

Bar bites

Waffle fries 	7.50
Skin-on-fries 	7.50
Hand coated halloumi fries 	8.50
Fried pickles 	8.00
Buffalo cauliflower bites 	8.00
Chicken tenders	8.50
Choose your sauce	
barbecue 	ranch 
chipotle mayonnaise 	sriracha 
sweet chilli 	Frank's® RedHot sauce 

Deli sandwiches

All served with your choice of skin-on-fries, house salad or a cup of minestrone soup.

The club	17.50
grilled chicken breast, bacon, egg, tomato, lettuce, mayonnaise.	
Ham and cheese toastie	14.50
baked ham and mature Cheddar in bloomer bread, topped with rich Cheddar sauce and golden melted cheese.	
Three cheese toastie 	14.50
mature Cheddar in bloomer bread, topped with rich Cheddar sauce and golden melted cheese.	

Signature folded flatbreads

Hand-folded and packed with bold flavours, served warm with your choice of dipping sauce.	11.50
barbecue 	ranch 
chipotle mayonnaise 	sriracha 
sweet chilli 	Frank's® RedHot sauce 

Southern fried chicken
crispy buttermilk chicken tenders, chipotle mayonnaise, little gem lettuce and red onion.
Chicken Caesar
grilled chicken breast, little gem lettuce, Parmesan cheese and Caesar dressing.

Grilled halloumi 
grilled halloumi, chilli jam, red onion and little gem lettuce.

Houmous and chipotle 
houmous, sliced pepper, house slaw, carrot, spinach, pickled cabbage and chipotle ketchup.

add a side of skin-on-fries or a cup of minestrone soup for £2.00

Draught

	½	Pint
Poretti	3.65	7.25
Italy - 4.8%		
Stonewall IPA	3.65	7.25
USA - 4.3%		
1664 Blanc	3.85	7.75
France - 5.0%		
Guinness	3.75	7.50
Ireland - 4.2%		
Estrella	3.75	7.50
Spain - 4.6%		
Kirkstall Pilsner	3.50	6.95
England - 4.5%		
Judicious	3.75	7.45
England - 4.8%		
Virtuous	3.75	7.45
England - 4.5%		
Thatchers AMBR	3.65	7.25
England - 4.5%		

Cans

All our canned beers are locally sourced.

Veltins Pilsener	6.90
4.8%	
Providence	6.90
5.2%	
Mango IPA	7.15
5.5%	

Bottles

Modelo Especial	5.55
4.5%	
Miller Genuine Draft	5.55
4.7%	
Asahi	5.55
5.0%	
Kopparberg	6.30
4.0%	

Low and No

Virtuous	5.80
0.05%	
Kopparberg	6.05
0.0%	
Lucky Saint	5.55
0.05%	
Guinness Zero	6.55
0.0%	

TAP Drinks and bites

White

	175ml	250ml	Bottle
Inkosi, Chenin Blanc 	8.75	11.00	30.00
Western Cape, South Africa / 12.5%			
Aromatic guava and orange blossom jump from the glass - this Chenin Blanc is dry with a hint of sweetness from the ripe apples, peaches and a hint of orange peel.			
I Castelli, Pinot Grigio, DOC 	10.00	12.50	34.00
Delle Venezie, Italy / 12.0%			
Lovely, opulent aromas of grapefruit and peach follow through to a lithe body, with an abundant melon and apple finish.			
Down Under, Chardonnay 	10.25	13.00	35.00
South Australia / 11.0%			
Crisp, lively and bright, this citrus scented Chardonnay is well balanced, with tropical fruit and melon.			
Altozano, Verdejo, Sauvignon Blanc 	10.50	13.25	36.00
Castilla La Mancha, Spain / 12.5%			
Deliciously dry and zesty white, with delicate tropical fruit aromas and crisp citrus flavours.			
Jolaseta, Rioja Blanco	11.50	14.75	40.00
Rioja, Spain / 13.0%			
On the nose there's ripe citrus fruit character and some floral notes. The palate is rounded and soft with more citrus flavours, green apple and a hint of tropical fruit.			
Akarana, Sauvignon Blanc 	12.75	16.25	44.00
Waipara, New Zealand / 12.5%			
This is ripe, intense and deliciously elegant with layers of gooseberry, passion fruit and lime leaf, with citrus layers that add structure along with a pronounced minerality and floral finish.			

Organic Pecorino, Vigna Madre 'Dega' 	41.00
Chieti, Italy / 12.5%	
Floral notes with scents of lemon zest, pear and freshly cut grass. On the palate it is fresh and savoury with a slight buttery note. Expressive and well balanced.	

Foncastel, Picpoul de Pinet	45.00
Languedoc, France / 13.0%	
Intense minerality and a zippy, clean, fresh lemon, peach and melon that work together to deliver a long refreshing finish.	

Domaine Dupre, Chablis 	48.00
Burgundy, France / 13.0%	
Crisply ripe orchard fruit with tension and citrus acidity on the palate, before a mineral finish which is the hallmark of good Chablis.	

