

# KING'S KITCHEN

## *The Brewery Tap*

### Starters

<b>Old Wavertonian Stout &amp; Black Treacle Bread</b> Marmite butter	£5.25
<b>Pumpkin Soup</b> Bhaji spiced crispy onions & Wallis the Baker bread	£6.75
<b>Grilled Mackerel Fillet</b> Heritage beetroot & lemon dressing	£8.95
<b>Salt &amp; Pepper Chicken Wings</b> Dipping sauce, spring onion & chilli	£7.95
<b>Sauteed Garlic Mushrooms</b> Toasted brioche, shallot butter, poached Christleton Orchard egg & truffle oil	£8.50

### Mains

<b>Lemon &amp; Herb Chicken Schnitzel</b> Pesto & rocket sauteed new potatoes	£16.50
<b>Roasted Cod Loin</b> Bubble & squeak cake, cabbage & bacon & a wholegrain mustard cream sauce	£19.50
<b>Corned Beef Hash</b> Piccalilli	£16.95
<b>Tandoori Halloumi Burger</b> Mint yoghurt, lettuce, tomato, brioche bun with skin-on fries	£15.95 £8.95/£15.95
<b>Crispy Chilli Beef Salad</b> Oriental vegetables & sesame seeds	

### Pub Classics

<b>Steak, Ale &amp; Mushroom Pie</b> Skin on chunky chips, mushy peas & gravy	£16.50
<b>Home Roasted Ham</b> Christleton Orchard eggs & skin on chunky chips	£13.50
<b>The Tap Burger</b> Beef patty, cheese, baconnaise, SF beer braised onions, brioche bun, homemade slaw & skin on fries	£16.50
<b>SF Beer Battered Fish &amp; Chips</b> Skin on chunky chips, mushy peas & tartare	£16.50

### Sandwiches & Light Bites

<b>Welsh Rarebit</b> Dressed salad	£8.50
<b>Cajun Chicken &amp; Bacon Sandwich</b> Mushroom & mozzarella	£8.95
<b>Reubens Sandwich</b> Pastrami, Swiss cheese, sauerkraut & deli Sauce	£8.95
<b>Hot Beef Baguette</b> Slow cooked onions, gravy, watercress & a few fries	£13.95
<b>Cheese Toastie</b> Homemade tomato chutney	£7.95

## Sides

Mixed Salad	£4.50
Chunky Skin-on Chips	£5.25
Skin-on Fries	£5.25
Cauliflower Cheese	£5.25

## Homemade Desserts

Apple Crumble Cheshire Farm vanilla ice cream or vanilla custard	£7.25
Sticky Toffee Pudding Cheshire Farm vanilla ice cream	£7.25
Millionaires Chocolate Tart Cheshire Farm salted caramel ice cream	£7.25
Cheshire Farm Ice Cream – Choose 3 scoops from vanilla, chocolate, rum & raisin, salted caramel or raspberry ripple	£5.95
Cheese Board A selection of local cheeses with beer & pear chutney, crackers & grapes (ask your server for this weeks cheeses)	£8.95

## Digestifs & Mead

All 50ml measures

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%)	£5.50
Passito di Pantelleria Dessert Wine, Italy (125ml)	£6.50
Anita Garibaldi deep amber sweet wine, Italy (125ml)	£7.00
Lost Verses Mead	£4.20
Strawberry, Cherry & Marshmallow	
Blueberry & Cardamon	
Blackberry, Cocoa, Tonka & Vanilla	

## Mixed Fermentation Wild Ales

Pastore Il Vigneto Mela 6.0% (750ml Bottle)	£19.60
Blend of golden wild ale with Hertfordshire Chardonnay skins & apple pomace from Blue Barrel Cider.	
Pastore Il Vigneto Rosso Long Maceration 7.0% (750ml Bottle)	£21.00
Red blend of barrel-aged golden wild ale with Pinot Noir skins.	

**Pastore Il Vigneto Bianco 6.0% (750ml Bottle)** £19.60

Classic white grape blend, stainless steel aged golden wild ale macerated on Chardonnay skins.

**Wilderness Brewery Perfect Waste of Time 5.8% (750ml Bottle)** £17.20

French style saison, aged in Wild Turkey Bourbon barrels. Pale malts, lightly hopped. Conditioned in bottle.

**Wilderness Brewery Take My Hand 6.0% (750ml Bottle)** £19.95

Tempranillo wine barrel-aged wild ale, fruited with peaches. Vinous, peach juice, skins & stones, tart.

We take additional measures when told about allergens, but as our food is prepared and cooked freshly to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed. Please ask a member of staff for more information.