

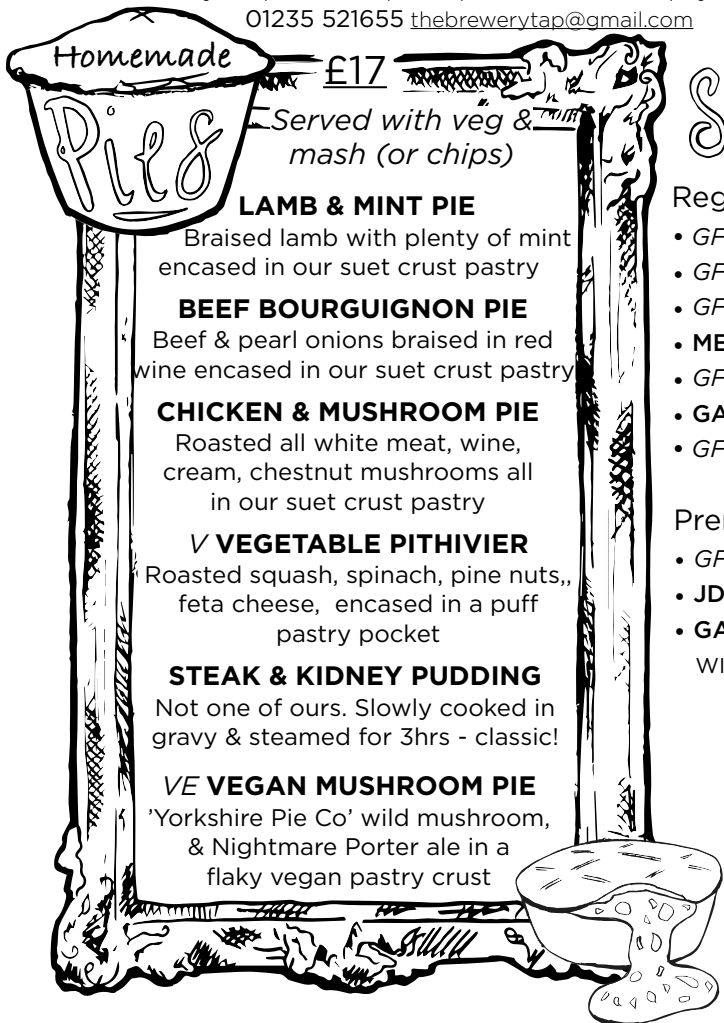
# The Brewery Tap Mama

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!  
Tap Dining Club reward card

@TheTapAbingdon

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](mailto:thebrewerytap@gmail.com)



**Homemade Pies** £17  
Served with veg & mash (or chips)

- LAMB & MINT PIE**  
Braised lamb with plenty of mint encased in our suet crust pastry
- BEEF BOURGUIGNON PIE**  
Beef & pearl onions braised in red wine encased in our suet crust pastry
- CHICKEN & MUSHROOM PIE**  
Roasted all white meat, wine, cream, chestnut mushrooms all in our suet crust pastry
- V VEGETABLE PITHIVIER**  
Roasted squash, spinach, pine nuts,, feta cheese, encased in a puff pastry pocket
- STEAK & KIDNEY PUDDING**  
Not one of ours. Slowly cooked in gravy & steamed for 3hrs - classic!
- VE VEGAN MUSHROOM PIE**  
'Yorkshire Pie Co' wild mushroom, & Nightmare Porter ale in a flaky vegan pastry crust

## 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

## WE HAVE DAILY SPECIALS!

Please see the chalkboard



## Starters

- 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

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

## CALAMARI

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

## V ARANCINI

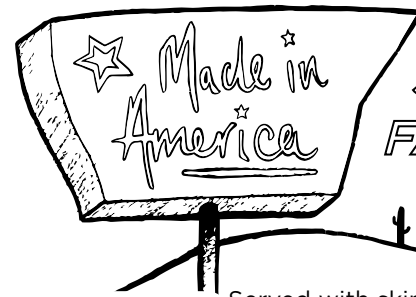
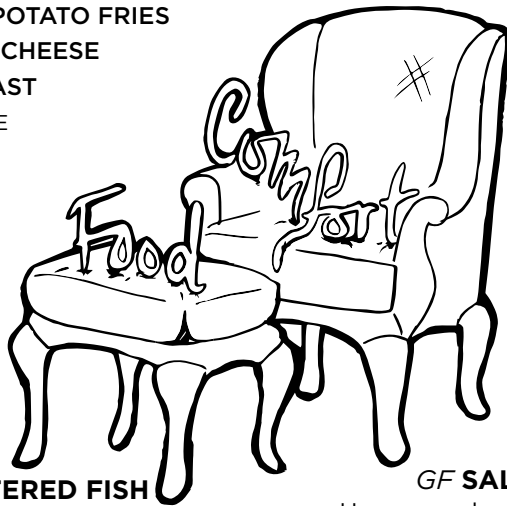
Pesto & Parmesan rice balls crispy fried with a dressed rocket tomato salad £7.50

