

# THEARCHITECT

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## HOT DRINKS

served until 10pm

### Coffee

Espresso	2.30
Americano	2.40
Flat white	2.60
Cappuccino	2.80
Latte	2.80
Mocha	2.95

Canton teas 2.20

English breakfast (decaf available)	
Earl Grey   Moroccan mint	
Chamomile   Jade tips green tea	
Red berry + hibiscus   Rooibos	
Lemon + ginger	

## CAFFEINE FREE

Kids hot chocolate served with marshmallows	2.50
Hot chocolate	2.80
Beetroot latte	2.95
Turmeric latte	2.95

## CAKES

Lemon Drizzle & Pistacchio cake	3.50
Dark chocolate & raspberry brownie	3.50
Vegan carrot cake	3.50

## SOFT DRINKS

Fresh orange juice	3.30
Pineapple juice	2.50
Elderflower presse	3.10
Raspberry lemonade	3.10
Garden lemonade	3.10
Ginger beer	3.10
Coca Cola	2.80
Coca Cola Zero	2.70

## NOTE:

We would like to  
Welcome you to

# THEARCHITECT

Where Design  
+ Thinking Meet

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## WHITE WINE

Les Terrasses,, 2019 France, Sauvignon & Grenache -Vegan  
4.80 / 6.20 / 25

Sibilliana Grillo Medoro  
Italy, Grillo fi Organic - Vegan  
3.90 / 5.40 /21.50

Bosio Arneis Langhe  
Italy, Arneis fi Vegan  
4.8 / 6.20 / 25

Viognier `Gres du Trias` 2019  
France, Viognier - Vegan  
5.90 / 8.10 / 32

Kerner Abbazia di Novacella  
Italy, Kerner 35

Cantarutti Ribolla Gialla  
Italy, Ribolla Gialla 30

Picpoul de Pinet 2019  
France, Piquepoul 34

## ROSE WINE

Cotes de Gascogne 2019  
France, Cabernet Franc & Egiodo-  
la 5.10 / 6.80 / 27

Finca Cerrada Tempranillo Rose  
Spain, Tempranillo  
3.9 / 5.30 / 21

## RED WINE

Les Terrasses 2019  
France, Merlot & Syrah  
4.80 / 6.20 /  
25

Yapp Saumur 2018  
France, Cabernet Franc  
5.60 / 7.50 /  
30

Abad Dom Bueno

Spain, Mencia - Vegan  
4.80 / 6.20 /  
25

Sibilliana Nero d,,Avola Italy,  
Nero d,,Avola fi Organic  
3.90 / 5.40 /  
21.5

Cotes du Rhone `Trescartes`  
2018 France, Grenache Syrah  
& Mourvedre 32

## BUBBLY WINE

Terra Serena Prosecco  
Italy, Glera 5.20 / 29

The prices are 125ml and  
175ml

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## BEER & CIDER

Estrella Damn	2.80 / 5.50
Alhambra Reserva 330ml	4.80
Estrella Gluten Free 330ml	3.80
Estrella Galicia 0% 330ml	2.70
W&T Kaleidoscope 440ml   Pale Ale	5.20
W&T Sundance 440ml   IPA	5.40
W&T Milkshake 440ml - Milk Stout	5.50
Sandford Devon Mist	5.20
Sandford Berry Lane & Raspberry	5.50

## APERITIF & COCKTAILS

Negroni 6 O'clock London Dry, Cocchi vermouth, Campari	8.00
Damson Negroni 6 O'clock Damson, Salazar dry vermouth, Campari	8.00
Aperol spritz Aperol, prosecco & soda	7.00
Paloma Patron silver tequila, pink grapefruit & lime juice, agave syrup, soda	7.00
Long Island Ice Tea 6 o'clock London Dry, Diplomatico Planas, El Jimador Blanco, Ketel, Triple Sec, Coca Cola	10.50
Espresso Martini Patron Silver, Patron XO Cafe, Espresso, Sugar syrup	9.90

## SPIRITS

### GIN

Bombay Sapphire, 40%	3.20
Sipsmith's Cranbrook, 42%	3.50
Da Mhile Organic Gin Ceredigion, 42%	3.60
Cotswold's Gin Stourton, 46%	3.60
6 O'clock London Dry Thornbury, 43%	3.60
6 O'clock Damson Thornbury, 40%	5.60
Rhubarb Old Tom Orkney 41.3%	5.00
Rum	
Diplomatico Planas Venezuela, 47%	3.90
Appleton Reserve Jamaica, 43%	3.60
Plantation Guatemala & Belize Gran Anejo Central America blend, 42%	3.80
Sailor Jerry's U.S Virgin Islands, 40%	3.20
Cargo Cult spiced rum Oceanian blend, 38.5%	3.80

## SPIRITS CONTINUED

### VODKA

Ketel One Netherlands, 40%	3.50
Black Cow Pure Milk West Dorset, 40%	3.50
Zubrowka Bison grass Poland, 37.5%	3.50

### SINGLE MALT WHISKEYS

Glenkinchie 12y Lowland, 43%	5.00
Arran 10y Island, 46%	5.00
Caol Ila 12y Islay, 43%	5.20

### BOURBON

Bulleit Rye Kentucky, 45%	3.80
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## TEQUILA

Patron Silver Mexico, 40%	4.20
Patron XO Cafe Mexico, 35%	3.20

## COGNAC

Jules Gautret Cognac VSOP France, 40%	4.80
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## MIXERS

Lovely drinks tonics	2.30
Indian tonic, low calorietonic, rhubarb tonic	

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## FOOD

### BREAKFAST

served until 12pm

Sourdough toast with preserve and butter  
3.25

Homemade granola with soy yoghurt & strawberries  
4.50

### LUNCH

from 12pm until 4pm

Homemade soup served with sourdough bread 5.50

Fattoush salad, Tomato & cucumbers  
Lebanese style sala 7.00

Vegan, veggie or meat baguette  
(Please ask for today selection) 5.50

## EVENING BOARDS

Served with bread

Charcuterie - Minimum of 3

Monmouthshire air-dried ham 3.00

Monmouthshire air-dried collar of pork 2.20

Monmouthshire air-dried beef Bresaola 2.20

Spicy smoked paprika chorizo 2.20

Wild boar, pork & red wine salami 2.20

Pancetta 2.00

Cheeses - Minimum of 3

Lamb leer, Ewes Milk - Uibly, Bristol 2.50

Sharpham Brie - Totnes, Devon 2.50

Devon Blue - Totnes, Devon 2.50

Pennard Vale, Goat, s milk - Ditcheat, Somerset 2.80

Smoked Pendendragon Buffalo - Ditcheat, Somerset 3.00

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## BAR SNACK

Bread with extra virgin olive oil and balsamic vinegar 3.00

Olives 2.70

Salted peanuts 2.60

Spicy bar mix 3.10

Wasabi peanuts 3.10