

KING'S KITCHEN

The Brewery Tap

Monday - Thursday

2 Courses £20 // 3 Courses £25

Starters

Old Wavertonian Stout & Black Treacle Bread Marmite butter GFO	£5.25
Pea & Ham Soup Wallis the Baker bread GFO	£6.95
Smoked Mackerel Pâté Toasted crumpet, apple & radish salad GFO	£8.95
Soft Tacos Lime & chilli pulled chicken thigh	£8.95
Mushroom Arancini Mushroom purée V	£8.50

Main Courses

Beef Shin & Red Wine Lasagne Garlic sourdough	£18.50
Roast Trout Loin Crushed new potatoes, watercress & lemon sauce	£19.95
SF Farm Sausages Colcannon mash & onion gravy	£17.50
Five Bean Cottage Pie Pickled red cabbage	£17.95
Crispy Chilli Beef Salad Oriental vegetables & sesame seeds VGO	£8.95/£17.50

Pub Classics

SF Beer Battered Fish & Chips Skin on chunky chips, mushy peas & tartare <i>(Add Curry Sauce £2.00)</i>	£17.95
Home Roasted Ham Christleton Orchard eggs & skin on chunky chips	£14.95
The Tap Burger Beef patty, cheese, baconnaise, SF beer braised onions, brioche bu homemade slaw & skin on fries	£17.50
Minty Lamb Pie Skin on chunky chips, mushy peas & gravy	£18.50

Sandwiches & Light Bites

Welsh Rarebit Dressed salad V	£8.95
Quiche Lorraine Potato salad & dressed leaves	£10.95
Moroccan Chicken Flatbread With mozzarella	£9.95
Fillet Steak Sourdough Sandwich Chorizo jam, rocket & a few fries GFO	£14.50
Cheshire Cheese Sandwich Homemade piccalilli on white GFO	£7.95

Sides

Mixed Salad VG/GF	£4.50
Chunky Skin-on Chips VG // Skin-on Fries VG	£5.25
Cauliflower Cheese V	£5.95

Homemade Desserts

Blackcurrant Bakewell Tart Cheshire Farm raspberry ripple ice cream V	£7.25
Sticky Toffee Pudding Cheshire Farm vanilla ice cream V	£7.25
Apple & Rhubarb Crumble Cheshire Farm vanilla ice cream or custard V	£7.25
Cheshire Farm Ice Cream – Choose 3 scoops from vanilla, chocolate, rum & raisin, salted caramel or raspberry ripple V/GF	£6.50
Cheese Board A selection of local cheeses with beer & pear chutney, crackers & grapes (ask your server for this weeks cheeses) V/GFO	£9.50

Digestifs & Mead

All 50ml measures

Liqueur Coffee (Jamesons, Martell, Amaretto, Tia Maria, Cointreau)	£6.00
Orange Hot Chocolate (add Cointreau £2)	£4.00
Quinta do Noval Ruby Port	£3.50
Novel Black Reserve Port	£4.80
Quinta do Noval late-bottled vintage port	£5.20
Gonzalez Byass Nectar 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	£6.20
Raspberry Maple Pancake Stack	
Blueberry & Cardamon	
Blackcurrant, Raspberry, Strawberry & Cherry (Bordeaux Barrel)	

Mixed Fermentation Wild Ales

Deya May Hill v2021 Mixed Ferm Ale with Plums 5.2% (750ml Bottle)	£21.00
Intensely plummy with almond and marzipan complexity. Clean, fruity with a noticeable oaky structure to the beer - delicious.	
Deya Coopers Hill v2022 Mixed Ferm Ale with Rhubarb 5% (750ml Bottle)	£21.00
It has a rustic, earthy note to accompany a bold rhubarb aroma, jammy flavour, gentle acidity and complex finish.	
Pastore II Vigneto Bianco 6.0% (750ml Bottle)	£19.60
Classic white grape blend, stainless steel aged golden wild ale macerated on Chardonnay skins.	
Wilderness Brewery Made You Blush 7.5% (750ml Bottle)	£22.00
A hand selected blend of Belgian-style pale beers soured in Rioja & Bordeaux barre on British apricots & foraged blackberries from the Wilderness orchard.	
Wilderness Brewery Take My Hand 6.0% (750ml Bottle)	£19.95
Tempranillo wine barrel-aged wild ale, fruited with peaches. Vinous, peach juice, skin & stones, tart.	

*Please ask a member of staff for any allergen information.