## WHITEBAIT

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

## 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'

## 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 8oz Aberdeen Angus sirloin from Hedges Butchers. Seasoned & chargrilled to your liking. With skinny fries, rocket salad and Garlic butter £24  
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 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

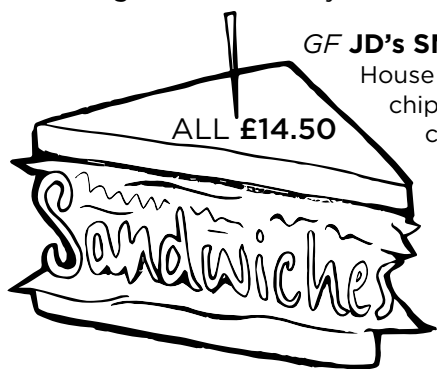
Warm marinated lentils with quinoa, grilled asparagus, sautéed mushrooms, seasonal greens, our own caper-shallot dressing & toasted almonds £14

ADD +£4 each: grilled halloumi

- grilled chicken • grilled goat's cheese • house smoked salmon • warm falafel

## 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



ALL £14.50

## Sandwiches

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

- **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...



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.



## Our Award Winning Beer & Cider List

Oxford CAMERA Town & Country Pub of the Year 5 times

**SIX BEER ENGINES SERVING LOCAL HAND PULLED, TOP FERMENTED ALES...**  
Our constantly changing range is always sourced within 20 miles of the pub and traditionally cask-conditioned + Timothy Taylor's most awarded SPRING KNOWLE

### SPECIALITY BEERS

**HUFBAUHAUS TRAUENSTEIN** The full range of iconic German ales in 500ml Dunkel Weissbier 5.2%, Helles 5.3%, Helles Leicht 3.7%, Furstentrunk 5.7%, Weissbier 5.5% and Helles Alkoholfrei 0.5% & Pils 5.1% and in 330ml we've Helles Bockbier 7.2%, Dunkel Bockbier 7.8% & 0% Weissbier

**LA TRAPPE TRIPPLE** 8% 330ml Dutch Trappist with clove and apple sweet body, dry finish

**DELIRIUM TREMANS** 8.5% 330ml 'muti' award winning with rich fruity champagne finish

**ROCHEFORT 6 TRAPPIST** 7.5% 330ml light citrus fruit, bittersweet orange, brown sugar hints

**ROCHEFORT 8 TRAPPIST** 9.2% 330ml complex, balanced fruit, roast malt, dry finish

**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

**MONGOZO PREMIUM** 4.1% 330ml light hop & biscuit Pils with crisp fresh finish by Huyghe

**FRULLI STRAWBERRY** 4.1% 330ml world famous strawberry witte with real fruit and lots of kitsch

**LA TRAPPE WITTE** 5.5% 330ml the only white Trappist, thirst quenching and lemony

**KASTEEL ROUGE** 8% 330ml deep ruby coloured and 2yr in the making fruit Lambic style

**KASTEEL RUBUS FRAMBOISE** 7% 330ml top fermented summer favourite with raspberry hit

**ST BERNARDUS PATER** 6 & 6.7% 330ml chestnut brown dark Dubbel beer

**FLORIS HONEY** 4.5% 330ml bitter sweet white beer with honey by Huyghe

**FLENSBURGER PILSNER** 4.8% 330ml light and grainy, dry and herbal Bavarian classic

**DUVEL MOORTGAT LA CHOUFFE** 8% 330ml complex with pear and banana, spicy yeast

**ORVAL** 6.2% 330ml the reference point for Trappist ales with its distinct fruity yet bitter taste

**DE LA SENE BRUXELLENIS** 6.5% 330ml wild & sour Lambic with a strong nod to Orval

**DE RANKE GULDENBURG** 8% 330ml strong, blonde Abbey ale in the Trappist style

**BOON GUEUZE** 7% 500ml award winning wild & sour blended Lambic

**BOON KRIEK** 4.5% 375ml easy drinking fresh oaky cherry Lambic, great with poultry and ham

### SPECIALITY CIDER

**DEVON RED** Sandford 4.5% 500ml Dry

**OLD BLOSSOM** Sandford 4.5% 500ml Med

**LILLEY'S** 4% 500ml various flavours

**SHEPPY'S** 5.5% 330ml cloudy cider

**CURIOS APPLE** 5.2% 330ml Dry

**MAELOC APPLE** 4.5% 330ml Dry

**PULPT FLARE** 5.4% 500ml Classic MD

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## Tap Tapas

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

**Dirty Chips** all £9.80

### CRISPY FRIED CHICKEN WINGS

Served in multiples of 6 for £8

Choose either: 'Korean BBQ' • 'Salt & Pepper', 'Buffalo style' • 'Garlic Parmesan' • 'Naked', 'Sweet & Tangy'

