

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 £3.50
- Spiced crispy whitebait, lemon and seaweed aioli (GF) £3.00
- Popcorn crayfish, cajun remoulade £5.00
- Crispy fried gherkins, cajun remoulade (V) £3.50
- Pork scratchings, apple and grain mustard sauce £2.00
- Deep fried brie, apple and jalepeno ketchup (V/GF) £4.00
- Marinated olives (GF) £3.50
- Marinated seafood salad (GF) £4.00
- Chicken wings with peri peri sauce (GF) £4.00

- Lamb scrumpets, salsa verde £5.00
- Classic scotch egg, english mustard £5.50
- Five spiced prawn and sesame scotch egg £6.50
with mango and coconut dipping sauce
- Spiced falafel scotch egg, tzatziki (V/GF) £4.50
- 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 £13.00
- Cod £13.00
- Calamari £9.00
- Halloumi (V) £9.50

Served with hand cut chips
or upgrade to sweet
potato fries for £1.00

2 Covering »»»

- Beer batter
 - Gluten free batter (GF)
 - Turmeric tempura (GF)
 - Peri peri batter
 - Cajun spiced panko
 - 'Naked' (GF)
- (oven baked or pan-fried option)

3 Sides »»»

- Minted garden peas (GF)
- Mushy peas (GF)
- Architect slaw (GF)
- Lightly pickled onion rings (avail.GF)
- Buttered samphire (GF)
- Sprouting broccoli with chilli,
orange and almonds
- Mixed salad (GF)

One side included. Add another for £3.50

4 Homemade Sauce

- Rustic tartare (GF)
- Chip shop curry (GF)
- Cajun remoulade (GF)
- Green peri peri (GF)
- Apple and jalepeno ketchup (GF)
- Lemon and seaweed aioli (GF)

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 £14.50
- Spiced lamb, spinach and feta £14.50
- Roast chicken, mushroom and tarragon pie £13.00
- Architect's fish pie topped with
aged cheddar mash (GF) £13.00
- Roasted vegetable and tomato cottage pie,
topped with basil mash (V/GF) £10.00
- Gruyere and red onion quiche* (V) £8.50
- Traditional cold cut Grasmere farm pork pie* £9.00

*served chilled

2 Potato »»»

- Buttery mash (GF)
- Hand cut chips (GF)
- Minted new season baby
potatoes
- Chorizo and piquillo
pepper potato salad (GF)
- Sweet potato fries (GF)

3 Sides »»»

- Minted garden peas (GF)
- Mushy peas (GF)
- Architect slaw (GF)
- Lightly pickled onion rings (avail.GF)
- Buttered samphire (GF)
- Sprouting broccoli with chilli,
orange and almonds
- Mixed salad (GF)

One side included. Add another for £3.50

4 Sauce

- Triple onion gravy (GF)
- Red wine and rosemary jus (GF)
- Grain mustard sauce
- Salsa verde (V/GF)
- Spinach and ricotta cream (V/GF)

DRINKS MENU



DRINKS MENU



Red

125ml measures are available

- | | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| • Nero d'avola Ca'di Ponti 2016 Sicily 14%
Medium red, mixture of red and black fruits such as cranberries and black berries combined with Sweet toasty notes | £4.00 | £5.40 | £15.50 |
| • Merlot Condorito 2015 Chile 13%
A fruity Merlot with intense aromas of plum and cherry fruits | £4.65 | £6.20 | £17.50 |
| • Shiraz, Dry River Australia 2016 14%
Deep, inky red in colour, this Shiraz displays a nose of smoky rich fruits with a touch of mint | £4.55 | £6.00 | £18.00 |
| • Malbec, El Cuyo Argentina 13.5%
This wine has the typical deep, dark violet color of Argentine Malbec. The nose offers intense aromas of black stone fruit interwoven with notes of chocolate and sweet spice. Balanced acidity leads into a long, velvety finish | £5.15 | £6.85 | £19.95 |
| • Cabernet Sauvignon, Roche Mazet France 2016 12.5%
Black and red fruit aromas followed by vanilla and toasty notes. Well-rounded on the palate revealing flavours of soft caramel and mocha | £5.00 | £6.70 | £19.90 |

