

KING'S KITCHEN

The Brewery Tap

SUNDAY MENU

STARTERS

Old Wavertonian Stout & Black Treacle 🍷
Bread, pitta, olives & sundried tomatoes £ 8.50

Pea & Ham Hock Soup £ 5.95
With Wallis the Baker bread.

Crispy Halloumi £ 7.95
With avocado salsa & crispy leeks.

Chicken Liver Pâté £ 7.50
With piccalilli and sourdough.

Smoked Mackerel Pâté £ 8.25
With toast and watercress.

SANDWICHES & LIGHT BITES

Chipolata Sausage Sandwich 🍷
Spitting Feathers Farm pork chipolata
sausage and wholegrain mustard. £ 7.95

Goats Cheese and Bacon £ 7.95
With caramelised onion on toasted
sourdough.

Fillet Steak Sandwich £ 12.95
Chorizo jam, rocket & a few fries.

Smoked Cheddar Sandwich £ 7.95
Mayo, apple & spring onion.

Welsh Rarebit £ 8.95
With a dressed house salad.

SUNDAY ROASTS

Roast Kurobuta Pork
Spitting Feathers Farm pork with roast
potatoes, carrot & swede mash, cheesy
leeks, and crackling. £ 14.95

Roast Beef £ 15.95
Served pink with roast potatoes, carrot &
swede mash, cheesy leeks, Yorkshire
pudding.

PUB CLASSICS

The Tap Burger 🍷
Beef patty with cheese, baconnise, pickles,
SF beer-braised onions; and skin-on fries. £ 15.95

Home-Roasted Ham £ 11.95
Classic ham, egg, and chips with Jamie's
'posh' eggs, and chunky skin-on chips.

Fish & Chips 🍷
Spitting Feathers beer-battered haddock
and chunky skin-on chips, mushy peas, and
tartar sauce. £ 14.95

Cauliflower & Spinach Curry £ 13.95
With braised rice & pitta bread

Homemade Steak & Ale Pie 🍷
Shortcrust steak, SF Ale, & mushroom pie,
with chunky chips, mushy peas, and gravy. £ 14.95

SIDES £ 4.50

Chunky Skin-On Chips // Skin-On Fries // Cauliflower Cheese // Seasonal Greens // Mixed Salad

KING'S KITCHEN

The Brewery Tap

SUNDAY MENU

PUDDINGS

White Chocolate Mousse £ 6.95
With freeze dried & fresh raspberries.

Sticky Toffee Pudding £ 6.95
With toffee sauce & vanilla ice cream.

Bread & Butter Pudding £ 6.95
With vanilla custard.

Cheshire Farm Ice Cream £ 5.95
Choose 3 scoops from vanilla, rum & raisin chocolate, salted caramel, raspberry ripple.

Cheeseboard £ 8.50
Cheshire cheese, Tarporley blue, and Brie. Served with beer & mulled pear chutney, crackers, and malted fruit loaf.

DIGESTIFS & MEAD

Quinta do Noval Ruby Port £ 3.50

Novel Black Reserve Port £ 4.80

Quinta do Noval Late-Bottled Vintage Port £ 5.20

Castilla Pedro Ximenez Sherry £ 4.30

Three Wrens Limoncello (30%abv) £ 5.50

Moniak Mead perfect with a pudding. £ 4.00

Rhubarb Mead best poured over ice cream. £ 3.80

Chilli Mead great with strong cheese. £ 3.60

HOT DRINKS

Americano / Double Espresso £ 3.00

Cappuccino / Latte / Flat White £ 3.20

Espresso £ 2.00

Hot Chocolate £ 3.95

Loose-Leaf Tea £ 2.90

FIND OUT
WHAT'S ON AT
THE BREWERY
TAP.



AFTER-DINNER BEERS

Thornbridge Necessary Evil 13% 8-month whiskey barrel aged stout. 375ml Bottle. £ 16.00

Thornbridge Necessary Evil 13% 8-month vintage 2022 Pedro Ximénez barrel aged stout. 375ml Bottle. £ 16.00

Siren Static Charge 7.7% 42-month wine barrel aged, blanded saison. 375ml Bottle. £ 8.20

Thornbridge Love Among The Ruins 7% 2018 Burgundy barrel aged sour red ale with raspberries. 375ml Bottle. £ 9.00