

KING'S KITCHEN

The Brewery Tap

MONDAY - SATURDAY

2 COURSES £20.95 // 3 COURSES £25.95 MONDAY - THURSDAY

STARTERS

Warm Flatbread Red pepper hummus & olives GFO / VG	£6.25
Roasted Butternut Squash Soup Bhaji spiced crispy onions & Wallis the Baker bread VG	£6.95
King Prawn Bruschetta Garlic prawns on homemade focaccia GFO	£9.25
Cajun Vegetable Spring Rolls Lemon Mayo V	£7.95
Black Pudding Tortilla Espana Aioli & crispy merguez sausage	£8.50

THE PIES

Steak, Ale & Mushroom Skin on chunky chips, mushy peas & gravy	£ 17.95
Game Pie Skin on chunky chips, sweet braised red cabbage & gravy	£ 18.95
Fish Pie Assorted fish & seafood topped with cheese mash, with peas GF	£ 19.95
Cheddar, Onion & Potato Pie Skin on chunky chips, mushy pean & gravy	£ 17.95

PUB CLASSICS

Crispy Chilli Beef Salad Oriental vegetables & sesame seeds VG0	£ 8.95/£17.50
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
The Tap Lasagne Homemade lasagne with garlic bread & dressed leaves	£18.95

SANDWICHES & LITE BITES

Welsh Rarebit Dressed leaves V	£ 8.95
Quiche Lorraine Potato salad & dressed leaves V	£ 11.95
Brie, Cranberry & Rocket On toasted white bread (add bacon £1.50) GFO	£ 8.50
Hog Roast Batch Spitting Feathers Farm pork, stuffing & apple sauce with a few fries	£ 12.95
Moroccan Chicken Flatbread With mozzarella	£10.95

SIDES

Mixed Salad VG/GF	£4.50	Cauliflower Cheese V	£ 5.95
Chunky Skin-on Chips	£5.25	Angry Fries (Cheese sauce & Franks Hot Sauce)	£ 5.95
Skin-on fries	£5.25	Mixed Greens	£5.25



01244 340999



drink@the-tap.co.uk



spittingfeathers.co.uk/the-brewery-tap



thebrewerytapchester

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HOMEMADE DESSERTS

Biscoff Bakewell Tart Toasted Almonds & Grandpa Greene's biscoff ice cream V	£7.25
Sticky Toffee Pudding Grandpa Greene's vanilla ice cream V	£7.25
Spitting Feathers Farm Crumble Orchard Fruits & Grandpa Greene's vanilla ice cream	£7.25
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	£9.50

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) Made from red-fleshed Redlove apples (2022 vintage), Fledgling No.4 bursts with red fruit and berry aromas, playful brightness, and a zingy finish. The fourth in our Fledgling series, it's crafted using the ancestral (pét-nat) method, bottled before fermentation completes for a natural sparkle.	£ 18.00