

Serving Sundays  
only from 12-4 pm

- Also available for TakeAway!
- Just ask in person, call or email with your pre-order, pick-up time & to make 01235 521655 [thebrewerytap@gmail.com](mailto:thebrewerytap@gmail.com)  
@TheTapAbingdon



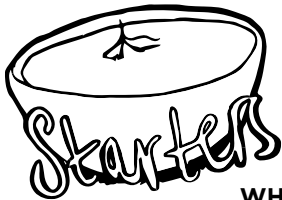
LIVE MUSIC: every Sunday 5-8pm

Regular customer? We reward loyalty!  
Tap Dining Club reward card

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

Gluten friendly options available, V = vegetarian friendly, VE = vegan friendly, Please be sure to advise us before ordering!

Your Sunday Roast from The Tap starts life the day before - vegetables are prepared, stock pots are set to simmer, and our beef topside is seared on the chargrill and roasted low and slow overnight. First thing Sunday morning, the goose fat potatoes, marinated chicken, pork loin, Yorkshire puddings and root veg are roasted and before we know it, we're ready to serve either here at the pub or for you to pick-up!



V **CROSTINI** Grilled goat's cheese & herbed olives on toast, salad, balsamic glaze £8

V **GARLIC MUSHROOMS** Crispy fried breaded mushrooms with garlic mayonnaise and salad £8

**WHITEBAIT** Traditional lightly breaded, crispy fried whitebait served with our tartare sauce £8.50

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

V **HOT CAMEMBERT** Two crispy coated cheese wheels, salad, cranberry dressing £8

**HOMEMADE SOUP** Soup of the day served with crusty bread & butter £7



Hedges Butchers of Abingdon

Served with goose fat roasties and parsnips, maple glazed roasted carrots, cheesy cauliflower, chunky swede & carrot mash, broccoli and the best stock-pot bone marrow

**ROAST BEEF** 14-day aged rump, seared and slowly roasted over night. Served medium rare with freshly made celeriac and horseradish slaw, roasted marrow-bone gravy and one of our own proper Yorkie puddings! £20

**ROAST CHICKEN** Marinated with garlic seasoning overnight, roasted and served as a half with our own recipe sage, sausage & onion stuffing, the roasting juices as gravy, and a butcher's sausage 'pigs in blankets' style! £17.50

**FRENCH TRIMMED ROAST PORK LOIN** Whole roasted rack of pork, carved into loin chops, served with sage & onion stuffing, brown sugar & butter apple slices, the pork roasting juices turned to gravy £18

**ROAST COTSWOLD LAMB** Boned, rolled and slowly roasted leg served with the roasting juices turned to gravy, balsamic mint sauce and one of our proper Yorkie puddings! £19

**ROAST DUCK CONFIT** Two quarter's Gressingham duck, roasted the French confit style in duck fat for tenderness, drained, then oven crisped. The roasting juices infused with red currants as gravy and our sage & onion sausage stuffing £22

**EXTRA YORKIE?** We usually have a few extra available £2.50



Vegetarian Roast

Vegetarian roasts are served with the same vegetable selection as our regular roasts, but with olive oil and rosemary roasties and homemade veggie gravy

V **HOMEMADE VEGETABLE PITHIVIER** Roasted squash, spinach, feta & pine nuts in a hand made puff pithivier pocket £17

VE **VEGAN MUSHROOM PIE** 'Yorkshire Pie Co' wild mushroom & Nightmare Porter ale in flaky vegan pastry crust. Great Taste single star winner 2022 £17



Inspired by Indiana Heritage age 10

1/2 portion of our roast with the trimmings:  
**BEEF** or **COTSWOLD LAMB** or **CHICKEN** or **CAULIFLOWER CHEESE BAKE (V)**

- OR -

**CHICKEN GOUJONS**

Southern style seasoned and fried chicken breast pieces

**BANGERS**

Three pork chipolata sausages with or without roast gravy, it's up to you

Both served with vegetables from our roast selection and your choice of potato: **roast • skinny fries • chunky chips**



**APPLE PIE**

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

**BISCOTTI**

**CHEESECAKE**

By the English Cheesecake Co with the famous Lotus Biscuit as it's base. Served with ice cream

**GF STICKY TOFFEE PUDDING**

It's rich & sticky & homemade - great with vanilla ice cream



VE/GF **CHOCOLATE SLICE** Brownie base with chocolate orange centre and chocolate crumb. Not one of ours

**LEMON MERINGUE ROULADE** Homemade raspberry coulis. Not one of ours but really

**PECAN PIE** Homemade

American shortcrust recipe served by the slice 'a la mode'

