



Our Forest

Here at the Architect we are committed to lowering our carbon footprint. With a 30p optional cover charge added to your bill we can plant mangrove trees to offset the carbon emissions involved in the food industry. Each tree planted absorbs 5.9kg of CO2 in one year. Scan our QR code to see how your contributions are making an impact.

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



The Architect classic F&C
Beer battered catch of the day, hand cut chips, mushy peas, rustic tartare sauce £15.00 (GF)



Snacks & Share

DESIGN YOUR OWN SHARING BOARD

- Hand cut chips (GF/Vg) £3.50
- Spiced crispy whitebait, lemon and seaweed mayo (GF) £5.00
- Pork scratchings, apple sauce (GF) £2.50
- Olives marinated in garlic and oregano (GF/Vg) £4.00
- 'Frickles', fried gherkins, cajun remoulade (GF/Vg) £4.50
- Cajun crusted halloumi, smoked paprika mayo (GF/M) £6.00

- Pea and mint scotch egg, wholegrain mustard mayo (GF/M) £7.00
- The Architect classic Scotch Egg, english mustard (GF) £8.00
- Buffalo chicken scotch egg, blue cheese dip (GF) £8.00
- Chicken parmigiana, Basil oil (GF) £7.50
- Salt and pepper calamari with sweet chilli sauce (GF) £7.50



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 (GF) £16.00
 - Cod (GF) £16.50
 - Calamari (GF) £14.50
 - Halloumi (GF) £13.00
 - Vegan "Fish and Chips" (seaweed and lemon marinated banana blossom) (GF/Vg) £12.50

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

- #### 2 Covering
- Beer batter (GF/Vg)
 - Cajun spiced batter (GF/Vg)
 - Seaweed and lemon batter (GF/Vg)
 - 'Naked' (GF)

- #### 3 Sides
- Minted garden peas (GF/Vg)
 - Mushy peas (GF/Vg)
 - Architect slaw (GF/Vg)
 - Lightly pickled onion rings (GF/Vg)
 - Buttered samphire (GF/Vg)
 - Cauliflower Cheese (GF/V)

One side included. Add another for £3.50

- #### 4 Homemade Sauce
- Architect tartare (GF/Vg)
 - Chip shop curry (GF/Vg)
 - Cajun remoulade (GF/Vg)
 - Apple and jalepeno ketchup (GF/Vg)
 - Lemon and seaweed aioli (GF/Vg)

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 £16.50
 - Creamy chicken, chestnut mushroom and tarragon pie £15.50
 - Creamy fish with parsley and lemon, topped with cheddar mash (GF) £17.00
 - Squash, baby spinach and goats cheese pie (V) £14.00
 - Black bean chilli pie topped with corn and chilli mash (GF/Vg) £14.00

- #### 2 Potato
- Buttery mash (GF/V)
 - Hand cut chips (GF/Vg) upgrade to sweet potato fries for £1.50
 - Garlic and herb roasted new potatoes (GF/Vg)

- #### 3 Sides
- Minted garden peas (GF/Vg)
 - Mushy peas (GF/Vg)
 - Architect slaw (GF/Vg)
 - Lightly pickled onion rings (GF/Vg)
 - Buttered samphire (GF/Vg)
 - Cauliflower Cheese (GF/V)

One side included. Add another for £3.50

- #### 4 Sauce
- Onion gravy (GF/Vg)
 - Grain mustard sauce (GF/V)
 - Mushroom sauce (GF/Vg)
 - Bacon, red wine and thyme gravy (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, 2021 Chile - Red, 13%
Classic and soft, no vanilla but honest and soft. | £5.15 | £6.95 | £19.50 |
| • Amanti Del Vino Primitivo di Salento, 2020 Italy - Salento 13%
A rich velvety wine. Full of sun drenched damson fruit, it is soft easy drinking with great character. | £5.40 | £7.20 | £20.75 |
| • Pinot Noir Cramele Recas Lautarul, 2020 Romania - Red, 12.5%
Lovely and light. Rhubarb crumble with generous red fruit flavours. | £5.80 | £7.50 | £22.00 |
| • Rioja Arjona Joven, 2020 Spain - Rioja 13.5%
An elegant and stylish young Rioja. Light and easy drinking, strawberry fruit, soft and silky finish | £6.05 | £8.00 | £23.50 |
| • Las Pampas Malbec, Zuccardi, 2021 Argentina - Red 13%
Spicy rich Malbec, damson and plum fruits, subtle hint of underlying oak. | £6.80 | £9.05 | £26.50 |

