WELCOME TO THE ARCHITECT

Originally an old sail loft, **The Architect** was salvaged from ruin in the 1990s by a group of architects, engineers & citizens who cared deeply about the impact of good design on society.

If you look up, you can still see the original fire-marked beams restored by the charity.

In **1996**, we opened as **The Architecture Centre**, a public gallery & charity. In 2022 the charity undertook a major renovation to become **Design West,** a new centre of excellence for Design & Placemaking. Inspired by the salons of Paris, a public crowdfunder helped us create 'The Architect' Café-Bar, a place for conversation & great coffee. If you look carefully, you can see some of our donors etched into the gold tiles in the bar.

Above us, the charity's work continues. Your coffees, cocktails & conversations all contribute to the cause.

You can find out more about us at designwest.org.uk
But for now, sit back & enjoy The Architect.

THE ARCHITECT

COFFEES

LATTE	3.9	CHAI LATTE	3.8
CAPPUCCINO	3.9	HOT CHOCOLATE	3.9
FLAT WHITE	3.8	MACCHIATO	3.3
MOCHA	3.95	ESPRESSO	3.4
AMERICANO	3.6		

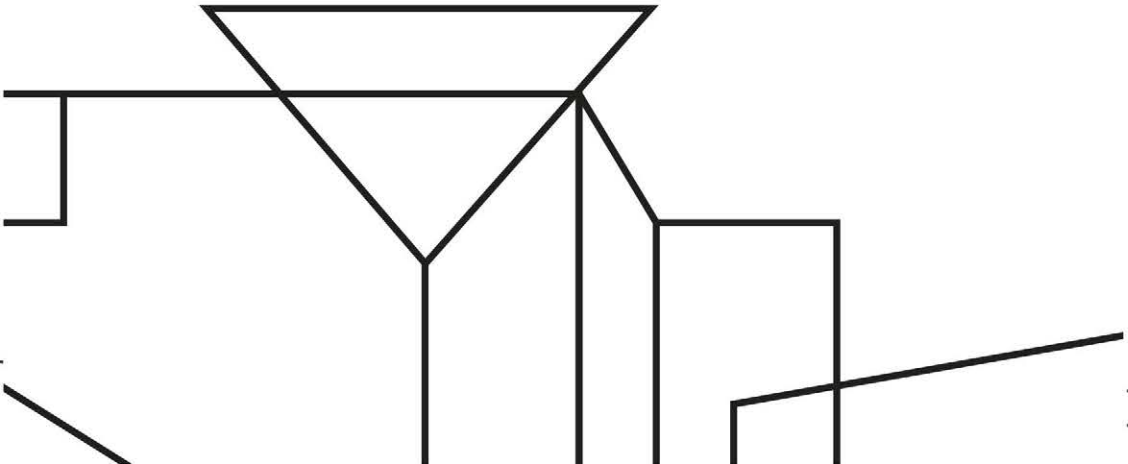
Add
Baileys £3.20 / Kraken Rum £3.90 / Crème da cacao £3.20 / Bulleit Bourbon Whiskey £3.90
Panthers Milk Vanilla, Mint or Rosa £3.50

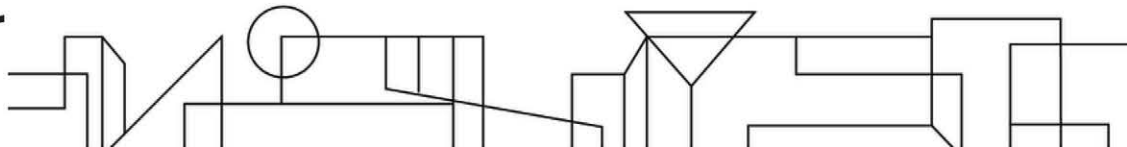
TEAS

ENGLISH BREAKFAST	3	LEMONGRASS & GINGER	3
EARL GREY	3	YUNNAN GREEN	3
DECAF	3	CHAMOMILE	3
ROOBIOS	3	PEPPERMINT	3
HIBISCUS & RED BERRY	3		

PASTRIES & CAKES

CLASSIC CROISSANT	3.5	CHOCOLATE BROWNIE	3.95
PAIN AU CHOCOLAT	3.5	BAKEWELL SLICE	3.95
CINNAMON SWIRL	3.6	MILLIONAIRES SHORT BREAD	3.95
GRANOLA CROISSANT	3.6	VEGAN BANANA CHOC LOAF CAKE (VG)	3.95





