

KING'S KITCHEN

The Brewery Tap

Starters

Old Wavertonian Stout & Black Treacle Bread Marmite butter GFO	£5.25
Cream of Mushroom Soup Wallis the Baker bread GFO	£6.95
Eggs Royale Toasted muffin, smoked salmon, poached egg & hollandaise GFO	£9.25
Feta & Spinach Spring Rolls Hot honey dip V	£7.95
Lamb Kofta Skewers Tzatziki GF	£8.50

Sunday Roasts

Roast Kurobuta Spitting Feathers Farm pork with roast potatoes, carrot & swede mash, cheesy leeks, stuffing & crackling	£18.50
Roast Beef Served pink with roast potatoes, carrot & swede mash, cheesy leeks & Yorkshire pudding.	£19.50
King of Roasts Roast beef served pink & roast pork with roast potatoes, carrot & swede mash, cheesy leeks, stuffing, crackling & Yorkshire pudding	£22.50

Pub Classics

Spitting Feathers Beer Battered Fish & Chips Skin on chunky chips, mushy peas & tartare (Add Curry Sauce £2.00)	£17.95
Home Roasted Ham Christleton Orchard eggs & skin on chunky chips	£14.95
The Tap Burger Beef patty, cheese, baconnaisse, Spitting Feathers beer braised onions, brioche bun, homemade slaw & skin on fries	£17.50
Crispy Chilli Beef Salad Oriental vegetables & sesame seeds VGO	£8.95/£17.50
Spiced Cheese & Sweet Potato Pie Buttered greens & lentil dhal	£17.95

Sandwiches & Light Bites

Welsh Rarebit Dressed salad V	£8.95
Smoked Salmon & Asparagus Quiche Potato salad & dressed leaves	£10.95
Moroccan Chicken Flatbread With mozzarella	£9.95
Spitting Feathers Farm Hog Roast Batch On a white batch with a few fries GFO	£14.50
Brie, Cranberry & Rocket On white toasted bread GFO	£7.95

Sides

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

Homemade Desserts

Dark Chocolate & Raspberry Tart Pistachios & raspberry ripple ice cream V	£7.25
Sticky Toffee Pudding Cheshire Farm vanilla ice cream V	£7.25
Rhubarb & Custard Eton Mess Crushed meringue & rhubarb compote 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 barrels 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, 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.