THE ARCHITECT

TO EAT

SOURDOUGH SANDWICHES (limited to availability)		
Avocado, Tomato, Vegan Pesto & Spinach		£5.50
Cheese Ploughmans with Chutney, Mayo & Spinach		£5.50
Chorizo, Cheese, Pickled Onions & Spinach		£5.50
NIBBLES (also available as 3 for £10) Bread & Oils Gordal Olives Traditional Spanish Olives Marinated Spanish Olives with Garlic & Red Pepper Stuffed Red Peppers with Cream Cheese		£3 £3.80 £3.80 £3.80
CHEESE BOARD	Small	Sharing
Selection of locally sourced vegetarian cheeses from the Bristol Cheesemonger served with Sourdough, Chilli Jam, Chutney & Cornichons.	£8	£14
CHARCUTERIE BOARD	Small	Sharing
Selection of cured meats from Spain served with Sourdough, Chutney, Cornichons & Pickled Onions.	£9.50	£16
MINI-VEGAN BOARD		CrossII
Marninated Artichokes & Crema de Tomate served with both		Small £6
Rosemary & Thyme and Sweet Olive Oil Spanish Tortas.		20
CAKES Salted Caramel Peanut Brownie Orange and Pistachio Polenta Be Better Lemon (vegan) Banana & Peanut Butter (vegan)		£3.50



TO DRINK

COFFEE & TEA

Espresso	£2.60	Mocha	£3.10
Macchiato	£2.70	Hot Chocolate	£3.10
Americano	£2.80	Turmeric / Beetroot Latte	£3.10
Flat White	£2.90	Chai Latte	£3.10
Latte	£3.00	Teas	£2.40
Cappuccino	£3.00	Decaf Coffee	+£0.10

DRAUGHT BEERS

Estrella Damm, Lager 4.5%	£5.50
Sky Above, Pale Ale 4.5%	£5.50

RANGE OF LOCAL & INTERNATIONAL CRAFT BEERS, See in Bar LAGER, CIDER & WINES

COCKTAILS

Bellini	£6.50	Paloma	£9.50
Old Fashioned	£8	Margarita	£9.50
Aperol Spritz	£8	Espresso Martini	£10
Negroni	£9	Mai Tai	£12
Damson Negroni	£9	Long Island Ice Tea	£12

CHAMPAGNE & SPARKLING WINE HOUSE WINE

	125ml	Bottle		175ml	Bottle
Circo Prosecco	£5.20	£29	House Red, Yapp Rouge	£5.40	£22
Sparkling English Wine	9	£52	House White, Yapp Blanc	£5.40	£22
Champagne		£56	House Rosé, "Argiles" Rosé	£6.50	£21
Venve Cliquot Brut		£78			
Venve Cliquot Rose		£78	Full Wine List in Bar		