



The Architect ~ Daily Menu

~ Wednesday 10th April 2024 ~

Starters and Nibbles

- Roasted tomato and red pepper soup**, warm sourdough roll, butter (v, gfa) 533 kcal 7.25
- Breaded hake scampi**, pea purée, caper mayonnaise, fennel salad (gf) 508 kcal 8.95
- King prawn, crispy squid and crushed avocado, salad**, saffron, garlic and lemon aioli 558 kcal 8.95
- Sticky five spiced chicken thigh**, cucumber, spring onion, hoisin and pancakes 437 kcal 8.95
- Vegan antipasto**; roasted vegetables, hummus, coconut feta, croutes (vg) 411 kcal 8.95
- Chicken liver pâté**, carrot and apricot chutney, toasted bloomer (gfa) 586 kcal 8.45
- Steamed vegetable parcels**, wild mushroom, soy and miso broth (vg) 443 kcal 7.95
- Marinated Greek olives (vg, gf) 156 kcal 4.95
- Crispy belly pork, apple sauce (gf) 433 kcal 6.75
- Crispy chicken wings, gochujang ketchup (gf) 565 kcal 7.25
- Cauliflower bao bun, sriracha mayo (vg) 437 kcal 6.75
- Padron peppers, sea salt (vg, gf) 33 kcal 6.25
- Red pepper, tomato hummus, pitta crisps (vg) 516 kcal 6.25
- Halloumi fries, tomato relish (v, gf) 543 kcal 6.45
- Crispy squid, sweet chilli mango 422 kcal 6.95

Mains

- 10oz British Sirloin 28 day dry aged**, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1269 kcal 32.95
- Braised pork ribeye, chorizo, butter bean cassoulet** saffron potatoes, salsa verde (gf) 1183 kcal 17.95
- Summer vegetable risotto**, coconut feta, broad beans, radish, asparagus, lemon (vg, gf) 464 kcal 15.95
- Chicken, wild mushroom pie**, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1407 kcal 16.95
- Grilled sea bass**, cockle cream sauce, lemon potato cake (gf) 814 kcal 21.95
- Miso glazed trout**, teriyaki noodles, pak choi, edamame 699 kcal 20.95
- Katsu chicken curry**, coconut rice, Asian salad, soft boiled egg (gf) 965 kcal 17.95
- 8oz bacon chop**, fried egg, grilled pineapple and chunky chips (gf) 912 kcal 17.25
- Buttercross farm pork and leek sausages**, buttered mashed potatoes, onion gravy (gf) 924 kcal 16.95
- Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 15.95
- Deep fried cod in beer batter**, chips, mushy peas, tartare sauce (gf) 1257 kcal 16.95
- Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 16.95

Light Bites

- Steak sandwich**, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1111 kcal 14.45
- Goats cheese, red pepper, blushed tomato quiche**, crème fraîche new potato salad (v, gf) 834 kcal 11.95
- Crispy beef wrap**, sweet chilli sauce, pepper, onion, radish salad 777 kcal 10.95
- Smoked haddock and salmon fishcake**, tomato, spring onion salad (gf) 486 kcal 12.95
- Chargrilled Shawarma Chicken**, flat bread, minted yogurt, spicy mango sauce 474 kcal 10.95

Sides

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|-------------------------------------|-------------------------------------|---|
| Chunky chips (vg, gf) 535 kcal 4.25 | Fries (vg, gf) 377 kcal 4.25 | Onion rings (vg, gf) 250 kcal 4.45 |
| Garlic bread (v) 426 kcal 4.75 | Mixed salad (vg, gf) 99 kcal 4.75 | Garlic bread, cheese (v) 621 kcal 4.95 |
| Buttered Mash (v, gf) 257 kcal 4.25 | Peppercorn sauce (gf) 144 kcal 2.95 | Buttered vegetables (v, gf) 200 kcal 4.25 |

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

Puddings

Chocolate and cherry tart, boozy cherries, cherry sorbet (vg) 479kcal 7.95

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958kcal 7.95

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752kcal 7.95

Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) 539kcal 7.95

Mascarpone and lemon cheesecake, raspberry sorbet (v) 510kcal 8.95

Raspberry jam sponge pudding, vanilla custard (v) 548kcal 7.95

Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) 796kcal 7.45

Small Pudding and a Hot Drink

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

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580kcal 8.45

Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) 274kcal 8.45

Sticky toffee pudding, vanilla ice cream (v, gf) 433kcal 8.45

Waffle, honeycomb ice cream, toffee sauce (v) 490kcal 8.45

Cheese Selection

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

Harbourne Blue (v, gf) 98kcal

Finn (v, gf) 69kcal

Quickes Cheddar (gf) 212kcal

Gorwydd Caerphilly (gf) 97kcal

Celtic Promise (gf) 100kcal

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

Cheshire Farm Ice Cream and Sorbet

Ice Cream;

Chocolate (v, gf) 127kcal

Cherry Crumble (v) 221kcal

Vegan chocolate (vg, gf) 80kcal

Strawberry (v, gf) 122kcal

Coconut (v, gf) 131kcal

Vanilla (v, gf) 127kcal

Marmalade (v, gf) 118kcal

Honeycomb (v, gf) 137kcal

Sorbets;

Blood orange Sorbet (vg, gf) 56kcal

Blackcurrant Sorbet (vg, gf) 68kcal

Bramley Apple Sorbet (vg, gf) 65kcal

Cherry Sorbet (vg, gf) 83kcal

Milk chocolate sorbet (v, gf) 100kcal

Raspberry Sorbet (vg, gf) 68kcal

Three Scoops 7.50

Two Scoops 5.00

One Scoop 2.50

Hot Drinks

Cafetière of coffee (v, gf) 47kcal 3.95

Espresso (vg, gf) 0kcal 3.45

Latte (v, gf) 128kcal 4.25

Irish coffee (v, gf) 135kcal 7.95

Hot chocolate and Baileys (v, gf) 335kcal

7.95

Selection of tea (v, gf) 24kcal 3.95

Flat white (v, gf) 47kcal 4.25

Mocha coffee (v, gf) 196kcal 4.45

Caramel shot . (vg, gf) 48kcal 0.95

Americano (vg, gf) 0kcal 3.75

Cappuccino (v, gf) 127kcal 4.25

Hot chocolate (v, gf) 298kcal 4.45

Vanilla shot . (vg, gf) 0kcal 0.95

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.