### HONEY BBQ

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

### SMOKEHOUSE

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

### CHEESE & BEANS

JD's meaty 'Boston Beans', cheddar, bell pepper & red onions

### CHILLI

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

### BUFFALO

Crunchy fried chicken, Cholia Hot Sauce, Cheddar, blue cheese crumbles, celery

### BOROUGH

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

### CRISPY PIGS IN BLANKETS + CRISPY CRACKLING

£7

3 strips of homemade crackling plus 2 of our bacon wrapped sausages with warm apple sauce

### JALAPENOS

£7

Fresh grilled jalapenos stuffed with cream cheese & wrapped in bacon

### CRISPY CRACKLING

£7

3 strips of homemade crackling plus 2 of our bacon wrapped sausages with warm apple sauce

### HALLLOUMI BITES

£7

Deep fried with an oriental style dip

### CHEESE STRAWS

Homemade, 3 for £5

### SCOTCH EGG

£7

Please ask about today's version

Our own often changing recipe served warm with mustard and salad garnish

### HOMEMADE CRISPS

VE/GF

House sliced & fried £3

SEASONINGS: Parmesan & black pepper or smoked paprika

### MOST OF OUR STARTERS ALSO MAKE FOR GREAT TAPASI

Please see over

### THE PANTRY SNACK

£3.50 per bowl

lemon roasted almonds • pistachios • corn nuts • roasted cashews • chocolate covered nuts/raisins • jelly babies • Tap pick & mix • marinated Kalamata olives, herbs de Provence



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

<p><b>RED</b></p> <p><b>COTES DU RHONE</b> RESERVE DE FLEUR France • 6.60   8.15   10.40   27.30</p> <p>NATIVE <b>CARIGNAN</b> LANGUEDOC France • 5.40   6.70   8.55   22.50</p> <p>CEPAS <b>MALBEC</b> MENDOZA Argentina • 5.70   7.05   8.90   23.65</p> <p>SANTA LUCIA <b>MERLOT</b> Chile • 5.05   6.25   8.00   21.05</p> <p>LETARGO <b>RIOJA TEMPRANILLO</b> BODEGAS MATEOS Spain • 6.15   7.60   9.70   25.50</p> <p>MIOPASSO <b>PRIMITIVO</b> Italy • 6.15   7.60   9.70   25.50</p> <p><b>ROSÉ</b> (guide 1-9 dry-sweet) DISCOVERY BEACH <b>ZINFANDEL ROSE</b> 4 • USA • 5.95   7.30   9.35   24.65</p> <p>CETTE NUIT <b>GRENACHE ROSE</b> PAYS D'OC 2 • France • 5.25   6.50   8.30   21.80</p>	<p><b>WHITE</b> (guide 1-9 dry-sweet)</p> <p>LONG COUNTRY <b>SAUVIGNON BLANC</b> 2 • Chile • 5.25   6.50   8.30   21.80</p> <p>FOX GROVE <b>CHARDONNAY</b> 2 • SE Australia • 5.60   6.90   8.85   23.25</p> <p>LUCIDO <b>PINOT GRIGIO</b> SICILIANE IGT 2 • Sicily • 4.35   5.40   6.90   18.10</p> <p>DOMAINE GAYDA FLYING SOLO <b>GRENACHE</b> 2 • S.A. • 5.60   6.90   8.85   23.25</p> <p><b>SAUVIGNON BLANC</b> SOUTHERN DAWN, MARLBOROUGH 2 • N.Z. • 6.95   8.55   10.95   28.80</p> <p><b>PICPOUL DE PINET</b> LUMIERE DE GARRIGUE 2 • France. • 6.65   8.25   10.55   27.70</p> <p><b>CHAMPAGNE &amp; SPARKLING</b></p> <p>NYETIMBER GRANDE CUVÉE NV <b>CHAMPAGNE</b> England • 58</p> <p><b>PROSECCO</b> SPUMANTE DOC LA VITA SOCIALE Italy • 25 By the glass (125ml) 5.35</p> <p>ERNST RAPENEAU <b>CHAMPAGNE BRUT</b> NV France • 42.50</p>
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## THE TAP MENU

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

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

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

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

Serving our **Roast Menu** Sun Noon-4pm

Preview/download:  
www.thebrewerytap.net • @TheTapAbingdon

Reservations: search 'TBDine'  
Take Away? TheBreweryTap@gmail.com

### What's On?

#### LIVE MUSIC

Sat 27 Apr 9pm	Sun 28 Apr 5pm	Sat 4 May 9pm	Sun 5 May 9pm	Sat 11 May 9pm	Sun 12 May 5pm
<b>MARK CROFT</b>	<b>MOJO WORKING</b>	<b>RACHEL REDMAN</b>	<b>The Mega RAG &amp; MOAN MEN</b>	<b>AL JENKINS</b>	<b>NICOLE ALLEN</b>
Sat 18 May 9pm	Sun 19 May 5pm	Sat 25 May 9pm	Sun 26 May 5pm	Sat 1 Jun 9pm	Sun 2 Jun 5pm
<b>BUTTON</b>	<b>TOM MARTIN</b>	<b>ZOE BADMAN</b>	<b>GEORGIA MICHEL</b>	<b>DAMIAN DELHUNTY</b>	<b>LIZA MARSHALL</b>

**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