White

125ml measures are available

- | | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| • Chenin Blanc Wide River, 2021 South Africa White, 12%
Tropical fruit flavours of ripe fig and melon backed up with crisp, refreshing acidity. | £5.35 | £7.35 | £21.00 |
| • Pinot Grigio Amanti Del Vino, 2020 Italy - Delle Venezie, 12%
Clean, peachy and gently creamy texture. | £5.40 | £7.20 | £20.75 |
| • Viognier, V. Vignes Domaine Mas Bahourat 'La Petite Parcelle', 2021 France Pays du Gard
Fresh, dry and delicate with gentle floral and citrus aromas | £6.60 | £8.85 | £25.50 |
| • Sauvignon Blanc, Pask, 2021, 13.5%
Pure vivid, fresh crisp gooseberry, kiwi and passions fruit, zingy lemon and lime finish. | £6.80 | £9.05 | £26.50 |
| • Picpoul de Pinet Duc de Morney, 2020 France, 13%
Fruity and concentrated Picpoul – yet still fine and elegant, with a very long finish | £7.25 | £9.65 | £28.00 |

Rose

125ml measures are available

- | | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| • Amanti Del Vino Pinot Grigio Rosé, 2017 Italy - Delle Venezie, 12%
Nice, clean, light faint bubblegum. | £5.35 | £7.35 | £21.00 |

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 | £28.00 |
| • Champagne Baron de Beaupre Brut, France, 12%
Fine mousse toasty yeast overtones, balanced by richer fruit and baked biscuit. | | | bottle | £52.00 |



Old Reliables -

- | | pint | ½ pint |
|-------------------------|-------|--------|
| • Tiger Copper Ale 4.2% | £4.35 | £2.20 |
| • Amstel Lager 4.2% | £4.85 | £2.45 |
| • Guinness 4.2% | £5.55 | £2.80 |
| • Aspalls Cider 5.5% | £5.75 | £2.90 |

Craft -

- | | pint | ½ pint |
|---|-------|--------|
| • Madri Modern European style Lager 4.6% | £5.55 | £2.80 |
| • Estrella Damm 4.6% | £6.05 | £3.05 |
| • Blue Moon Belgian style wheat beer 5.4% | £5.85 | £2.95 |
| • Long Horn unfiltered IPA 5% | £6.05 | £3.05 |

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 |
| • 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 Golen 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 |
| • Old mout cider 0.05% - 500 ml
Berries and Cherries | £4.40 |
| • 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 |
| • Leffe Blonde 6.6% 330ml | £6.00 |



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|--|----------|------------|
| • Coke | Pt £3.20 | ½ Pt £1.95 |
| • Diet Coke | Pt £3.00 | ½ Pt £1.80 |
| • Lemonade | Pt £3.00 | ½ Pt £1.80 |
| • Bensons
Apple, Orange | | £2.80 |
| • Fentiman's
Ginger Beer, Rose Lemonade | | £3.60 |
| • Hartridge's
Apple and Mango,
Apple and Raspberry,
Orange and Passionfruit | | £2.75 |

- | | | |
|---|-------|-------|
| • Cawston Press
Apple and Rhubarb, Elderflower lemonade,
Cloudy apple | | £3.00 |
| • Belvoir
Elderflower Pressé, Raspberry Lemonade | | £3.20 |
| • Water | 330ml | £1.60 |
| • Still, Sparkling | 750ml | £3.50 |
| • Fevertree Tonics
Elderflower, Rhubarb and raspberry
Mediterranean, Original, Light, Gingerale | | £2.30 |

Fancy some G with your T? See our gin menu