FOOD MENU

WESTCOUNTRY CHEESE BOARD — 9.75/19.5

A curated selection of award winning Bristol Cheesemongers cheeses: 'Devon Blue' sweet, tangy Blue Cheese, 'Truffler' Truffle infused cheese & 'Kelston Park' organic soft cheese. Served with crusty sourdough, mixed marinated olives onion chutney, smoked almonds, olive oil, balsamic & pickles. Single/Sharing

SPANISH CHARCUTERIE BOARD — 9.75/19.5

A Trio of authentic Spanish cured meats, including chorizo, Salchichon Iberico, Bresaola, served with crusty sourdough, onion chutney, mixed marinated olives, smoked almonds, olive oil, balsamic & pickles. Single/ Sharing

MEAT & CHEESE BOARD — 21

Your choice of two cheeses & two cured meats from our cheese & meat board selection. Served with crusty sourdough, onion chutney, mixed marinated olives, smoked almonds, olive oil, balsamic & pickles. Sharing

BAKED CAMEMBERT — 19

Rosemary & garlic baked camembert served with warm crusty sourdough, spiced chutney & sundried tomatoes. Perfect for sharing.

TOASTED SOURDOUGH SANDWICHES

MOZZARELLA MELT 'THE RENZO' 8
Pesto, Mozzarella, Sundried Tomatoes, Basil.
*Vegan option available.

NEW YORK MELT 'THE BLOOMBERG' 8.75
Pastrami, Emmental, Pickles, Mustard.

THREE CHEESE MELT 'THE CORBUSIER' 8.5
Cheddar, Dorset Red, Mozzarella.

HOT HAM MELT 'THE ZAHA' 8.5
Ham, Cheese, Sundried Tomatoes, Sriracha.

THE DELI BLUE 'THE STIRLING' 8.75
Salchinon, Devon Blue, Chutney.

CHORIZO MELT 'THE GAUDI' 8.5
Chorizo, Emmental, Sundried Tomatoes.

*Please note we have a small kitchen and so there may be a slight wait on food during busy periods

SPECIAL OFFER WINES

RED WINES

MELI MELO — 32
Alicante, Languedoc, 2020
AOC Languedoc's marvellous mandarin-labelled 'Meli-Melo' is centred on the unusually red-fleshed Alicante Bouschet grape which lends an almost purple-black hue. Flavour wise, its succulent forest fruit is seasoned with a dash of Cinsault and Syrah, giving the cuvée a tad more plummy fruit and peppery spice.

GAMAY — 30
Gamay, Rhone, 2020
This Gamay, from the Cave de Saint-Désirat, has a lovely berry bouquet and a juicy, ripe redcurrant and raspberry palate with pleasant, peppery notes. Light and elegant in style, showing ripe red berry fruit, low tannin and balanced acidity. The perfect pairing for sunshine and charcuterie.

CLOS SOMI — 36
Ardèche, 2023
This Southern Rhône blend of equal parts Cinsault, Grenache Noir and Syrah is brightly-fruited with fresh acidity and lovely depth and concentration. This Côtes-du-Rhône heralds from a tiny 1.2ha old-vine vineyard acquired by the Graillot family primarily for its olive orchard.

LA FICELLE — 36
Gamay-Pinot Noir, Saint-Pourçain, 2023
Gentle raspberry & violet aromas followed by light, redcurrant fruit on the palate. An ideal accompaniment for soft cheeses and charcuterie

ROSÉ

DOMAINE MABY — 32
Syrah-Grenache, 2021
The Domaine Maby flagship Tavel rosé 'La Forcadière', from France's premier rosé-only appellation, is widely and rightly regarded as being one of the best on the market. It is made from a blend of the permitted Tavel grape varieties from vines averaging 50 years old. This Tavel wine has a lovely terracotta robe, ripe berry scents and a palate of red fruit with subtle spicy undertones.

