

TAP

Small plates

Crispy calamari and prawns chilli, spring onion, garlic aioli	9.50
Chicken tenders chipotle mayonnaise	8.50
Oyster mushrooms crispy battered oyster mushrooms, chipotle mayonnaise ^{VF}	8.50
Turkish eggs warm flatbread, garlic infused yoghurt, chilli butter, pomegranate ^V	8.50
Beetroot houmous roasted beet, chickpeas, seeds, focaccia ^{VF}	8.50
Burrata caprese heritage tomatoes, focaccia croutons, rocket and basil dressing ^V	9.00
Cauliflower, sweet potato miso soup sunflower seeds, pumpkin seeds, seeded bread ^V	7.50
Nachos house-made tortilla chips, shredded cheese, guacamole, soured cream, salsa, jalapeños ^V	12.00
Hot honey halloumi lemon yoghurt, peach, tomatoes ^V	9.50

Bowls

Chicken Caesar chicken, lettuce, croutons, soft boiled egg, Parmesan, Caesar dressing	14.50
Salmon salmon, sticky rice, pak choi, roasted vegetables, courgette, mango, edamame, radish, sesame, ginger and soy dressing	19.50
Oyster mushrooms crispy oyster mushrooms, quinoa, pickled cucumber, mango, radish, beetroot, tenderstem broccoli, sesame, katsu mayonnaise ^{VF}	17.00

Burgers

Our burgers are served with skin-on fries or house salad

Oyster mushrooms crispy oyster mushrooms, pickled cucumber, sriracha mayonnaise ^{VF}	19.00
Grilled chicken garlic, Parmesan, cheese sauce	19.50
TAP beef crispy bacon, burger sauce, Cheddar cheese, shredded lettuce	19.50

Grills

Served with a choice of side and sauce

Black Angus, 50-day aged 200g sirloin steak	28.00*
Salt and pepper 300g pork tomahawk	28.00*
Monkfish	25.00*
Grilled chicken fillet	25.00*
Add a sauce: peppercorn, red wine, garlic butter	
Add sautéed garlic king prawns	6.00

Large plates

Prawn, crab and chilli linguine garlic, olive oil, fresh cream, chilli flakes, fresh herbs, focaccia	19.00
Sri Lankan cauliflower curry lentil, tomato and coconut dahl, coriander, chilli, basmati rice, naan ^{VF}	18.00
Add grilled chicken	5.00
House-made fishcake smoked haddock, spring onion and mozzarella fishcake, wilted baby spinach, peas, beans, garlic aioli	19.50
Monkfish scampi skin-on fries, tartar sauce	20.00
Harissa aubergine schnitzel smoky tahini and coriander yoghurt, seasonal greens ^{VF}	20.00
Chicken Milanese lightly breaded chicken breast, heritage tomatoes, rocket, garlic and parsley butter	19.00
House lasagne rosemary and sea salt focaccia, Parmesan, leaf and herb salad	19.00

Sides

Mac and cheese ^V	5.00
Creamed spinach ^V	4.50
Skin-on fries ^{VF}	4.50
Freshly made battered onion rings ^V	5.00
Heritage tomato and red onion salad, balsamic dressing ^{VF}	4.50
Tenderstem broccoli and flaked almonds lemon oil ^{VF}	5.00

Desserts

Sticky toffee pudding toffee sauce, black treacle ice cream ^V	9.50
Lotus Biscoff™ sundae Lotus Biscoff™ ice cream, chocolate ice cream, chocolate sauce, Lotus Biscoff™ sauce, whipped cream, Lotus Biscoff™ crumb topping ^V	9.50
Mixed berry Eton mess mixed berries, raspberry sauce, whipped cream, meringue ^V	9.50
Warm triple chocolate brownie clotted cream vanilla ice cream, chocolate sauce ^V	9.00
Poached pear raspberries, Madagascan vanilla ice cream, raspberry coulis, almond crumb ^V ^{VF} option available	9.00
Indulgent, locally sourced ice creams chocolate and sea salt, Yorkie™ chocolate chunks ^V strawberry, strawberry sauce, fresh strawberry slices ^V Madagascan vanilla, sugar sprinkles ^V honeycomb and clotted cream, honeycomb pieces ^V Sicilian lemon, crushed meringue ^V coconut, toasted coconut shavings ^{VF}	7.50

Scan here to view
calorie menu



^V vegetarian ^{VF} vegan

Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate. There is an additional supplement charge for dishes marked with a * when guests are dining as part of a dinner inclusive package.