.50**

Infinity Helles 4.6% **VGN, GF 3.30 / 6.50**

North Street Cider 4.8% **VGN, GF 2.90 / 5.80**

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.

**WIPER
AND
TRUE**

ARBOR

Tiny Rebel

**MASH
GANG**

**LOT
AND
GROWLED**

**BRISTOL
BEER
FACTORY**

**LEFT
HANDED
GIANT**

**GOOD
CHEMISTRY
BREWING**

**HOP
UNION
BREWERY**

WINE

WHITE

Divin Sauvignon Blanc 0% **VGN 4.90 / 6.70 / 9.40 / 28.00**

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 5.80 / 7.80 / 11.00 / 32.00**

Pinot Grigio, Rubicone, Emilia Romagna, Novitá 12%
5.90 / 8.00 / 11.10 / 33.00

Piquepoul Terret 'l'Arête de Thau', Côtes de Thau 12% **VGN
5.90 / 8.00 / 11.10 / 33.00**

RED

Divin Pinot Noir 0% **VGN 4.90 / 6.70 / 9.40 / 28.00**

**Sangiovese, Rubicone, Emilia Romagna,
Novità 11.5%** **VGN 5.80 / 7.80 / 11.00 / 32.00**

**Tempranillo, El Concierto Tinto, Virgen de
las Viñas 12%** **VGN 5.90 / 8.00 / 11.10 / 33.00**

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

**Syrah/Viognier, Le Campuget, Château de
Campuget 12.5%** **VGN 5.90 / 8.00 / 11.10 / 33.00**

ROSE

Divin Classic Rosé 0% **VGN 4.90 / 6.70 / 9.40 / 28.00**

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

SPARKLING

Scavi & Ray Alcohol free fizz 0% **VGN 32.00**

Botter Prosecco, Veneto 11% **VGN, GF 7.10 / 42.00**

SPIRITS

25ml serve unless marked otherwise

Caleno Dark and Spicy 0% **4.20**

Caleno Light and Zesty 0% **4.20**

House spirits 4.60

Freddy B Gins 4.90

Bristol Distilling Co Passionfruit 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**

+ draught mixer 1.40 + bottled mixer 2.90

COCKTAILS

IN-HOUSE

* Ask about seasonal specials and mocktails

Whiskey Sour, whiskey, sugar, citrus 12.00

Negroni, gin, campari, sweet vermouth 12.00

BAU

BAU COCKTAILS

Angel Face 10.00

Berry Swizzle 10.00

Espresso Martini 10.00