

KING'S KITCHEN

The Brewery Tap

MONDAY - SATURDAY CHRISTMAS MENU

STARTERS

Warm Flatbread Red pepper hummus & olives GFO	£6.95
Chicken, White Onion & Cider Cream Soup Wallis the Baker bread GFO/VO	£6.95
Belton Cheddar & Chestnut Risotto Sprouts & crispy bacon VO	£8.95
Bloody Mary Butter King Prawns Toasted ciabatta & gremolata	£10.95
Boxing Day Turkey Croquettes Mango chutney puree & mint yoghurt	£8.95

MAINS

Prosciutto Wrapped Roast Turkey Truffle & parmesan roasties, cabbage & bacon, sprout puree, pigs in blankets & turkey gravy GFO	£ 20.95
Roasted Fillet of Trout Lemon & watercress sauce & roasted vegetables GF	£ 15.50
Braised Pork Shoulder Smoked cheddar mash, mushrooms & black pudding	£ 19.50
10oz Rump Steak Grill garnish, skin on fries & Diane sauce	£ 22.95
Mixed Bean Hot Pot House pickles, Wallis the Baker bread & butter VGO/GFO	£ 16.95

PUB CLASSICS

Crispy Chilli Beef Salad Oriental vegetables & sesame seeds VGO	£ 8.95/£18.50
Home Roasted Ham Christleton Orchard egg & skin on chunky chips	£ 14.95
The Tap Burger Beef patty, cheese, baconnaise, SF beer braised onions, brioche bun, homemade slaw & skin on fries	£ 17.50
Spitting Feathers Beer Battered Fish & Chips Skin on chunky chips, mushy peas & tartare (Add Curry Sauce £2.00)	£ 17.95

SANDWICHES & LITE BITES

Welsh Rarebit Dressed leaves V	£ 8.95
Festive Sandwich Turkey, stuffing, pig in blanket & cranberry sauce on white bread	£ 13.95
Brie & Cranberry With rocket on white bread (add bacon £1.50)	£ 8.50
Fillet Steak Sandwich On sourdough, with chorizo jam & a few fries GFO	£ 15.50
Belton Cheddar Sandwich Branston pickle on white bread V	£7.95

SIDES

Mixed Salad VG/GF	£4.50	Cauliflower Cheese V	£ 5.95
Chunky Skin-on Chips	£5.50	Pigs in Blankets	£ 6.95
Skin-on fries	£5.50	Mixed Greens	£5.25

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HOMEMADE DESSERTS

Double Chocolate Tart Grandpa Greene's gingerbread ice cream V	£7.50
Sticky Toffee Pudding Grandpa Greene's vanilla ice cream V	£7.50
Christmas Pudding Vanilla & brandy custard	£7.50
Winter Berry Trifle Laced with sherry for Santa	£7.50
Grandpa Greene's Ice Cream Choose 3 scoops from vanilla, chocolate, salted caramel, gingerbread or raspberry ripple V/GFO	£6.95
Cheese Board A selection of 3 cheeses with ale & pear chutney, crackers & grapes V/GFO	£9.95

DIGESTIFS & MEAD

Quinta do Noval Ruby Port (50ml)	£ 3.50
Novel Black Reserve Port (50ml)	£ 4.80
Quinta do Noval Late-Bottled Vintage Port (50ml)	£ 5.20
Castilla Pedro Ximenez Sherry (50ml)	£ 4.30
Isolabella Limoncello (50ml)	£ 5.50
Lost Verses Mead please ask about our selection	£ 4.00
Amaretto Tosolini Saliza (50ml) great to sip or over ice cream	£ 6.50
Sloe Gin neat or over ice, a great little sipper	£ 3.60

AFTER-DINNER BEERS

Thornbridge Necessary Evil English Whisky Barrel Aged Stout 13% (375ml) World beer awards winner 2024. Aged in White Peak English Whisky barrels for 8 months. Initial notes of chocolate, vanilla and orchard fruit from the barrel are gradually followed by the faintest hint of liquorice and peat on the finish to give an extraordinary iteration of our flagship imperial stout.	£ 16.00
Deya Coopers Hill v2022 Mixed Ferm Ale with Rhubarb 5.0% (750ml Bottle) It has a rustic, earthy note to accompany a bold rhubarb aroma, jammy flavour, gentle acidity and complex finish.	£ 21.00
Wilderness Brewery Made You Blush 7.5% (750ml Bottle) A hand selected blend of Belgian-style pale beers soured in Rioja & Bordeaux barrels on British apricots & foraged blackberries from the Wilderness orchard.	£ 22.00
Nightingale Cider - Fledgling No.4 7.0% (750ml Bottle) Single variety from the red-fleshed Redlove apple from the 2022 vintage. Red fruit and berry aromas bring a playful brightness to the palate and a zingy acidity to the finish. Fledgling No.4 is the 4th in our Fledgling series, showcasing ciders made using the ancestral, or pét-nat (pétillant natural) method. This process involves bottling before the end of primary fermentation, allowing the cider to finish in the bottle itself.	£ 18.00