WHITE WINES

	Bottle	175ml
SAUVIGNON BLANC, GRENACHE YAPP Blanc, France, 2021 *Citrus aromas and a zesty, un-oaked, palate with a crisp, clean finish*	26	6.1
PINOT GRIGIO Italy, 2023 *Delicate white flowers & fresh apple aromas. Subtle peach, pear, melon & apple flavours*	28	6.7
DOMAINE DE MILLET Côtes de Gascogne, 2024 *Grapefruit and white peach aromas. Refreshingly tangy with a palate of stony minerality*	30	6.8
CHENIN BLANC Vignerons de Saumur Blanc, France, 2022 *Fruity bon marché crowd-pleaser, with ripe apple aromas, a whistle-clean palate and a fresh, zesty finish*	33	7.7
VIOGNIER Gres du Trias, Ardèche, 2022 *Lush, almost tropical, fruit aromas and a pert, peachy palate with an elegant, dry finish*	37	
MUSCADET Sèvre et Maine Sur Lie, France, 2021 *Pale colour, slightly saline 'sea breeze' scents & life-enhancing acidity. Zesty, bone-dry palate-tingling*	39	
POUILLY-FUMÉ Domaine Dominique Guyot, Loire, 2023 *Bright, rich, full-bodied wine with bouquet of gooseberries and a fresh, zesty palate with a dry finish*	55	

ROSÉ

SAUVIGNON BLANC, GRENACHE YAPP Blanc, France, 2021 *Citrus aromas and a zesty, un-oaked, palate with a crisp, clean finish*	26	6.2
ZINFANDEL California, 2023 *Lively ripe strawberry & juicy watermelon combined with a delicate sweetness & crisp acidity*	30	7
COTEAUX D'AIX-EN-PROVENCE Domaine des Oullières, 2024 *Delicate raspberry & red berry scents and a crisp, dry finish.*	36	8.4
ARGILES, IGP MÉDITERRANÉE Domaine Saint Gayan, 2024 *Berry fruit and ripe juicy peach aromas. Soft sweet fruit, zingy citrus and a touch of spice.*	33	7.8

MARTINI 11



Gin or Vodka, Lillet Blanc Dry Vermouth, shaken or stirred

FRENCH MARTINI 11



Vodka, Raspberry Liqueur, Pineapple

ESPRESSO MAPLE MARTINI 11



Black 77 Coffee Liqueur, Black Cow Vodka, Maple Syrup, Espresso

JAMAICAN OLD FASHIONED 11



Appleton Estate Reserve, Creme de Banane, Fresh Lime

MANHATTAN 11



Bulleit Rye, Vermouth Rosso, Bitters

OLD FASHIONED 11



Bourbon or Rye, Maple, Maraschino Cherry, Bitters

THAI MULE 12



Basil, Lemongrass, Havana 3yr, Triple Sec, Lime

KRAKOW MULE 11

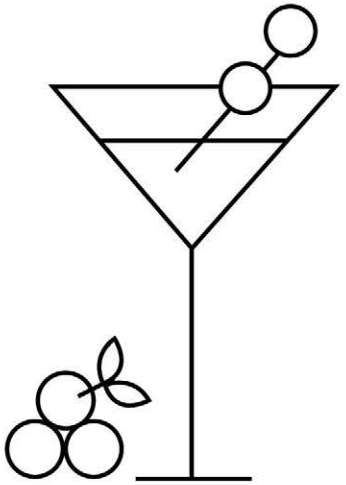


Żubrówka, Velvet Falernum Lime Juice, Apple Juice

LAVENDER 75 11



6 o'clock Gin, Lemon Juice, Lavender, Prosecco



GIN

BRISTOL DISTILLING CO. GIN 77	3.5
BRISTOL DISTILLING CO. DARK FRUIT GIN	3.7
BRISTOL DISTILLING CO. PASSION FRUIT GIN	3.7
BRISTOL 6 O'CLOCK GIN	3.9
BRISTOL 6 O'CLOCK DAMSON GIN	3.9
MALFY BLOOD ORANGE	3.9
HENDRICK'S	3.9

WHISKEY

DALWHINNE *15 Year Single Malt Scottish Whiskey*	3.9
HIBIKI *Japanese whiskey with a floral nose, sweetness of honey & candied orange peel & hint of Mizunara Oak for a smooth long finish*	7.5
SEXTONS *Irish Single Malt Whiskey*	3.9
JAMESON	3.4
BULLIET RYE	4.2
BUFFALO TRACE	3.9
MONKEY SHOULDER	3.7

RUM

KOKO KANU	3.5
HAVANA 3YR	3.8
HAVANA 7YR	4.2
BUMBU	4.6
APPLETON ESTATE	3.9
DEAD MAN'S FINGERS WHITE RUM	3.7
KRAKEN DARK RUM	3.8
SAILOR JERRY	3.7
DIPLOMATICO RESERVA	4.4