Rosé

	175ml	250ml	Bottle
I Castelli, Rosé Pinot Grigio, DOC 	9.00	11.50	31.00
Delle Venezie, Italy / 12.0%			
Slightly mineral, soft and persistent with fruity notes and light aromatics.			
White Rosé, Zinfandel Rosé	10.00	12.50	34.00
California, USA / 9.5%			
Quite the most delicious mix of watermelon and cherry with a delectable sweetness.			
Sacha Lichine, Whispering Angel	49.50		
Côtes de Provence, France / 13.0%			
This beautiful salmon-pink Provence rosé has a very pretty scent of crushed strawberries, peach, rose-water and orange blossom.			

Red

	175ml	250ml	Bottle
Central Monte, Merlot 	9.00	11.50	31.00
Central Valley, Chile / 13.0%			
A ruby red, soft, plummy little number that oozes juicy, ripe fruit. Supple and fleshy on the palate with hints of spice and fruit cake.			
Balauri, Pinot Noir 	9.50	12.25	33.00
Banat, Romania / 12.5%			
Light, soft and welcoming nose of autumn fruits. Soft, smooth and spicy flavours throughout with generous soft red fruit flavours and a lovely elegant finish.			
Maestro, Primitivo	10.25	13.00	35.00
Puglia, Italy / 13.5%			
Very intense and incredibly complex, this beautifully crafted wine has an aroma reminiscent of ripe cherry, plum and blackberry.			
Sant' Ilario, Chianti, DOCG 	11.00	14.00	38.00
Tuscany, Italy / 13.0%			
Fruity notes of red and black fruit, cherries, strawberries and blackberries are accompanied by delicate balsamic and herbal aromas and a spicy undertone.			
Franschhoek Cellar, Cabernet Sauvignon 	11.25	14.50	39.00
Western Cape, South Africa / 13.5%			
Concentrated with blackcurrant and violet leading into a smooth palate of mulberry fruit with a lingering and juicy intensity.			
Piedra Negra, Organic Malbec 	12.00	15.25	41.00
Uco Valley, Argentina / 14.0%			
A real trend-setter, excellent plum fruit, black forest and a wonderful structure with fig flavours on the long finish.			
Château Argadens, Bordeaux Supérieur 	13.00	16.50	45.00
Bordeaux, France / 14.5%			
The excellent terroir produces robust and soft fruited wines with concentration and balance. Argadens is one of the best Bordeaux Supérieur around.			

Sparkling

	20cl	Bottle
Famiglia Botter, Prosecco Extra Dry, DOC 	11.00	38.00
Veneto, Italy / 10.5%		
Citrus fruit aromas and a hint of peach on the palate. Soft and smooth with a delicate mousse.		
Famiglia Botter, Prosecco Rosé 	11.00	38.00
Veneto, Italy / 10.5%		
Expressive nose with aromas of red fruits, strawberries and raspberries. On the palate, fruity and fresh with a nice, delicate finish.		
Veuve Cliquot Brut 	82.00	
Reims, France / 12.0%		
Rich and creamy texture with gentle bubbles. The aroma is dominated by notes of white and yellow fruits, such as pear, apple and peach, with hints of citrus fruits like mandarin and grapefruit.		

Spirits, soft and hot drinks are available upon request. Please speak to a member of our team for more information.

 - Vegetarian  - Vegan

Adults need around 2000 Kcal per day. All our wines are available in 125ml servings. %Vol subject to seasonal variation. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. Please inform your server before ordering if you have any food intolerances. 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. Please ask for the allergen version of this menu and speak to a member of our team if you have any additional requirements.



Small plates

Crispy calamari chilli, spring onion, garlic aioli	9.50
Chicken wings buffalo - Frank's® RedHot sauce barbecue - hickory smoked barbecue sauce sticky - honey and lime	9.00
Mac and cheese croquettes 🍷 nacho cheese, jalapeño dip	8.50
Potato skins cheese, maple bacon, sour cream and chive dip	8.50
Beetroot houmous 🌱 roasted beet, chickpeas, seeds, focaccia	8.50
Burrata caprese 🍷 heritage tomatoes, focaccia croutons, rocket and basil dressing	9.00
Minestrone soup 🌱 warm crusty bread	7.50
Maple hash browns hash browns, crispy bacon, maple dressing, poached egg	8.50
Loaded waffle fries nachos style - nacho cheese sauce, sour cream, guacamole, salsa, jalapeños 🍷 cheeseburger style - minced beef, crispy onion, gherkin, burger sauce, cheese sauce	9.00

Tacos

buffalo cauliflower - lettuce, fresh chilli, bang bang sauce	8.50
cheeseburger - minced beef, crispy onion, lettuce, gherkin, burger sauce, cheese sauce	8.50
southern fried chicken - maple slaw, sriracha sauce	8.50

