

KING'S KITCHEN

The Brewery Tap

SUNDAY MENU

STARTERS

Warm Flatbread Red pepper hummus & olives GFO / VG	£7.95
Cream of White Onion & Cider Soup Wallis the Baker bread GFO / V	£6.95
Heritage Tomato Bruschetta Buffalo mozzarella & rapeseed oil GFO	£9.50
Crispy Fried Calamari Lemon aioli	£8.95
Haggis Croquettes Whisky & beef fat mayo	£8.95

SUNDAY ROASTS

Roast Beef Served pink with roast potatoes, carrot & swede mash, cheesy leeks & Yorkshire pudding	£19.50
Roast Kurobuta Pork Spitting Feathers Farm pork with roast potatoes, carrot & swede mash, cheesy leeks, stuffing & crackling	£18.50
Roast Lamb Served with, roast potatoes, carrot & swede mash, cheesy leeks & stuffing	£20.50
King of Roasts (choose two meats) Roast beef served pink, roast pork or roast lamb with roast potatoes, carrot & swede mash, cheesy leeks, stuffing, crackling & Yorkshire pudding	£23.50
Vegetarian Roast please ask at the bar for this weeks vegetarian roast	£17.50

PUB CLASSICS

Crispy Chilli Beef Salad Oriental vegetables & sesame seeds VG0	£9.25/£18.50
Home Roasted Ham Christleton Orchard egg & skin on chunky chips	£16.95
The Tap Burger Beef patty, cheese, baconnaise, SF beer braised onions, brioche bun, homemade slaw & skin on fries *2 4 1 Burgers, all day Thursday*	£17.50
Spitting Feathers Beer Battered Fish & Chips Skin on chunky chips, mushy peas & tartare (Add Curry Sauce £2.00)	£18.95

SANDWICHES & LITE BITES

Welsh Rarebit Dressed salad V	£9.50
Fish Finger Butty Tartare sauce & lettuce	£11.50
Brie, Cranberry & Rocket On toasted white bread (add bacon £1.50) GFO/V	£8.95
Hog Roast Batch With a few fries GFO	£12.95
Tomato & Buffalo Mozzarella on white toast with fresh basil GFO/V	£9.95

SIDES

Mixed Salad VG/GF	£4.50	Cauliflower Cheese V	£6.95
Chunky Skin-on Chips // Skin on Fries	£5.50	Salt & Pepper Chips	£6.95
Onion Rings	£5.50	Mixed Greens V	£5.25

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SPECIALS

Rare Breed Cheshire Steak fries, tomato, mushroom, onion rings, watercress & pepper sauce GFO	Market Price
Charred Lamb Chops Greek salad, rapeseed oil & gremolata GF	£26.95
Rare Breed Beef Sausages Smoked cheddar mash, beer & onion gravy	£22.95

Please note that a £5 supplement will added to the Mon - Sat 2/3 course offer when ordering the specials.
*No Supplement

HOMEMADE DESSERTS

Summer Berry Bakewell Tart Grandpa Greene's raspberry ripple ice cream V	£7.50
Sticky Toffee Pudding Grandpa Greene's vanilla ice cream V	£7.50
Crème Brûlée Fresh raspberries & shortbread V	£7.50
Grandpa Greene's Ice Cream Choose 3 scoops from vanilla, chocolate, salted caramel, vegan mango & passionfruit V/GFO	£6.95
Cheese Board A selection of 3 local cheeses with beer & pear chutney, crackers & grapes (ask your sever for this weeks cheeses) V/GFO	£9.50

TEA & COFFEE

Tea From the Manor English Breakfast, Earl Grey, Peppermint, Red Berry, Decaff Tea 3
Espresso/Dbf 2.5/5 // Latte 3.2 // Cappuccino 3.2 // Americano 3 // Hot Chocolate 4 // French Press 3
Liqueur Coffee Jameson, Brandy, Tia Maria, Cointreau, Amaretto, Baileys 6

MIXED FERMENTED BEERS & WILD CIDERS

Northern Wild Brewing Batch 006 Northern Monk x Hogan's Cider 4.6% Beer & Cider Hybrid (750ml Bottle) A unique beer-cider hybrid fermented with wild apple yeast and Brett Bruxellensis, delivering funky, tart flavours, bright apple character, and a subtle smoky malt sweetness on the finish.	£18.00
Deya May Hill v2021 Mixed Ferm Ale with Plum 5.2% (750ml Bottle) Intensely plummy with almond and marzipan complexity. Clean, fruity with a noticeable oaky structure to the beer.	£18.00
Welsh Mountain Cider 'Wilderness 2022' 7.1% (750ml Bottle) 100% juice, wild-fermented. Unfiltered, unpasteurised, no added sulphites. Single-orchard blend from a mature Shropshire orchard at Wilderness Brewery – rich, dry and tannic.	£18.00
Pastore Brewing - Il Vigneto Bianco 2022 6.0% (750ml Bottle) Bright and wine-like with crisp acidity. Notes of apple, pear and gooseberry, layered with subtle Chardonnay skin character. Tart, lightly funky and refreshingly dry.	£18.00
Ross-on-Wye & Nightingale cider - Foxwhelp meets Discovery 6.8% (750ml Bottle) A bold, balanced cider blend: Foxwhelp delivers deep tannin and spicy intensity, while Discovery adds bright acidity and aromatic fruit. Juicy and vibrant, with tart berry notes, crisp apple character, and a dry, tannic finish.	£18.00

A discretionary 10% service charge is added to tables of six or more diners. All service charges & cash tips are distributed to staff