TEQUILA

EL JIMADOR BLANCO	3.9
EL JIMADOR REPOSADO	3.9
DEL MAGUEY VIDA MEZCAL	5.5
PATRON SILVER	5.2
DON JULIO REPOSADO	6.5

See mixers in soft drinks

LIQUEURS / SHOTS

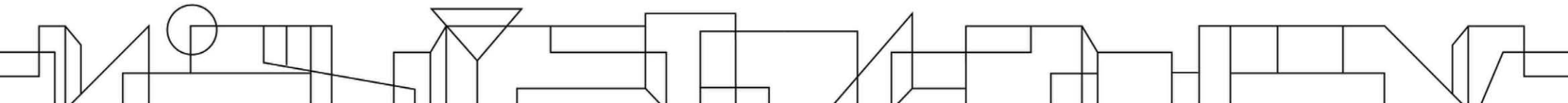
CAZCABEL COFFEE	3.9
CAZCABEL HONEY	3.9
TUACA	3.7
BAILEYS	3.2
LIMONCELLO	3.2
POLAR® PEPPERMINT LIQUOR	3.2

SOFT DRINKS

FRANKLIN & SONS ELDERFLOWER LEMONADE	3.5
FRANKLIN & SONS RHUBARB LEMONADE	3.5
FRANKLIN & SONS RASPBERRY LEMONADE	3.5
COCA-COLA	3.5
DIET COCA-COLA	3.5
APPLE JUICE	3.2
ORANGE JUICE	3.2
PINEAPPLE JUICE	3.2
GRAPEFRUIT JUICE	3.2
TOMATO JUICE	3.2
FRANK STILL WATER	2.9
FRANK SPARKLING WATER	2.9
FRANKLIN & SONS TONIC	2.9
FRANKLIN & SONS LIGHT TONIC	2.9
FRANKLIN & SONS LEMONADE MIXER	2.9
FRANKLIN & SONS SODA MIXER	2
FRANKLIN & SONS GINGER BEER	3.2
FRANKLIN & SONS GINGER ALE	3.2
COCA-COLA MIXER, 200ml	2.9
DIET COCA-COLA MIXER, 200ml	2.9

LOW & NO-ALCOHOL COCKTAILS

NO-GRONI *Everleaf Mountain, Grenadine, Orange Bitters*	8
HARBOURSIDE HIGHBALL *Apple, Lime, White Peach, Elderflower, Soda,*	9
HONEY HIGHBALL *Everleaf Forest, Honey, Lemon Juice, Soda*	9
SUNSET MARGARITA *Lime, Orange, Agave, Tajin*	8



COCKTAILS

OUR NEGRONIS: 11



Classic
Damson
Chocolate Orange
Sbagliato
Boulevardier

OUR SOURS: 11



Whiskey
Amaretto Cherry
Spiced Rum Pineapple
Pisco

OUR MARGARITAS: 11



Classic
Spicy
Hot Honey
Dirty
Lavender
Peach & Coconut (+£1)
Mezcal (+£3)

