

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

- Hand cut chips (GF/Vg) **£3.50**
- Spiced crispy whitebait, lemon and seaweed mayo (GF) **£4.50**
- Pork scratchings, apple sauce (GF) **£2.50**
- Olives marinated in garlic and oregano (GF/Vg) **£4.00**
- 'Frickles', fried gherkins, cajun remoulade (GF/Vg) **£4.00**
- Brie and cauliflower croquettes, onion jam (v) **£5.50**

- Chicken Katsu Goujons, Curry Mayo and Pickles **£6.00**
- The Architect classic Scotch Egg, english mustard **£6.00**
- Fajita Black bean scotch egg, tortilla crust, nacho cheese sauce (v) **£6.00**
- Crab and chervil scotch egg, lovage mayo **£7.00**

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 **£14.50**
- Cod **£15.00**
- Calamari **£13.50**
- Halloumi (V) **£11.00**
- Vegan "Fish and Chips" (seaweed and lemon marinated banana blossom) (GF/Vg) **£11.50**

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

2 Covering

- Beer batter (GF, V)
- Jerk spiced batter (GF/Vg)
- Seaweed and lemon batter (GF/Vg)
- 'Naked' (GF)

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)
- Mixed salad (GF/Vg)

*One side included. Add another for **£3.50***

4 Homemade Sauce

- Architect tartare (GF/Vg)
- Chip shop curry (Vg)
- Cajun remoulade (GF/vg)
- Apple and jalepeno ketchup (GF/Vg)
- Lemon and seaweed aioli (GF/V)

250ml bottle of Apple and Jalapeno ketchup to take home **£6.00** (GF/Vg)

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**
- Creamy Chicken, ham hock and leek **£13.50**
- Creamy fish with parsley and lemon, topped with cheddar mash (GF) **£14.00**
- Morrocan spiced lentil cottage pie, topped with sweet potato mash (GF/Vg) **£13.00**
- Leek, potato and cheese Homity pie (v) **£12.50**

2 Potato

- Buttery mash (GF/V)
- Hand cut chips (GF/Vg) *upgrade to sweet potato fries for **£1.50***
- Chorizo, and roasted pepper potato salad

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)
- Mixed salad (Vg/GF)

*One side included. Add another for **£3.50***

4 Sauce

- Onion gravy (GF/Vg)
- Grain mustard sauce (v)
- Wild mushroom sauce (GF/Vg)
- Blue cheese and leek sauce (GF)

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. | £5.40 | £7.10 | £21.00 |
| • 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. | £4.80 | £6.40 | £18.95 |
| • 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 |

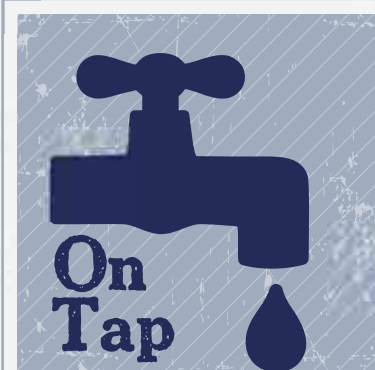
Rose

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 | £8.50 |
| | 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

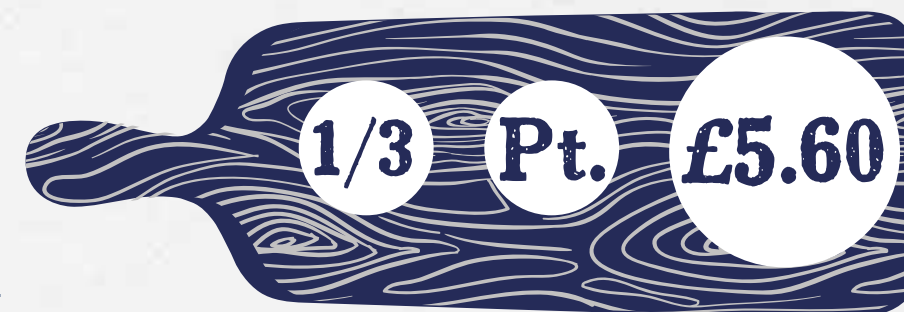
- | | pint | ½ pint |
|-------------------------|-------|--------|
| • Tiger Copper Ale 4.2% | £3.90 | £1.95 |
| • Amstel Lager 4.2% | £4.60 | £2.30 |
| • Guinness 4.2% | £5.10 | £2.60 |
| • Aspalls Cider 5.5% | £5.50 | £2.75 |
| • Guest Ale 4% | £4.80 | £2.40 |

Craft

- | | pint | ½ pint |
|---|-------|--------|
| • Madri Modern European style Lager 4.6% | £5.30 | £2.65 |
| • Sharp's Offshore Pilsner 4.8% | £5.30 | £2.65 |
| • Blue Moon Belgian style wheat beer 5.4% | £5.60 | £2.80 |
| • Long Horn unfiltered IPA 5% | £5.60 | £2.80 |

Ask about our guest beer and cider

1/3
Pint
Tasting
Paddle



- | | |
|--|-------|
| • Skinny Lager 4% - 330ml
30% lower calories means you can have an extra 2 without feeling guilty! | £4.20 |
| • Peroni GF 5.1% - 330ml
Think Peroni... Then take the gluten away | £4.60 |
| • Duvel 8.5% - 330ml
The Flemish word for Devil, this golden beer is quite strong. Strong Blonde / Golden Ale. | £6.50 |
| • Big Drop Pine Trail GF 0.5% - 330ml
A Golden Pale ale contains mosaic, magnum and Amarillo hops and its Gluten Free | £4.40 |

- | | |
|--|-------|
| • Old Mout Cider - 500 ml
Berries and Cherries / Kiwi and Lime | £5.50 |
| • 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 |
| • Beavertown Neck oil IPA 4.3% - 330ml can | £4.80 |
| • Liefmanns Fruitesse (raspberry, strawberry and cherry) 3.8% 250ml bottle | £4.70 |



- | | | | | |
|----------------------------|----------|------------|--|-------|
| • 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 | |
| Apple, Orange, Cranberry | | | • Water | £1.60 |
| • Fentiman's | | £3.20 | Still, Sparkling 330ml | |
| Ginger Beer, Rose Lemonade | | | • Fevertree Tonics | £2.30 |
| • Hartridge's | | £2.75 | Elderflower, Rhubarb and raspberry | |
| Apple and Mango, | | | Mediterranean, Original | |
| Apple and Raspberry, | | | | |
| Orange and Passionfruit | | | | |

Fancy some G with your T? See our gin menu