



The Architect Mothers Day Menu

Two courses £34.95, Three courses £41.95

While You Wait

Laurent Perrier La Cuvee 125ml ~ 12.95

Laurent Perrier Rose 125ml ~ 14.95

Laurent Perrier La Cuvee 750ml ~ 80.00

Laurent Perrier Rose 750ml ~ 95.00

Starters and Nibbles

Spicy sweetcorn soup, red pepper and sweetcorn salsa, warm seeded roll (v, gfa) 607 kcal

King prawn cocktail, buttered seeded bread (gfa) 577 kcal

Duck fritter, plum sauce, pak choi and radish salad, szechuan pepper crisp (gf) 357 kcal

Basil pannacotta, heritage tomato salad, gazpacho dressing (vg) 327 kcal

Baked camembert, truffle honey, walnuts, rosemary, focaccia croutes (v) 846 kcal

Chicken liver pâté, onion marmalade, toasted bloomer (gfa) 571 kcal

Crispy panko crusted salmon, pea purée, sauce vierge (gf) 382 kcal

Mains and Sunday Roasts

All roasts are served with duck fat roast potatoes, seasonal vegetables and gravy

Roast beef (served pink), with Yorkshire pudding (gfa) 1182 kcal

Roast shoulder of lamb, rosemary red wine gravy (gf) 1467 kcal

Roast loin of pork, sage and apple stuffing, crackling apple sauce (gf) 995 kcal

Beetroot, spinach and Beluga lentil Wellington, hasselback potatoes, redcurrant and red wine jus (vg)
457 kcal

Smoked haddock, hake, King prawn and mussel chowder, samphire and chives (gf) 571 kcal

Cauliflower Milanese, spicy black olive and tomato linguine, garlic oil, rocket (vg) 714 kcal

Pan fried sea bass, braised fennel, baby potatoes, samphire, fish velouté (gf) 720 kcal

Slow roasted duck leg, dauphinoise potato, red wine jus, plums (gf) 1120 kcal

Mixed Beef and Pork roast for an additional £4

Sunday Sides

Duck fat roast potatoes (gf) 232 kcal
4.25

Garlic bread, cheese (v) 634 kcal
5.95

Garlic bread (v) 426 kcal 5.45

Pigs in blankets, gravy (gf) 423 kcal

6.95

Truffle parmesan fries (gf) 450 kcal

6.95

Buttered Mash (v, gf) 287kcal 4.45

Cauliflower cheese (v, gf) 383 kcal

5.95

Buttered vegetables (v, gf) 175 kcal

4.95

Chunky chips (vg, gf) 535kcal 4.95

4.95

Puddings

Prosecco and passion fruit trifle (vg) 481 kcal

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 899 kcal

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 652 kcal

Tiramisu Arctic slice, espresso and Tia Maria syrup (v) 470 kcal

Apple and cinnamon pie, vanilla custard (v, gf) 499 kcal

Hot waffle, caramelised banana, salted caramel sauce, honeycomb ice cream (v) 763 kcal

Cheeseboard

Selection of British Cheese, spiced apricot chutney, biscuits 525 kcal

Shropshire Blue (v, gf) 123 kcal

West Country Brie (v, gf) 87 kcal

Smoked applewood Cheese (v, gf) 103 kcal

Ashlynn Goats Cheese (v, gf) 90 kcal

Quickes Cheddar (gf) 212 kcal

Small Pudding and a Hot Drink

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

Mini waffle, honeycomb ice cream (v) 635 kcal

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

Sticky toffee pudding, vanilla ice cream (v, gf) 385 kcal

Hot Drinks

All our hot drinks are served with a gluten free flapjack

Selection of tea (v, gf) 24 kcal 3.95

Cafetière of coffee (v, gf) 53 kcal 3.95

Macchiato (v, gf) 11 kcal 3.95

Flat white (v, gf) 47 kcal 4.45

Espresso (vg, gf) 0 kcal 3.45

Double espresso (vg, gf) 0 kcal 3.95

Americano (vg, gf) 0 kcal 3.95

Cappuccino (v, gf) 48 kcal 4.45

Latte (v, gf) 122 kcal 4.45

Mocha coffee (v, gf) 194 kcal 4.95

Irish coffee (v, gf) 190 kcal 8.95

Hot chocolate (v, gf) 299 kcal 4.75

Add a shot of syrup to your coffee ~ french vanilla, salted caramel, hazelnut ~ 95p

Additional Menu Information



Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.