

Here at the Architect,
you design your own meal



Follow the Menu below to create your ideal
Fish and Chip or Pie and Mash Combo
'Or ask for a recommendation'

Snacks & Share

DESIGN
YOUR OWN
SHARING
BOARD

- Bowl of chips (GF/Vg) £3.00
- Spiced crispy whitebait, lemon and seaweed aioli (GF) £3.50
- Salt and pepper squid – chilli jam £6.50
- Crispy fried gherkins, creole remoulade (GF) £3.50
- Pork scratchings, apple and grain mustard sauce £2.50
- Deep Fried brie - apple and jalapeno ketchup (GF/ V) £5.00
- Marinated olives (GF/Vg) £3.50
- Katsu chicken skewers - pickles £5.00

- Mushy pea fritter, tartare sauce (GF, Vg) £4.50
- Louisiana crab cake, creole remoulade £6.00
- Thai style sweetcorn cake – chilli jam (GF, Vg) £4.00
- Bombay potato scotch egg, mint raita (GF, V) (contains nuts) £5.50
- Black pudding and apple scotch egg, apple and mustard sauce £5.50
- Classic scotch egg, English mustard £5.50
- Scotch egg taster £15.00

Try all 3 of our scotch eggs.

Why not add 1/3rd pint tasting paddle? £4.40 for cask beer and £5 keg beer

From The Fryer



Choose your main, covering, one side
and then your sauce
all served with hand cut chips
*may contain bones

1 Main

- Haddock £13.50
- Cod £14.00
- Breadcrumbed Scampi £13.50
- Halloumi (V) £ 9.50
- Vegan "Fish and Chips" £11.00
(banana blossom marinated
in seaweed and citrus) (GF/Vg)

Served with hand cut chips or upgrade to
sweet potato fries for £1.50

2 Covering

- Beer batter (GF, Vg)
- Turmeric tempura (GF/Vg)
- Seaweed and lemon batter (GF/Vg)
- Parsley and lemon panko (V)
- 'Naked' (GF, Vg)
(oven baked or pan-fried option)

3 Sides

- Minted garden peas (GF/avail. Vg)
- Mushy peas (GF/Vg)
- Architect slaw (GF/Vg)
- Lightly pickled onion rings (GF/ Vg)
- Buttered samphire (GF/avail. Vg)
- Cheesy leeks and cauliflower (V)

4 Homemade Sauce

- Rustic tartare (GF/Vg)
- Chip shop curry (GF/Vg)
- Creole remoulade (V)
- Apple and jalepeno ketchup (GF/Vg)
- Lemon and seaweed aioli (GF/V)

One side included. Add another for £3.50

From The Oven



Choose your main, potato,
one side and then your sauce.

Our pies take a little
longer to cook...
but are well worth waiting for.

1 Main

- Steak and ale pie £14.50
- Chicken, ham hock and leek pie £13.50
- Mushroom, chestnut and ale pie (Vg) £10.00
- Spiced beetroot and butternut squash cottage Pie £11.00
(GF/avail Vg)
- The Architect fish pie, £13.50
topped with cheddar mash (GF)

2 Potato

- Buttery mash (GF/V)
- Hand cut chips (GF/Vg)
upgrade to sweet potato fries
for £1.50
- Maple glazed roots (GF/Vg)

3 Sides

- Minted garden peas (GF/avail. Vg)
- Mushy peas (GF/Vg)
- Architect slaw (GF/Vg)
- Lightly pickled onion rings
(avail. GF/ Vg)
- Buttered samphire (GF/avail. Vg)
- Cheesy leeks and cauliflower (V)

4 Sauce

- Triple onion gravy (GF/Vg)
- Mushroom, rosemary and red
wine (Vg)
- Grain mustard sauce (V)
- Peppercorn sauce (GF)
- Chicken and thyme gravy (GF)

One side included. Add another for £3.50

V - Vegetarian
Vg - Vegan
GF - Gluten Free

Items marked GF are made from gluten free products, we take every care to keep these items separate from anything containing gluten in our kitchen however our kitchen is very small and we do use products containing gluten so there maybe trace elements of gluten in our food.

Please inform of us of any allergies you have when ordering. A full allergen list is available upon request.

DRINKS MENU



DRINKS MENU



Red

125ml measures are available

- | | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| • Ladera Verde Merlot, 2018 Chile - Red, 13%
Classic and soft, no vanilla but honest and soft. | £4.50 | £6.10 | £18.00 |
| • Amanti Del Vino Primitivo di Salento, 2017 Italy - Salento 13%
A rich velvety wine. Full of sun drenched damson fruit, it is soft easy drinking with great character. | £4.80 | £6.50 | £19.25 |
| • Pinot Noir Cramele Recas Lautarul, 2016 Romania - Red, 12.5%
Lovely and light. Rhubarb crumble with generous red fruit flavours. | £4.90 | £6.60 | £19.50 |
| • Rioja Arjona Joven, 2016 Spain - Rioja 13.5%
An elegant and stylish young Rioja. Light and easy drinking, strawberry fruit, soft and silky finish | £5.60 | £7.50 | £22.00 |
| • Las Pampas Malbec, Zuccardi, 2017 Argentina - Red 13%
Spicy rich Malbec, damson and plum fruits, subtle hint of underlying oak. | £6.30 | £8.50 | £25.00 |

