

Sunday Menu

Small plates

Padrón peppers, whipped ricotta, nduja, hot honey (gf) • 7.5

Teriyaki chicken bites, sesame, coriander • 9

Mozzarella dippers, hot honey (v) • 7

Seasoned fries or chunky chips (v, gf) • 5

Hummus & warm flatbread (v, vg) • 7

Salt & pepper prawn croquettes, sriracha lime mayo • 8.5

Roasts

Roast beef • 22

Dry-aged sirloin, crispy roast potatoes, roasted carrots, seasonal greens, braised red cabbage, yorkshire pudding, parsnip puree, gravy & horseradish sauce

Roast chicken • 21

Lemon & herb roast chicken, crispy roast potatoes, roasted carrots, seasonal greens, braised red cabbage, yorkshire pudding, parsnip puree, gravy & cranberry sauce

Vegetable Wellington (v) • 19

Mushroom & spinach wellington, crispy roast potatoes, roasted carrots, seasonal greens, braised red cabbage, yorkshire pudding, parsnip puree & gravy

Sides

Cauliflower cheese (v) • 7

Extra yorkshire pudding (v) • 2

Seasonal veg (v) • 3.5

Mains

Tap tavern cheeseburger & fries, bacon jam, house burger sauce • 17

Classic fish & chips, tartare, mushy peas (gf) • 18

Chicken caesar, croutons, parmesan, crispy prosciutto • 14.5

Green goddess rigatoni, ricotta, parmesan, chilli (v) • 12

Desserts

Sticky toffee pudding, rum sauce & mascapone cream (v) • 6

Ice cream selection (v, gf) • 5

(v) Vegetarian, (vg) Vegan, (gf) Gluten free, (df) Dairy free

If you have any dietary requirements, please ask a member of the team for full allergen info.
A discretionary 12.5% service charge will apply to table-served guests.