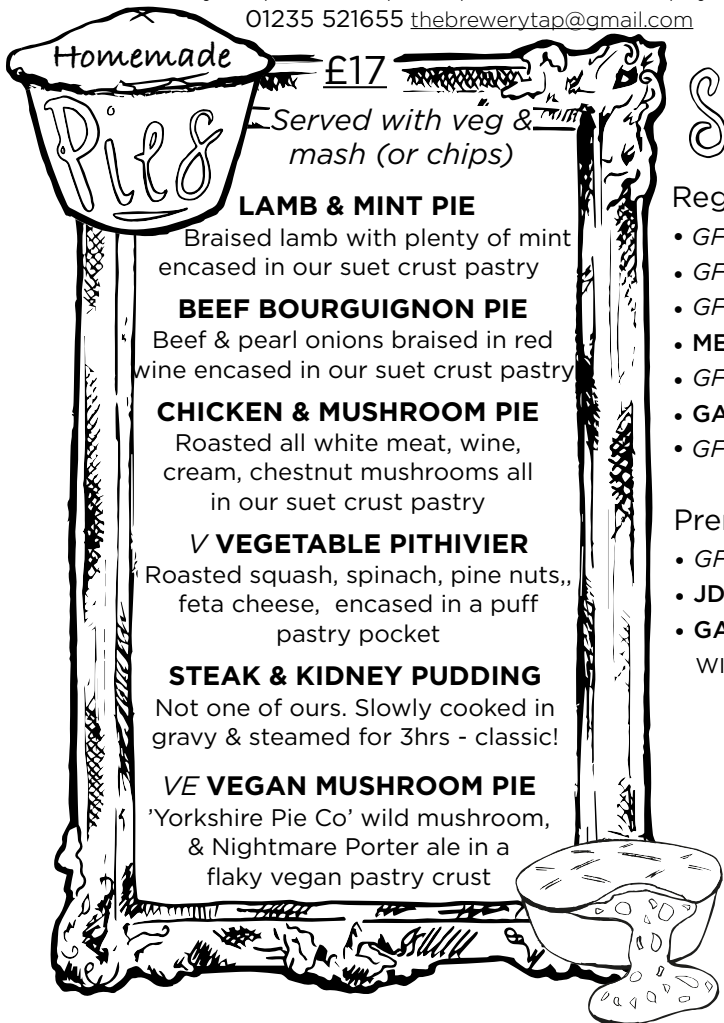




We take our food seriously here at The Brewery Tap - from smoking meat and fish in our Smokehouse, to making our pies from scratch every day - we make everything in-house wherever possible.

Regular customer?
We reward loyalty!
TapDiningClub reward card

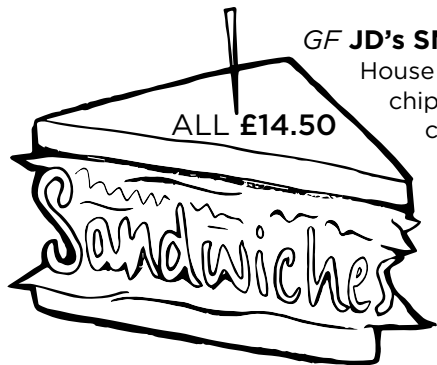
Available lunch & dinner times Mon - Sat & after 5pm Sun
Available for TakeAway too Just ask in person, call or email
with your pre-order, pick-up time & to make payment:
01235 521655 thebrewerytap@gmail.com



CRISPY FRIED CHICKEN WINGS
Served in multiples of 6 for £8 Choose either:
'Korean BBQ' • 'Salt & Pepper' • 'Buffalo style' •
'Garlic Parmesan' • 'Naked' • 'Sweet & Tangy'
As a dinner: 12 wings + house slaw + skinny fries
+ Ranch style dip £18.50

GF TAP BURGER YOUR WAY £15
7oz seasoned beef steak mince patty grilled
medium, ciabatta roll. INCLUDES your choice of
lettuce, onion, tomato & gherkin and skinny fries
TOPPINGS? pulled pork • Oxford Blue •
mature Cheddar • chilli 'Sloppy Joe' •
2 smoked streaky bacon rashers £2 EACH

GF TAP BURGER JD'S WAY! £17.50
7oz seasoned beef steak mince patty grilled
medium, smothered in homemade 'beer
cheese' and topped with 'candied bacon',
ciabatta roll. Include any of lettuce, onion,
tomato & gherkin and skinny fries



We have **Gluten Free** bread options!
V = vegetarian friendly **VE** = vegan friendly

INCLUDES your choice of **skinny fries**
OR soup of the day (to dunk!)