White

125ml measures are available

- | | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| • Chenin Blanc Wide River, 2018 South Africa White, 12%
Tropical fruit flavours of ripe fig and melon backed up with crisp, refreshing acidity. | £4.20 | £6.00 | £17.95 |
| • Pinot Grigio Amanti Del Vino, 2017 Italy - Delle Venezie, 12%
Clean, peachy and gently creamy texture. | £4.50 | £6.40 | £19.00 |
| • Viognier, V. Vignes Domaine Mas Bahourat 'La Petite Parcelle', 2017 France Pays du Gard
Fresh, dry and delicate with gentle floral and citrus aromas | £6.00 | £8.00 | £24.00 |
| • Sauvignon Blanc The Cloud Factory, Marlborough, 2017/8 New Zealand White, 13.5%
Pure vivid, fresh crisp gooseberry, kiwi and passions fruit, zingy lemon and lime finish. | £6.40 | £8.55 | £25.00 |
| • Picpoul de Pinet Duc de Morney, 2017 France, 13%
Fruity and concentrated Picpoul – yet still fine and elegant, with a very long finish | £6.50 | £8.80 | £26.00 |

Rose

125ml measures are available

- | | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| • Amanti Del Vino Pinot Grigio Rosé, 2017 Italy - Delle Venezie, 12%
Nice, clean, light faint bubblegum. | £4.70 | £6.30 | £18.50 |

Sparkling

- | | | | |
|---|--------|--------|--|
| • Amori Prosecco Spumante Extra Dry, Italy, 11%
Bright aromas of pears apples and peaches are followed by more of the same on the palate. | 20CL | £7.50 | |
| | bottle | £25.00 | |
| • Champagne Baron de Beaupre Brut, France, 12%
Fine mousse toasty yeast overtones, balanced by richer fruit and baked biscuit. | bottle | £45.00 | |



Old Reliables -

- | | pint | ½ pint |
|---|-------|--------|
| • Tiger Copper ale 4.2% | £3.90 | £1.95 |
| • Sunchaser Pale Ale 4% | £4.40 | £2.20 |
| • Amstel lager 4.2% | £4.40 | £2.20 |
| • Titanic nitro-stout 4.5% | £4.50 | £2.25 |
| • Symonds herefordshire cider 5.5% | £4.60 | £2.30 |

Craft -

- | | pint | ½ pint |
|--|-------|--------|
| • Curious brew British champagne yeast lager 4.7% | £5.00 | £2.50 |
| • Sharp's Offshore Pilsner 4.8% | £5.00 | £2.50 |
| • Blue Moon Belgian style wheat beer 5.4% | £5.20 | £2.60 |
| • Long Horn unfiltered IPA 5% | £5.00 | £2.50 |

1/3
Pint
Tasting
Paddle



Ask about our guest beer and cider



- | | |
|--|-------|
| • Skinny Lager 4% - 330ml
30% lower calories means you can have an extra 2 without feeling guilty! | £4.20 |
| • Brooklyn Lager 5.2% - 355ml
Malty American strong lager – go big or go home! | £4.40 |
| • Peroni GF 5.1% - 330ml
Think Peroni... Then take the gluten away | £4.20 |
| • Flensburger - 330ml
Traditional German pilsener. Light, bready and a little spicy | £4.75 |
| • Old Mout Cider - 500 ml
Berries and Cherries / Kiwi and Lime | £4.80 |
| • Heineken 0 0% - 330ml
Sin-free beer! All the taste with none of the hooch | £3.50 |
| • Maisel's Weisse Wheat 0% - 500ml | £3.70 |
| • BrewDog Nanny State 0.5% - 300ml | £3.90 |
| • Beavertown Neck oil IPA 4.3% - 330ml can | £4.20 |
| • Innis and Gunn Mango IPA 5.6% - 330ml can | £4.20 |
| • Liefmanns Fruitesse (raspberry, strawberry and cherry) 3.8% 250ml bottle | £4.40 |



- | | | | | |
|-------------------------------------|----------|------------|---|-------|
| • Coke | Pt £3.20 | ½ Pt 1.95 | • Cawston Press | £3.00 |
| • Diet Coke | Pt £3.00 | ½ Pt £1.80 | • Apple and Rhubarb | |
| • Lemonade | Pt £3.00 | ½ Pt £1.80 | • Belvoir | £3.20 |
| • Frobisher's Juices | | £2.80 | • Elderflower Pressé, Raspberry Lemonade | |
| • Fentiman's | | £3.20 | • Water | £1.60 |
| • Ginger Beer, Rose Lemonade | | | • Still, Sparkling 330ml | |
| • Hartridge's | | £2.75 | • Fevertree Tonics | £2.30 |
| • Apple and Mango, | | | • Elderflower, Aromatic, Sicilian Lemon, Mediterranean, Original | |
| • Apple and Raspberry, | | | • Schweppes 1783 | £2.00 |
| • Orange and Passionfruit | | | • Light, Original, Cucumber | |

Fancy some G with your T? See our gin menu