

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, allepo 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



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

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

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

Spring vegetable fritatta,
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

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

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.

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

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

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

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

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**

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**

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

**TOBACCO
FACTORY**

**MARK'S
BAKERY**

5 ACRE FARM CIC



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

.....
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 +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

Decaf tea 2.90

Earl Grey 2.90

Green tea 3.20

Chamomile 3.20

Peppermint 3.20

Lemongrass & ginger 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

Long black 2.90 +30p for milk

Cortado 3.40

Flat white 3.60

Latte 3.80

Cappuccino 3.80

OTHER

Chai latte 3.80

Turmeric latte 3.80

Mushroom latte 3.80

Babyccino 1.50

HOT CHOCOLATE

Hot chocolate 4.50

* Milk **VGN** * White

+40p for whipped cream

Kids hot chocolate 2.60

SYRUPS +60p

Caramel, hazelnut, vanilla, amaretto



TAKEAWAY HOT DRINKS ARE AVAILABLE! +20p

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

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**

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

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.

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

WIPER
AND
TRUE

ARBOR

Tiny Rebel

MASH
GANG

LOST AND GROWN

BRISTOL
BEER
FACTORY

NEW BRISTOL
BREWERY

LEFT HANDED
GIANT
BREWING

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, Novità 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

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

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

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

SPARKLING

Scavi & Ray Alcohol free fizz 0% VGN 32.00

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

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