BRAMBLE 11



Bristol Distilling Co. Dark Fruit Gin, Soda, Lemon, Sugar, Mint

LONG ISLAND ICE TEA 12



Gin, Rum, Vodka, Tequila, Triple Sec, Lemon, Cola

MAI TAI 12



Havana 3yr, Havana 7yr, Triple Sec, Lime, Orange, Orgeat, Bitters

KIR ROYALE 8



Chambord, Prosecco

BLOODY MARY 11



Vodka, Tomato Juice, Tobasco, Worcestershire Sauce, Celery, Salt

PALOMA 12



Blanco & Reposado Tequila, Agave, Grapefruit

MARTINI 11



Gin or Vodka, Lillet Blanc Dry Vermouth, shaken or stirred

FRENCH MARTINI 11



Vodka, Raspberry Liqueur, Pineapple

ESPRESSO MAPLE MARTINI 11



Black 77 Coffee Liqueur, Black Cow Vodka, Maple Syrup, Espresso

JAMAICAN OLD FASHIONED 11



Appleton Estate Reserve, Creme de Banane, Fresh Lime

MANHATTAN 11



Bulleit Rye, Vermouth Rosso, Bitters

OLD FASHIONED 11



Bourbon or Rye, Maple, Maraschino Cherry, Bitters

THAI MULE 12



Basil, Lemongrass, Havana 3yr, Triple Sec, Lime

KRAKOW MULE 11

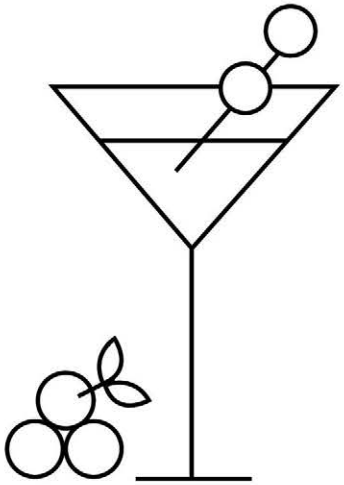


Żubrówka, Velvet Falernum Lime Juice, Apple Juice

LAVENDER 75 11



6 o'clock Gin, Lemon Juice, Lavender, Prosecco



BEERS

KALEIDOSCOPE 6.8
Pale Ale, Wiper & True, 4.2%, Pint
Harmonious, bright and refreshing, combining three different seasonally changing hops

CRUZCAMPO 6.5
Lager, Sevilla, 4.4%, Pint
A light body beer, with a balanced flavour of malty sweetness and soft bitterness.

SUNDANCE 6.5
IPA, Wiper & True, 5.6%, 440ml
A bold, hazy IPA balancing juicy fruits with complex bitterness

CRAFT GUEST 6.5
Ask staff for details
An ever-changing range of local craft beers. From ales to sours & lagers to stouts.

MILKSHAKE 6.8
Stout, Wiper & True, 6%, 440ml
Chocolate malts laced with vanilla & cacao to create a luxurious, satisfyingly dark beer

ESTRELLA GALICIA 5
Lager, Barcelona, 5.5%, 330ml
Aromatic & bitter hops with Pilsner malts, for a light body and a well balanced finish (GF)

ALHAMBRA RESERVA 5.5
Lager, Spain, 6.4%, 330ml
Award-winning lager with caramel aromas, full flavours & a satisfying finish

ASAHI 5
Lager, Japan, 5%, 330ml
Brewed to the authentic Japanese recipe to deliver its dry, crisp taste and quick clean finish

GEM 6.2
Ale, Bath, 4.8%, 500ml
This premium amber ale has a full malty flavour with hints of toffee

JUBEL PEACH 5
Lager, 4%, 330ml
A lively lager packing a fruity punch, nectar dripping with juicy peaches (GF)

JUBEL GRAPEFRUIT 5
Lager, 4%, 330ml
Take a tropical trip with this citrusy lager. Waves of juicy grapefruit & balanced bitterness (GF)

KALEIDOSCOPE 0.5% 5
'Pale Ale', Wiper & True, 0.5%, 440ml
The low alcohol counterpart to Wiper & True's much-loved flagship ale, Kaleidoscope - bright, refreshing and just 0.5%

FREE DAMM 4
Non-Alcoholic Lager, 0.0%, 330ml
Using advanced technique 'Vacuum Distillation', alcohol is eliminated achieving 0.0% ABV beer. This system ensures aromatic components are returned into the beer for great flavour

CIDERS

CHERRIES & BERRIES 5.5
Old Mout, Belgium, 4%, 500ml
Bursting with sweet summer berries and cherry flavour, for a refreshing summer hit

KIWI & LIME 5.5
Old Mout, Belgium, 4%, 500ml
Clear, pale & blonde colour with a kiwi & refreshing citrus edge on the nose

TRUFFLER 5.6
Orchard Pig, Somerset, 6%
Full bodied, traditional dry cider. A dry, yet enticing front which leads into a green apple palate, enhanced by a rich taste and a low carbonation.

REVELLER 5.6
Orchard Pig, Somerset, 4.5%
Light sparkling, medium dry cider. A crisp body with notes of green apple, light florality and subtle citrus.

SPRITZ

CAMPARI 10
Campari, Prosecco, Soda

APEROL 10
Aperol, Prosecco, Soda

SARTI 10
Sarti, Prosecco, Soda

LIMONCELLO 12
Limoncello. Lemon Juice, Prosecco, Soda

HUGO 12
Gin, Elderflower, Prosecco, Soda