- **CALIFORNIA CLUB** grilled chicken breast & back bacon, avocado, gem lettuce, Ranch dressing, ciabatta bap
- **FIRECRACKER** grilled chicken breast & back bacon, melted cheddar, lettuce, tomato, firecracker sauce, ciabatta bap
- **VE GARDEN OF EDEN** crispy homemade falafel patty, hummus, beefsteak tomato, avocado, lemon juice, fresh coriander, ciabatta bap
- **BEEF BRISKET** house smoked & doused in bone marrow gravy, homemade horseradish slaw, ciabatta bap
- **PULLED PORK** hand pulled house smoked shoulder, homemade slaw, our Memphis style BBQ sauce, ciabatta bap
- **V CAPRESE TOASTIE Lunchtime only** sourdough toastie with goats cheese, sun dried tomatoes, pesto, olives and rocket leaves

Sides

Regular **£5.50**

- **GF HOMEMADE MASH**
- **GF SEASONAL GREENS**
- **GF DRESSED SALAD**
- **MEATY "BOSTON BEANS"**
- **GF HOUSE SLAW**
- **GARLIC TOAST**
- **GF SKINNY FRIES**

Premium **£6.50**

- **GF SWEET POTATO FRIES**
- **JD'S MAC & CHEESE**
- **GARLIC TOAST WITH CHEESE**

BEER BATTERED FISH & CHIPS Fri-Sat only
'Catch of the Day', 10-12oz deep
fried in our own beer batter
recipe. Served with buttered
garden peas, homemade
tartare and thick cut chips £17

GF STEAK & FRITES
14 day dry-aged 10oz Aberdeen
Angus rump from Hedges Butchers.
Seasoned & chargrilled medium
rare or longer. With skinny fries,
rocket salad and Garlic butter £23
ADD 'Au poivre' pepper sauce £2

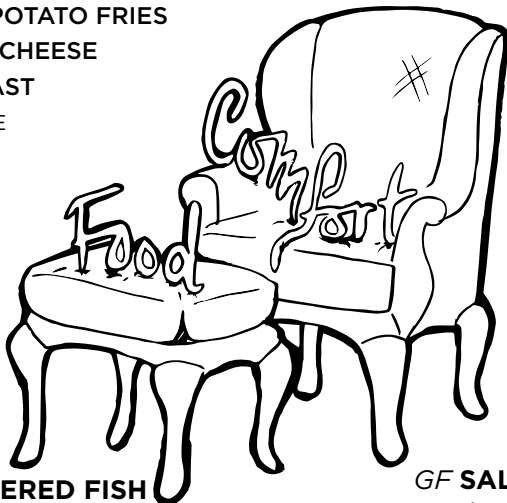
BEEF BRISKET DINNER
House smoked and thick cut
served over mashed potatoes
with our bone marrow gravy
and seasonal vegetables £20

GF JD's SMOKIN' CHILLI NACHOS

House smoked beef chilli over crisp tortilla
chips with jalapeños, melted cheddar, fresh
coriander, tomato & sour cream. It's a
big plate - great for sharing £15



V/GF GARLIC MUSHROOMS
Sautéed mushrooms with garlic, Stilton, parsley and butter, finished with cream, served over toast £7.50
V HOMEMADE SOUP
Soup of the day served with crusty bread & butter £7



GF SALAD NIÇOISE

House smoked warm salmon
flakes served over summer
butterhead salad leaves with
warm new potatoes, chopped
green beans, egg, and our
caper shallot dressing £17

VE/GF SUPERFOOD SALAD
Warm marinated lentils with
quinoa, grilled asparagus,
sautéed mushrooms,
seasonal greens, our own
caper-shallot dressing &
toasted almonds £14

ADD +£4 each: **grilled halloumi**
• **grilled chicken** • **grilled goat's cheese** •
house smoked salmon •
warm falafel



Inspired by Indy
Heritage (aged 10)

- **FISH FINGERS**
- **BANGERS**
- **CHICKEN TENDERS**
- **JUNIOR BURGER**
- **MAMA'S MAC N CHEESE**

all with broccoli and choice of... **mash**
OR skinny fries **OR chunky chips**.