**MARMALADE GLAZED BREAD & BUTTER PUDDING**

Our own recipe, with cinnamon orange butter & custard

**GF CHOCOLATE & RASPBERRY BROWNIE**

Our own recipe served with vanilla ice



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

### CHAMPAGNE & SPARKLING

NYETIMBER GRANDE CUVÉE

CHAMPAGNE NV

England • 58

ERNST RAPENEAU

CHAMPAGNE BRUT NV

France • 42.50

PROSECCO SPUMANTE DOC

LA VITA SOCIALE

Italy • 25 by the glass (125ml) 5.35

### RED

COTES DU RHONE

RESERVE DE FLEUR

France • 6.60 | 8.15 | 10.40 | 27.30

NATIVE CARIGNAN LANGUEDOC

France • 5.40 | 6.70 | 8.55 | 22.50

CEPASS MALBEC MENDOZA

Argentina • 5.70 | 7.05 | 8.90 | 23.65

SANTA LUCIA MERLOT

Chile • 5.05 | 6.25 | 8.00 | 21.05

LETARGO RIOJA TEMPRANILLO

BODEGAS MATEOS

Spain • 6.15 | 7.60 | 9.70 | 25.50

MIOPASSO PRIMITIVO

Chile • 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

WHITE (guide 1-9 dry-sweet)

LONG COUNTRY SAUVIGNON BLANC

2 • Chile 5.25 | 6.50 | 8.30 | 21.80

FOX GROVE CHARDONNAY

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

LUCIDO PINOT GRIGIO

SICILIANE IGT

2 • Sicily • 4.35 | 5.40 | 6.90 | 18.10

DOMAINE GAYDA FLYING SOLO

GRENACHE

2 • S.A. • 5.60 | 6.90 | 8.85 | 23.25

SAUVIGNON BLANC SOUTHERN

DAWN, MARLBOROUGH

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

## Our Award Winning Beer & Cider List

Oxford CAMRA Town & Country Pub of the Year 5 times

Six beer engines serving 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

**KEG WALL** 15 taps serving at 4 degrees

**AMSTEL** 4.1% 'clean Dutch style Pilsen'

**BRIXHAM** 'rotating between APA, IPA & larger'

**INCHES** 4.5% 'sparkling med/dry'

**ORCHARD THIEVES** 4.5% 'crisp tart & apple'

**OLD MOUT** 4% 'refreshing pineapple/berry fusion'

**GUINNESS** 4.1% 'velvety Irish dry' stout

**MURPHY'S** 4% 'roasted smoke & toast, silky stout'

**CRUZCAMPO** 4.4% NEW 'Sevilla's favourite son'

**BROOKLYN** 5.2% 'bold grapefruit + toasty caramel'

**RED STRIPE** 4.7% 'refreshing, Jamaican, light lager'

**KRUSOVICE IMPERIAL** 5% 'Czech golden Pilsner'

**BEAVERTOWN NECK OIL** 4.3% 'dry-hop fruity IPA'

**BIRRA MORETTI** 4.6% 'finely hopped, bitter balance'

**SALE DI MARE** 4.8% 'Moretti's salty hop/malt winner'

### SPECIALITY BEERS

**HUFBRAUHAUS TRAUNSTEIN** 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 'multi 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 by Huyghe'

**MONGOZO MANGO** 3.6% 330ml 'easy drinking Fairtrade white fruit beer by Huyghe'

**MONGOZO PREMIUM** 5% 330ml 'light hop & biscuit Pils with crisp fresh finish by Huyghe'

**FRULI 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 'bittersweet 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 BRUXELLENSIS** 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

**CURIOUS APPLE** 5.2% 330ml Dry

**MAELOC APPLE** 4.5% 330ml Dry

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

## Touch Dine Bistro

It's easy to book a table: search 'TBDine', up pops The Tap, and you're away

### OUR RANGE

We've made it easy for you to see our entire range via...

### Instagram

@TheTapAbingdon  
Just navigate the Story Highlights to view all of our range:

30+ GINS • 15 WHISKY •  
9 RUMS • 6 TEQUILAS •  
6 VODKAS...

+ lots and lots of Liquors,  
Minerals and Fruit Juices

**Qualitassé**  
COFFEE ROASTERS  
ESTABLISHED 1982

THE SNACK PANTRY  
nuts • crisps •  
our Marmite  
cheese  
straws, etc...

### Live Music

Sun 28 Apr 5pm

MOJO WORKING

Sat 4 May 9pm

RACHEL REDMAN

Sun 5 May 9pm

RAG & MOAN MEN

Sat 11 May 9pm

AL JENKINS

Sun 12 May 5pm

NICOLE ALLEN

Sat 18 May 9pm

BUTTON

Sun 19 May 5pm

TOM MARTIN

Sat 25 May 9pm

ZOE BADMAN

Sun 26 May 5pm

GEORGIA MICHEL

Sat 1 Jun 9pm

DAMIAN DELHUNTY