

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)

