



The Architect ~ Sunday menu

~ Sunday 17th March 2024 ~

Starters and Nibbles

Butternut squash and sage soup with pumpkin seeds, warm sourdough roll (v, gfa) 547kcal 7.25

Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 451kcal 8.45

Steamed vegetable parcels, wild mushroom, soy and miso broth (vg) 443kcal 7.95

King prawn, crispy squid and crushed avocado, salad, saffron, garlic and lemon aioli 558kcal 8.95

Chicken Caesar croquette, Parmesan, prosciutto ham and anchovy salad (gf) 526kcal 7.75

Breaded hake scampi, pea purée, caper mayonnaise, fennel salad (gf) 754kcal 8.95

Coriander falafel, tabbouleh, preserved lemon and tahini dressing (vg) 630kcal 8.25

Pressed feather of beef, caramelised onion purée, crispy shallots, red wine sauce (gf) 124kcal 7.95

Crispy belly pork, apple sauce (gf) 433kcal 6.75

Red pepper and tomato hummus, seeded thins (v, gf) 423kcal 6.25

Marinated Greek olives (vg, gf) 156kcal 4.95

Halloumi fries, tomato relish (v, gf) 538kcal 6.95

Crispy chicken wings, gochujang ketchup (gf) 565kcal 7.25

Crispy squid, sweet chilli mango 422kcal 6.95

Sunday Roasts

All served with roast potatoes, seasonal vegetables and gravy

Roast beef (served pink) Yorkshire pudding (gfa) 881kcal 20.95

Roast loin of pork, sage and apple stuffing, crackling apple sauce (gf) 1162kcal 18.95

Mixed roast beef, pork loin, all the trimmings (gfa) 1177kcal 20.95

Roast chicken, sage and apple stuffing, sausage bacon, duck fat roast potatoes (gf) 1380kcal 21.45

Appleby's Cheshire cheese, onion and potato pie buttered greens, roast potatoes (v, gf) 1295kcal 17.45

Nut roast, butternut squash, cashew, chestnut and spinach, hasselback potatoes (vg, gf) 1061kcal 15.45

Lentil, shallot and celeriac pie, roast potatoes, cranberry, red wine gravy, greens (vg, gf) 1341kcal 15.95

Cauliflower cheese (v, gf) 398kcal 5.95

Buttered Mash (v, gf) 257kcal 4.25

Pigs in blankets, gravy (gf) 380kcal 6.50

Mains and Light Bites

Roasted halibut, tomato emulsion, saffron potato, spinach and samphire (gf) 627kcal 21.95

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391kcal 15.95

Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257kcal 16.95

Grilled sea bass, cockle cream sauce, lemon potato cake (gf) 814kcal 21.95

10oz British Sirloin 28 day dry aged, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1269kcal 32.95

Smoked haddock and salmon fishcake, tomato, spring onion salad (gf) 486kcal 12.95

Braised pork ribeye, chorizo, butter bean cassoulet saffron potatoes, salsa verde (gf) 751kcal 17.95

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779kcal 16.95

Buttercross farm pork and leek sausages, buttered mashed potatoes, onion gravy (gf) 924kcal 16.95

Adults need around 2000 kcal a day.

If you have parked in our car park today please register your vehicle registration with a crew member. | The Architect - www.architect-chester.co.uk - 01244 353 070

Sides

Chunky chips (vg, gf) 535 kcal 4.25	Fries (vg, gf) 377 kcal 4.25	Garlic bread (v) 426 kcal 4.75
Garlic bread, cheese (v) 633 kcal 4.95	Peppercorn sauce (gf) 144 kcal 2.95	Onion rings (vg, gf) 250 kcal 4.45
Buttered vegetables (v, gf) 200 kcal 4.25	Mixed salad (vg, gf) 99 kcal 4.75	

Puddings

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95
Rhubarb and custard tart, bitter orange purée, Sicilian lemon sorbet (v) 632 kcal 7.95
Chocolate and cherry tart, boozy cherries, cherry sorbet (vg) 479 kcal 7.95
Toasted waffle, Black Forest fruits, cherry ice cream, chocolate sauce (v) 834 kcal 7.45
Mint choc chip and dark chocolate Artichoke slice, chocolate sauce (v) 539 kcal 7.95
Knickerbocker Glory; strawberries, raspberries, meringue, vanilla ice cream and custard (v, gf) 553 kcal 8.45
Mascarpone and lemon cheesecake, raspberry sorbet (v) 510 kcal 8.95
Damson sponge, damson plum compote, vanilla custard (v) 572 kcal 7.95
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95

Cheshire Farm Ice Cream and Sorbet

Ice Cream;	Vegan Coconut (vg, gf) 82 kcal	Vegan chocolate (vg, gf) 80 kcal
Vanilla (v, gf) 127 kcal	Chocolate (v, gf) 127 kcal	Strawberry (v, gf) 122 kcal
Marmalade (v, gf) 118 kcal	Honeycomb (v, gf) 137 kcal	Coconut (v, gf) 219 kcal
Sorbets;	Lemon Sorbet (vg, gf) 74 kcal	Milk chocolate sorbet (v, gf) 100 kcal
Raspberry Sorbet (vg, gf) 68 kcal	Blackcurrant Sorbet (vg, gf) 68 kcal	Bramley Apple Sorbet (vg, gf) 65 kcal
Three Scoops. 7.50	Two Scoops. 5.00	One Scoop. 2.50

Small Pudding and a Hot Drink

Choose a mini version of our puddings with a tea or coffee of your choice

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 8.45
Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal 8.45
Toasted waffle, Black Forest fruits, cherry ice cream, chocolate sauce (v) 659 kcal 8.45
Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) 274 kcal 8.45

Cheeseboard

A selection of British cheeses, biscuits, quince, chutney, grapes, celery 940 kcal 12.95

Finn (v, gf) 69 kcal	Gorwydd Caerphilly (gf) 97 kcal	Harbourne Blue (v, gf) 98 kcal
Celtic Promise (gf) 100 kcal	Quickes Cheddar (gf) 212 kcal	

Nose of cheese, choose one cheese from above, biscuits and chutney (v) 272 kcal 4.95

Hot Drinks

Cafetière of coffee (v, gf) 47 kcal 3.95	Selection of tea (v, gf) 24 kcal 3.95	Latte (v, gf) 128 kcal 4.25
Mocha coffee (v, gf) 196 kcal 4.45	Double espresso (vg, gf) 0 kcal 3.75	Americano (vg, gf) 0 kcal 3.75

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.
v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.