White

125ml measures are available

- | | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| • Catarratto Ca'di Ponti 2016 Sicily 13%
A crisp and zesty white with a hint of almond | £4.00 | £5.40 | £15.50 |
| • Viogner, Cape Heights, South Africa 14.5%
A Viogner can be great and great value at the same time... and here's how! A powerful palate packed with jasmine and white spice, this is tight and focused | £4.90 | £6.55 | £19.00 |
| • Pinot Grigio Principato 2016 Italy 12%
Fresh, dry and delicate with gentle floral and citrus aromas | £4.60 | £6.10 | £17.80 |
| • Picpoul de Pinet, 'Duc de Morny' L'Ormaine, France 2015 13%
Ripe melon on the nose. The palate remains ripe but weighty a perfect example of the right grapes grown in the right terroir | £5.70 | £7.70 | £22.50 |
| • Sauvignon Blanc Cloud Factory 2015 N. Z. 13.5%
Pure vivid, fresh crisp gooseberry, kiwi and passions fruit, zingy lemon and lime finish | £6.30 | £8.55 | £24.95 |

Rose

125ml measures are available

- | | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| • Pinot Grigio Rose Principato 2016 Italy 12%
Fresh, dry and crammed with summer fruit flavours | £4.65 | £6.20 | £18.00 |

Sparkling

- | | | |
|---|--------|--------|
| • Prosecco La Contesse NV, Italy 11%
A lovely light aromatic nose, creamy lemon-tinged palate, bright and lively | 20CL | £6.60 |
| • Prosecco Primo NV, Italy 10.5%
A lovely light aromatic nose, creamy lemon-tinged palate, bright and lively | bottle | £22.50 |
| • Champagne, Jaques Bardelot NV Brut France 12%
A delicate, aromatic bouquet of citrus and freshly sliced apple. Well rounded with fresh, crisp layers of orchard fruit, lemon zest and a hint of hazelnut in the clean finish | bottle | £40.00 |



Old Reliables -

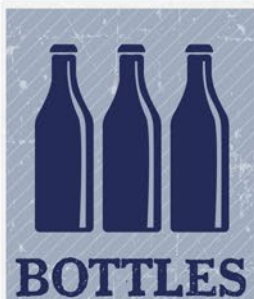
- | | pint | ½ pint |
|------------------------------------|-------|--------|
| • Tiger Copper ale 4.2% | £3.70 | £1.85 |
| • Sunchaser Pale Ale 4% | £4.20 | £2.10 |
| • Amstel lager 4.2% | £4.20 | £2.10 |
| • Titanic nitro-stout 4.5% | £4.40 | £2.20 |
| • Symonds herefordshire cider 5.5% | £4.50 | £2.25 |

Craft -

- | | pint | ½ pint |
|---|-------|--------|
| • Freedom Four organic Lager 4% | £5.00 | £2.50 |
| • Curious Brew Champagne yeast Lager 4.7% | £5.00 | £2.50 |
| • Maisel's Weisse Wheat beer 5.2% | £5.00 | £2.50 |
| • Long Horn unfiltered IPA 5% | £5.00 | £2.50 |

Ask about our guest beer and cider

1/3
Pint
Tasting
Paddle



- | | | | |
|---|-------|---|-------|
| • Becks Blue 0% - 330ml
Sin-free beer! All the taste with none of the hooch | £3.50 | • Peroni GF 5.1% - 330ml
Think Peroni... Then take the gluten away | £4.20 |
| • Birra Moretti 4.6% - 330ml
Crisp italian lager, great with fish | £4.00 | • Flensburger - 330ml traditional German pilsener. Light, bready and a little spicy | £4.75 |
| • Brooklyn Lager 5.2% - 355ml
Malty American strong lager - go big or go home! | £4.40 | • Bulmers Red Berry / Blueberry and lime - 500ml | £4.80 |



- | | | | | |
|--|----------|------------|--|-------|
| • Coke | Pt £3.20 | ½ Pt 1.95 | • Cawston Press
Apple and Rhubarb | £3.00 |
| • Diet Coke | Pt £3.00 | ½ Pt £1.80 | • Belvoir
Elderflower pressé, Dragonfruit and Raspberry pressé | £3.20 |
| • Lemonade | Pt £3.00 | ½ Pt £1.80 | • Water
Still and sparkling 330ml | £1.60 |
| • Frobisher's Juices
Apple, Orange, Cranberry | | £2.80 | • Fevertree tonics
Elderflower, Aromatic, Sicilian Lemon, Mediterranean, Original | £2.00 |
| • Fentiman's
Ginger beer, Rose lemonade | | £3.20 | • Schweppes tonic
Light, original and cucumber | £2.00 |
| • Hartridge's
Apple and Mango,
Apple and Raspberry,
Orange and Passionfruit | | £2.75 | | |

Fancy some G with your T? See our gin menu