

# 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**

## FRENCH TOAST CRUMPETS 9.95

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

**Seasonal fruit compote, honey, mascarpone** **V**

**Grilled Westcountry cheddar, smokey beans** **V**

+ poached eggs **V** 2.50

## PLATES

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

**Poached eggs, on Mark's sourdough, smashed peas, pickled cucumber, basil oil** **V** 11.50

**Smokey beans, za'atar houmous, sourdough toast and wilted greens** **VGN** 10.75

**Turkish eggs, poached eggs, spiced yoghurt, sumac, dill, aleppo pepper butter, flatbread** **V** 10.95 + grilled halloumi **V** 2.50

**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](http://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](http://tobaccofactory.com)**

\* **Mon-Sun 10am-3pm**

## TACO TUESDAYS

WEEKLY SPECIALS!

**Mushroom tinga tacos, oyster mushroom, black beans, pickled pink onion, pico de gallo, salsa macha** **VGN**

## PIE & PINT

WEEKLY SPECIALS!

**EVERY THURSDAY**

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

*Ask your server for this weeks pie and pint options.*

## HEAT & HOPS

WEEKLY SPECIALS!

**EVERY WEDNESDAY**

**Veggie chilli**  
rice, soured cream, cheddar, tortilla chips **V, GF**

**Vegan chilli**  
rice, salsa, chipotle aioli, tortilla chips **VGN, GF**

+ Selected pint

# MENU \* ALL SERVED FROM MIDDAY

## TF TAPAS

Fried padron peppers,  
sea salt **VGN, GF** 7.75



Napoli olives,  
Mark's sourdough **VGN** 7.75

Gobi manchurian,  
cauliflower bites in a tangy  
sauce **VGN, GF** 8.40

## SHARING PLATES

### The Veggie One

Za'atar houmous, muhammara,  
Napoli olives, padron peppers,  
Isle of Wight tomatoes & goats  
curd, jerk oyster mushrooms,  
Mark's sourdough **V** 24.50

## SEASONALS

### Soup of the day,

Mark's sourdough **VGN** 8.50

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

See board for more details.

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

See board for more details.

**MAZI Seasonal plate**, our  
chefs showcasing the very best  
seasonal ingredients 15.25

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**

Grilled pineapple, rum caramel,  
honeycomb ice cream **V** or  
sorbet **VGN** 6.75

Frozen banana and praline parfait,  
with passionfruit coulis **V, GF** 7.25

Lemon & mascarpone  
cheesecake **V** 6.95

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

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

Broad bean falafel, za'atar  
houmous, pomegranate **VGN, GF** 8.25

Muhammara, crispy chickpeas,  
aleppo pepper, flatbread **VGN** 7.95

Burrata, salt-baked beetroot,  
balsamic, watercress **V, GF** 8.95

Pea bhajjis, mango salsa **VGN, GF** 7.95

Crispy jerk oyster mushrooms,  
jerk bbq sauce **VGN, GF** 8.80

Watermelon, sumac and feta  
salad **V, GF** 7.95

Isle of Wight tomatoes, goats curd,  
basil oil, amaranth **V, GF** 8.50

### The Vegan One

Za'atar houmous, muhammara,  
Napoli olives, padron peppers,  
broad bean falafel, pea bahjis &  
mango salsa, Mark's sourdough  
**VGN** 24.95

## CLASSICS

### 5 Acre Farm pie,

small batch hand-made pie,  
mash, veggie gravy **V** 15.95

+ 5 Acre Farm veg 2.50

See our blackboards for today's filling

### Umami-bomb burger,

pickled mooli, crispy onions,  
miso mayo, skin-on fries and  
salad **VGN** 15.75

### Grilled hispi cabbage,

crispy smashed potatoes, salsa  
verde, watercress salad, chive  
crème fraîche **V, GF** 14.75

### Mushroom tinga tacos,

oyster mushroom, black beans,  
pickled pink onion, pico de gallo,  
salsa macha **VGN, GF** 15.25

### The Taco Board

6 Mushroom tinga tacos -  
oyster mushroom, black beans,  
pickled pink onion, pico de gallo,  
salsa macha **VGN, GF** 26.00