Salads

Buddha bowl 🌱 lettuce, rocket, beetroot, diced mango, watermelon, pepper, pickled pink onions, cherry tomatoes, cucumber, avocado, edamame beans, red onion, quinoa, brown rice, French dressing	14.50
Watermelon and feta 🍷 pumpkin seeds, bulgar wheat, cherry tomatoes, red onion, shredded basil, balsamic glaze	13.00
Caesar wedge lettuce, anchovies, soft-boiled egg, Parmesan, crunchy croutons, Caesar dressing	13.00
Add one of the below to any salad grilled chicken, Cajun chicken, halloumi 🍷	5.00

Steak

Black Angus, 50-day aged 200g sirloin steak	
The steak house with freshly made onion rings, slow roasted plum tomato, portobello mushroom and your choice of either baked potato, chunky chips or house salad and either peppercorn sauce, red wine sauce or garlic butter	37.00*
Simply steak with your choice of either baked potato, chunky chips or house salad	28.00*
500g Chateaubriand to share chunky chips, freshly made onion rings, slow roasted plum tomato	65.00*
300g Salt and pepper pork tomahawk with your choice of either baked potato, chunky chips or house salad	28.00*
Add a sauce to any steak: peppercorn, red wine or garlic butter	4.00
Add sautéed garlic king prawns	6.00

Burgers

Our burgers are served with skin-on-fries or house salad	
Spinach and falafel 🌱 flat mushroom, hash brown, Cheddar cheese, guacamole, whole gherkin 🍷 option available	18.50
Crispy buttermilk chicken crispy bacon, maple slaw, Cheddar cheese, shredded lettuce	19.50
TAP beef crispy bacon, burger sauce, Cheddar cheese, shredded lettuce	19.50
TAP OUT! beef and buttermilk chicken burgers, hash brown, crispy bacon, burger sauce, Cheddar cheese, shredded lettuce	23.00

Pizzas

Our 12" pizzas are freshly made and topped with tomato passata and shredded mozzarella	
Margherita 🍷	16.50
Funghi pesto 🍷 mushroom, cheese, shredded burrata, pesto	17.50
Pepperoni	17.50
Chicken and 'nduja red pepper, red onion chutney	19.00
Add a dip: hot honey, garlic and herb, barbecue	3.00

Large plates

Classic barbecue ribs baby back pork ribs, barbecue sauce, fries, house slaw	26.00*
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	18.00
Add grilled chicken	5.00
Smoked haddock, spring onion and mozzarella fishcakes wilted baby spinach, peas, beans, garlic aioli	19.50
Chicken schnitzel Caesar crispy breaded chicken fillet, topped with Caesar-dressed lettuce, anchovies, Parmesan	19.00
Freshly battered fish and chip supper chunky chips, mushy peas, tartare sauce, chip shop curry sauce, bread and butter	20.00*
Lemongrass katsu curry Thai fragrant rice, Asian 'slaw and your choice of either breaded chicken or breaded tofu 🍷 option)	18.00
Smoky chipotle chilli 🌱 kidney beans, black beans, garlic, onion, peppers, chipotle, tomatoes, rice, nachos, salsa, guacamole	17.00
Chicken Milanese lightly breaded chicken breast, heritage tomatoes, rocket, garlic and parsley butter, skin-on-fries	19.00

Sides

Mac and cheese 🍷	5.00
Baked potato, sour cream and chives 🍷	4.50
Creamed spinach 🍷	4.50
Skin-on-fries or chunky chips 🍷	4.50
Freshly made battered onion rings 🍷	5.00
Heritage tomato and red onion salad, balsamic dressing 🍷	4.50
Side of Caesar	5.00
Tenderstem broccoli and flaked almonds 🍷 lemon oil	5.00

Desserts

Sticky toffee pudding 🍷 toffee sauce, black treacle ice cream	9.50
Lotus Biscoff™ sundae 🍷 Lotus Biscoff™ ice cream, chocolate ice cream, chocolate sauce, Lotus Biscoff™ sauce, whipped cream, Lotus Biscoff™ crumb topping	9.50
American waffles 🍷 chocolate shavings, chocolate drizzle, strawberries, chocolate sea salt ice cream	9.50
Mixed berry Eton mess 🍷 mixed berries, raspberry sauce, whipped cream, meringue	9.50
Warm triple chocolate brownie 🍷 clotted cream vanilla ice cream, chocolate sauce	9.00
Caramelised pineapple 🌱 coconut sorbet, spiced rum, caramel drizzle	8.50
Indulgent, locally sourced ice creams chocolate and sea salt, Yorkie™ chocolate chunks 🍷 strawberry, strawberry sauce, fresh strawberry slices 🍷 Madagascan vanilla, sugar sprinkles 🍷 honeycomb and clotted cream, honeycomb pieces 🍷 Sicilian lemon, crushed meringue 🍷 coconut, toasted coconut shavings 🍷	7.50

TAP Kitchen Service

🍷 vegetarian 🌱 vegan



Scan here to view calorie menu

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. Chateaubriand for two carries £40 supplement, The steak house carries £15 supplement, Simply steak and Classic barbecue ribs carry a £10 supplement, and fish and chips carries £5 supplement. Your dinner inclusive package includes a starter and main from our main menu. Side dishes and desserts are not included and will therefore be billed separately along with any dish supplement charges.