

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

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 ALL **£14.50**

coriander, tomato & sour cream. It's a big plate - great for sharing £15

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.

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

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

£8

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 tomatoes, pesto, olives and rocket leaves

 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

sourdough toastie with goats cheese, sun dried • SECRET SANDWICH we've been known to spill the beans...



APPLE PIE

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

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'

LETARGO RIOJA TEMPRANILLO

CEPAS MALBEC MENDOZA Argentina • 5.70 | 7.05 | 8.90 | 23.65 SANTA LUCIA **MERLOT** Chile • 5.05 | 6.25 | 8.00 | 21.05

France • 6.60 | 8.15 | 10.40 | 27.30 NATIVE CARIGNAN LANGUEDOC France • 5.40 | 6.70 | 8.55 | 22.50

RESERVE DE FLEUR

COTES DU RHONE

RED

Prices are for: 125ml | 175ml | 250ml | bottle or available by the bottle only





stuffed with cream cheese &

Fresh grilled jalapeños

Served noon - 9pm Mon to Sat, 5-8pm Sun

Version

today's

about

Please ask

<u>08.ea</u> IIB QUAD RANO

roast gravy, onion, Cheddar GF NORTHERN Chopped brisket,

peppers, Cheddar homemade BBQ sauce, red onion, bell CF SMOKEHOUSE Our pulled pork,

mustard BBQ bacon, Cheddar, crispy leeks, honey HONEY BBQ Smoked sausage,

cheese crumbles, celery 'Cholula Hot Sauce', Cheddar, blue BUFFALO Crunchy fried chicken,

onion, hard & soft cheeses, mustards MCF BOROUGH Our secret blend of

pepper & red onions "Boston Beans", cheddar, bell GF CHEESE & BEANS JD's meaty

chilli + cheddar, red onion, bell peppers GF CHILLI Our house smoked beef

CRISPY FRIED CHICKEN WINGS

'Sweet & Tangy' 'Buffalo style' • 'Garlic Parmesan' • 'Naked' Choose either: 'Korean BBQ' • 'Salt & Pepper' Served in multiples of 6 for £8

CHICKEN LENDEBS 9|| E8

Pepper' • 'Buffalo' choice of either: 'Korean BBQ' • 'Salt & fried chicken breast fingers tossed in your Sweet chilli dusted and crumbed crunchy

SUACK Tap 'pick & mix' • marinated Kalamata olives 'herbs de Provance' cashews • chocolate covered nuts/raisins • skittles • jelly babies • THE lemon roasted almonds • pistachios • corn nuts • 'bar mix' • roasted

PANTRY E3.50 per bowl

Please see over

MOST OF OUR

SCOTCH EGG

Homemade, 3 for £5

RMARTS ASABHD @filmT&M

sausages with warm apple sauce

3 strips of homemade crackling

V/GF HALLOUMI BITES £7

plus 2 of our bacon wrapped

CRISPY CRACKLING E7

wrapped in bacon

Deep fried with an oriental style dip

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FOR GREAT TAPAS!

STARTERS ALSO MAKE

plack pepper or smoked

House sliced & fried £3

SEASONINGS: Parmesan &

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VE/GF HOMEMADE CRISPS

Preview/download: www.thebrewerytap.net • 🗟 🕞 @TheTapAbingdon Reservations: search 'TBDine' Take Away? <u>TheBreweryTap@gmail.com</u>

Serving our Main Menu Mon-Sat Noon-3pm & 5-9pm, Sun 5:30-8pm Serving our Roast Menu Sun Noon-4pm

"Real ale, craft keg & bottled/canned beer specialists"

Ask at the bar about our bespoke catered party and event packages

Proper Pies + House Smoked * Traditional Family Recipes (and a cracking roast menu on Sunday)



Oxford CAMRA pub of the year 2012, 2017, 2019 & 2020 plus 4 times runner-up Jzid Yabið & Yabad pninniW byswA YuO

traditionally cask-conditioned + Timothy Taylor's most awarded LANDLORD. Our constantly changing range is always sourced within 20 miles of the pub and Six beer engines serving LOCAL hand pulled, top fermented ales...

KEG WALL 15 taps serving at 4 degrees

LOUDON STOUT 4.3% 'coffee, toast, cocoa' SALE DI MARE 4.8% 'refreshing & salty malt-hop' NECK OIL 4.3% 'Beavertown's dry-hop IPA' BIRRA MORETTI 4.6% 'full bodied richly hopped' OLD MOUT 4% 'pineapple/raspberry fusion' KRUSOVICE IMPERIAL 5% 'Czech golden Pilaner' ORCHARD THIEVES 4.5% 'crisp/tart apples' LAGUNITAS IPA 5.5% 'caramel malt, hop twang' 'sqoh Saaz hons' and tey malt & Saaz hops' RED STRIPE 4.7% 'refreshing, Jamaican, amber' CRUZCAMPO 4.4% NEW 'clean, crisp from Sevilla'

%0 OX3Z N3X3NI3H INCHES 4.5% 'medium with a nice sparkle' GUINNESS 4.1% 'velvet dry Irish stout' AMSTEL 4.1% 'clean Dutch style Pilsner'

SPECIALITY BEERS

in 330ml we've HElles Bockbier 7.2%,m Donkeles Bockbier 7.8% 5.3%, Helles Leicht 3.7%, Furstentrunk 5.7%, Weisbier 5.5% and Helles Alkoholfrei 0.5% & Pils 5.1%, and HUFBRAUHAUS TRAUNSTEIN The full range of iconic German ales in 500ml Donkel 5%, Helles

