
FOOD MENU

Tap Tavern Winter '23

BAR SNACKS

Green harissa olives with guindillas (GF/Ve) 4.5

Giant sea salted corn (GF/Ve) 3.5

Club nut mix (GF/Ve) 4.5

STARTERS OR SHARING

Aubergine & tahini dip - with herby flatbread (Ve) 6.7 double the amount of bread +1.0

Brindisa chorizo picante (GF) 7.0

Jalapeño queso dip - with freshly fried tortillas and salsa (GF/V) 8.7

Fried chicken wings - with ranch dressing and hot sauce 7.7

Zhoug lamb koftas - with flatbread and tahini sauce 7.5

Salt & pepper king prawn croquettes 6.7

Chips & sauce (GF) 4.5 - Chip shop curry (Ve) / Truffle cheese (V) / No sauce -0.5

£10 LUNCH AND A SHANDY* • MON - THU 12 - 4

Cheeseburger & chips / Fish, chips and tar tare sauce / Sweet potato curry with coconut sambol and rice (GF/Ve)

*House beer, wine or soft drink lines

MAIN PLATES

IPA battered fish, chips and extras (tartare, crushed peas, chip shop curry) 16.5

Warm tomato, spinach and crouton salad - with English dressing (Ve) 10.0

Double cheeseburger & chips - dry aged beef, mature red leicester, pickles, house sauce 16.5

Vegan cheeseburger & chips - Symplicity plant-based patty, applewood, pickles, house sauce (Ve) 16.2

Fried chicken burger & chips - secret blend coating, pickles, house sauce, ranch slaw 16.5

Full crust balti pie - with root mash and chip shop curry sauce (Ve) 14.7

Sweet potato curry with coconut sambol - with rice (GF/Ve) 13.0

'Tavern' schnitzel - crispy free range pork cutlet with fried potatoes, cheese & chive sauce and parsley salad 18.5

PUDDING

Dark chocolate brownie - with vanilla ice cream (GF/V) 5.5

Stout treacle cake - with custard (V) 5.5

Please notify us if you have any dietary requirements or ask a member of staff for full allergen information.
A discretionary 12.5% service charge will be applicable for table served guests.