

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
- 📷 @TheTapAbingdon



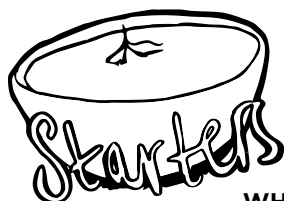
LIVE MUSIC: **every Sunday 5-8pm**

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



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



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



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 pub of the year 2012, 2017, 2019 & 2020 plus 4 times runner-up

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 LANDLORD**

KEG WALL 15 taps serving at 4 degrees

AMSTEL 4.1% 'clean Dutch style Pilsen'

GUINNESS 4.1% 'velvety Irish dry' stout

INCHES 4.5% 'sparkling med/dry'

ORCHARD THIEVES 4.5% 'crisp tart & apple'

OLD MOUT 4% 'refreshing pineapple/berry fusion'

LAGUNITAS IPA 5.5% 'caramel malt, well rounded'

LONDON STOUT 4.3% 'oatmeal stout'

CRUZCAMPO 4.4% NEW 'Sevilla's favourite son'

BUDVAR 5% 'Moravian barley & Saaz hops'

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

KRUSOVIC 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

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

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'

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

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

ST FEUILLIEN BRUNE BLONDE 8.5% 330ml 'flavours of sweet malt & wheat with citrus hints'

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'

LINDEMANS GUEUZE CUVÉE RENE 5.5% 330ml 'world class dry and funky blended gueuze'

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'

SPECIALITY CIDER

SANDFORD 4.5% 500ml 'Devon Red' or 'Old Blossom'

LILLEY'S 4% 500ml various flavours

COTSWOLD 5.4% 500ml 'Side Burns' M

COTSWOLD 4.3% 330ml 'She Devil' S

SHEPPY'S 5.5% 330ml cider with ginger

CURIOUS APPLE 5.2% 330ml Dry

MAELOC APPLE 4.5% 330ml Dry

HAWKES URBAN ORCHARD 4.5% 330ml MD

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 24 Mar 5pm

RAG & MOAN MEN

Fri 29 Mar 9pm

JACK, DRE & CHRISSY

Sat 30 Mar 9pm

ADAM MATTHEWS

Sun 31 Mar 9pm

MEGA! KRISSY MATTHEWS

Sat 6 Apr 9pm

EMMA KENNEDY

Sun 7 Apr 5pm

THE JAYBEES DUO

Sat 13 Apr 9pm

OMARI JOHNSON-DALY

Sun 14 Apr 5pm

MA BESSIE & HER BAND

Sat 20 Apr 9pm

THE MYSTERIES

Sun 21 Apr 5pm

SCAMPY