LA TRAPPE WITTE 5.5% 330ml 'the only white Trappist, thirst quenching and lemony' FRULI STRAWBERRY 4.1% 330ml 'world famous strawberry witte with real fruit and lots of Kitsch' MONGOZO BUCKWHEAT 4.8% 330ml 'Gluten Free white beer, hoppy slightly sour' MONGOZO MANGO 3.6% 330ml 'easy drinking Fairtrade white fruit beer by Huyghe' ROCHEFORT 8 TRAPPIST 9.2% 330ml 'complex, balanced fruit, roast malt, dry finish' ROCHEFORT 6 TRAPPIST 7.5% 330ml 'light citrus fruit, bittersweet orange, brown sugar hints' DELIRIUM TREMANS 8.5% 330ml 'multi award winning with rich fruity champagne finish' LA TRAPPE TRIPPLE 8% 330ml 'Dutch Trappist with clove and apple sweet body, dry finish'

DE LA SEVE BRUXELLENSIS 6.5% 330ml Wild & sour Lambic with a strong nod to Orval¹ LINDEWANS GUENZE CUVEE REVE 5.5% 330ml 'world class dry and funky blended gueuze' ORVAL 6.2% 330ml 'the reference point for Trappist ales with its distinct fruity yet bitter taste' DUVEL MOORTGAT LA CHOUFFE 8% 330ml 'complex with pear and banana, spicy yeast' FLENSBURGER PILSNER 4.8% 330ml 'light and grainy, dry and herbal Bavarian classic' ST FEUILLIEN BRUNE BLONDE 8.5% 330ml 'flavours of sweet malt & wheat with citrus hints' ST BERNARDUS PATER 6 6.7% 330ml 'chestrut brown dark Dubbel beer' KASTEEL ROUGE 8% 330ml 'deep ruby coloured and 2yr in the making fruit Lambic style'

SPECIALITY CIDER BOON GUEUZE 7% 500ml 'award winning wild & sour blended lambic'

DE KANKE GULDENBURG 8% 330ml 'strong, blonde Abbey ale in the Trappist style'

SHEPPY'S 5.5% 330ml cider with ginger LILLEY'S 4% 500ml various flavours 0LD BLOSSOM Sandford, 4.5% 500ml DEVON RED Sandford, 4.5% 500ml

COTSWOLD 5.4% 500ml 'Side Burns' M COTSWOLD 4.3% 330ml 'She Devil' S HAWKES URBAN ORCHARD 4.5% 330ml MD WAELOC APPLE 4.5% 330ml Dry CURIOUS APPLE 5.2% 330ml Dry

PULPT FLARE 5.4% 500ml classic MD

BODEGAS MATEOS Spain • 6.15 | 7.60 | 9.70 | 25.50

MIOPASSO PRIMITIVIO Italy • 6.15 | 7.60 | 9.70 | 25.50

ROSÉ (guide 1-9 dry-sweet) DISCOVERY BEACH **ZINFANDEL** ROSE 4 • USA • 5.95 | 7.30 | 9.35 | 24.65

CETTE NUIT GRENACHE ROSE PAYS D'OC

2 • France • 5.25 | 6.50 | 8.30 | 21.80

2 • S.A. • 5.60 | 6.90 | 8.85 | 23.25 SAUVIGNON BLANC SOUTHERN DAWN, MARLBOROUGH

WHITE (guide 1-9 dry-sweet)

FOX GROVE CHARDONNAY

LUCIDO PINOT GRIGIO

SICILIANE IGT

GRENACHE

LONG COUNTRY SAUVIGNON BLANC

2 • SE Australia • 5.60 | 6.90 | 8.85 | 23.25

2 • Chile • 5.25 | 6.50 | 8.30 | 21.80

2 • Sicily • 4.35 | 5.40 | 6.90 | 18.10

DOMAINE GAYDA FLYING SOLO

2 • N.Z. • 6.95 | 8.55 | 10.95 | 28.80

PICPOUL DE PINET

LUMIERE DE GARRIGUE 2 • France. • 6.65 | 8.25 | 10.55 | 27.70

CHAMPAGNE & SPARKLING

NYETIMBER GRANDE CUVEE NV CHAMPAGNE England • 58

PROSECCO SPUMANTE DOC LA VITA SOCIALE Italy • 25 By the glass (125ml) 5.35

ERNST RAPENEAU CHAMPAGNE BRUT NV

France • 42.50

What's On?

LIVE MUSIC

Sat 23 Mar 9pm DAN RAWLE	Sun 24 Mar 5pm RAG & MOAN MEN	Fri 29 Mar 9pm JACK, DRE & CHRISSY	Sat 30 Mar 9pm ADAM MATTHEW	Sun 31 Mar 9pm The Mega KRISSY MATTHEWS	Sat 6 Apr 9pm EMMA KENNEDY
Sun 7 Apr 5pm THE JAYBEES DUO	Sat 13 Apr 9pm OMARI DALY	Sun 14 Apr 5pm MA BESSIE & CO	Sat 20 Apr 9pm THE MYSTERIES	Sat 21 Apr 9pm SCAMPYS	Sun 22 Apr 5pm MARK CROFTS

QUIZ NIGHT 8:30pm every Tuesday

Up to 5 players per team battle it out over 3 rounds with a prize per round and different Quiz-Masters each week! £1 per player.

Keep up to date with our specials and events, or to make general enquiries or requests.... 🖻 & 🖲 @thetapabingdon