
SUNDAY 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

TT Bloody Mary 10.0

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

ROASTS "when they are gone, they are gone"

Beef topside - from local butcher Nick Green 19.7

Served with roast potatoes, roast carrot, steamed cavalo nero, braised red cabbage, yorkshire pudding and gravy for the table

Half roast chicken 19.7

Served with roast potatoes, roast carrot, steamed cavalo nero, braised red cabbage, yorkshire pudding and gravy for the table

Vegan wellington 19.5

Roast potatoes, roast carrot, cavalo nero, braised red cabbage, root mash and gravy (Ve)

Add pigs in blankets 7.5 / Cauliflower cheese (GF/V) 5.0 / extra roast potatoes (GF/Ve) 4.0 / yorkshire pudding (V) 2.0

MAIN PLATES

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

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.