- **THE PHILLY STEAKWICH** sautéed onions, mushrooms, shaved steak & black pepper crammed into an oven baked baguette and topped with melted cheddar! +£2
We have au-jus for dipping - just ask
- **FISH SANDWICH** Fri-Sat only hand cut fresh fish goujons fried in our crispy beer batter, homemade tartare, crisp gem lettuce, locally made bloomer bread
- **V GRILLED HALLOUMI** mushrooms, red peppers, rocket leaves, homemade Ranch style sauce, ciabatta bap
- **MAMA'S FRIED CHICKEN SANDWICH** crispy fried chicken breast in our secret coating, garlic mayo, lettuce & tomato, ciabatta bap
- **V BOROUGH MARKETKT TOASTIE Lunchtime only** our take on the famous London cheese toastie with it's secret blend of cheeses, onions & seasoning plus locally baked sourdough toasted on the flat iron grill
- **SECRET SANDWICH** we've been known to spill the beans...

Please note: our **ALLERGEN (& GLUTEN)** policy is that we are unable to guarantee an allergen free experience. We regularly use them all in our kitchen and if you're allergic, unfortunately, this is not the venue for you. Sorry to disappoint - we'd rather not take the risk.

V = vegetarian friendly, **VE** = vegan friendly, **GF** = gluten friendly
Please be sure to advise us before ordering!

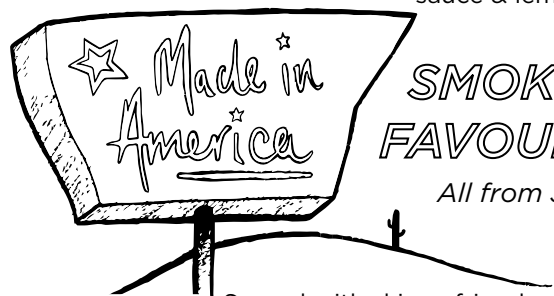
CRISPY CHICKEN: WINGS OR TENDERS
Choose either: 'Korean BBQ' • 'Salt & Pepper' • 'Buffalo style' • 'Garlic Parmesan' • 'Naked' • 'Sweet & Tangy' £8

WHITEBAIT
Traditional lightly breaded crispy fried whitebait served with our homemade tartare £8.50

CALAMARI
Lightly dusted and crispy fried squid pieces, served with garlic mayonnaise £9

V ARANCINI
Pesto & Parmesan rice balls crispy fried with a dressed rocket tomato salad £7.50

FISH GOUJONS Fri-Sat only
Hand cut & deep fried in our crispy beer batter, homemade tartare sauce & lemon wedge £9.50



SMOKEHOUSE FAVOURITES

All from JD's Grandma's recipe book!

Served with skinny fries, house slaw and JD's meaty "Boston Beans" - please, no substitutions. All come with **GF** options too - please ask!

Can't decide? Let Marius add a sample of your
2nd choice to your main choice + £5
Or add 2 samples + £8

MAMA'S FRIED CHICKEN
Buttermilk marinated chicken breast crispy
fried in JD's Grandma's recipe coating
and served with chicken gravy £18

SMOKED SAUSAGE
"Torunska" style meaty sausage house
smoked and grilled £17

PORK SHOULDER
5hrs at 150f, hand-pulled tender pork,
"Texas Toast" and our own recipe
Memphis style BBQ style sauce £18

PORK RIBS
Particularly meaty Iberia pork ribs from the
centre of the rack, marinated in our house
rub and smoked 'long & slow' until tender
(but with bite). Served with our own recipe
Memphis style BBQ style sauce £18

HOT SMOKED SALMON
Juicy, house cured and lightly
smoked, finished on the grill £18

SAVANNAH'S JERK CHICKEN
Another juicy smokehouse classic! Chicken on
the bone, jerk spiced for 2 days, dry rubbed,
slow smoked and finished on the grill £18

BEEF BRISKET
6 hrs at 150f = juicy, smoky and
succulent. Thick cut brisket served
with our bone marrow gravy £20



GF STICKY TOFFEE & GINGER PUDDING
It's rich & sticky & homemade - great with vanilla ice cream

MARMALADE GLAZED BREAD & BUTTER PUDDING
Our own recipe, with cinnamon orange butter & custard

GF CHOCOLATE & RASPBERRY BROWNIE
Our own recipe served with vanilla ice cream

APPLE PIE
Our own recipe with Calvados! Individual puff-pastry pie and served with custard

VE/GF CHOCOLATE SLICE
Brownie base with chocolate orange centre and chocolate crumb. Not one of ours but very good!

GF PECAN PIE
Our own classic American shortcrust recipe served by the slice 'a la mode'