## SIDES

### Homemade sauces **VGN, GF**

- \* aioli \* ketchup \* chipotle mayo 0.75
- \* jalapeño jam 1.00

### Homemade skin on fries

**VGN, GF** 4.50

### Cheesy fries **V, GF** 5.95

### Chilli fries,

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

Feta and oregano fries **V, GF** 5.75

5 Acre Farm vegetables **V, GF** 4.50

### 5 Acre Farm salad,

balsamic dressing **VGN, GF** 3.50

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# CAFE

## TEA 3.30

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

Decaf tea

Earl Grey

Green tea

Chamomile

Peppermint

Lemongrass & ginger

Redberry & hibiscus

## 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 2.90

Long black 3.30

Cortado 3.40

Flat white 3.70

Latte 3.90

Cappuccino 3.90

## OTHER

Chai latte 3.90

Turmeric latte 3.90

Mushroom latte 3.90

Babyccino 1.80

## HOT CHOCOLATE

Hot chocolate 4.50

\* Milk **VGN** \* White

Kids hot chocolate 3.00

## 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**

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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 \* Lemonade  
\* Ginger beer 2.10/3.50

Cordial 1.00/1.50

\* Blackcurrant \* Lime \* Elderflower

Juices 2.10/3.50

\* Orange \* Apple \* Cranberry  
\* Pineapple \* Tomato

Karma organic soft drinks 3.30

Living things biotic sodas 4.00

Kids juice boxes 2.60

**HIRE OUR SPACE**

Versatile, unique spaces, fresh, seasonal catering.

Scan the QR code to learn more

**THE MAZI PROJECT**

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 kombucha 0% **250ml VGN, GF** 4.50

### BRISTOL BEER FACTORY

Clear Head Bristol Pale 0.5% **GF** 3.20 / 6.30

Everytime 3.8% **CASK GF** 2.40 / 4.80

Fortitude 4% **CASK GF** 2.40 / 4.80

## BOTTLES & CANS *from 4.75*

Check out our beer fridge for an exciting selection from local breweries and cider makers that we love, including Branch, Isaac, Barleywood, Good Chemistry, Wiper and True, Left Handed Giant and Lost and Grounded. Or go alcohol free with Mash Gang, Iford Cider and Estrella Damm lager.

## WINE

### WHITE

Divin Sauvignon Blanc 0% **VGN** 250ml bottle 9.40

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

Grenache Gris, Les Sardines, Domaine Lafage 12.5% **VGN** 5.90 / 8.00 / 11.10 / 33.00

### ROSE

Levin Rosé, Villa Noria 0% **VGN** 4.90 / 6.70 / 9.40 / 28.00

Le Campuget, Grenache Syrah Rose 12.5% **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

Martell brandy 40% 4.90

Blacks Double Barrel small batch whiskey 40% 6.00

+ draught mixer 1.60 + bottled mixer 3.00

Black Gates 4.1% **VGN, GF** 3.80 / 6.90

Laser Juice 4.2% **VGN, GF** 3.80 / 6.90

Infinity Helles 4.6% **VGN, GF** 3.50 / 6.90

Gravity 4.6% **VGN, GF** 2.90 / 5.80

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



### RED

Divin Pinot Noir 0% **VGN** 250ml bottle 9.40

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

Santo Isidro Red, Península de Setúbal 12.5% **VGN** 5.30 / 7.30 / 10.30 / 30.00

Rouges Les Boules 12% **VGN** 5.90 / 8.00 / 11.10 / 33.00

Rosso d'Italia, Sollazzo 11% **VGN** 5.40 / 7.50 / 10.60 / 31.00

### SPARKLING

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

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

## COCKTAILS

### IN-HOUSE

#### Blackberry Margarita

tequila, triple sec, citrus, creme de mure 12.00

#### Basil Smash

gin, lemon, citrus, bruised basil leaves 12.00

## BAU

### BAU COCKTAILS

Summer Solstice 11.00

Berry Swizzle 11.00

Espresso Martini 11.00

\* Ask about our spritzes and mocktails and check the Yard bar for frozen cocktails too!