

Serving Sundays
only from 12-4 pm

- Decide what you'd like
- Call or email: 01235 521655
thebrewerytap@gmail.com
- Place your pre-order and pay
- Pick-up anytime from 12-4pm



XMAS 2020

Now taking bookings from Wed 02 Dec
3 course £28 2 course £24
Call or email to enquire - menu online.
£10pp non-returnable deposit to finalise
your reservation

We regularly use all 14 allergens
throughout our menu, **Please notify us of
any allergies or dietary requirements**
(including GF options) before you order,
and we'll be happy to advise.

Your Sunday Roast from The Tap starts life the day before - vegetables are prepared, stock pots are set to simmer, and our beef topside and rolled shoulder are seared on the chargrill and roasted low and slow overnight. First thing Sunday morning, the goose fat potatoes, confit duck, pork loin, Yorkshire puddings and root veg are roasted and before we know it, we're slicing & bagging ready for you to pick-up!

✓ **SERGEI'S ARANCINI** Family recipe risotto balls crispy fried, with a little salad. Please ask for today's version £6

✓ **GARLIC MUSHROOMS** Crispy fried breaded mushrooms with garlic mayonnaise and salad £6

✓ **CROSTINI** Grilled goat's cheese & herbed olives on toasted sourdough, salad, balsamic glaze £6



CALAMARI Lightly dusted and crispy fried squid pieces served with garlic lime mayonnaise £6.50

✓ **HOT CAMEMBERT** Two crispy coated cheese wheels, salad, cranberry dressing £6.50

WHITEBAIT Traditional lightly breaded, crispy fried whitebait served with our tartare sauce £7



Hedges Butchers of Abingdon

Served with goose fat roasties and parsnips, maple glazed roasted carrots, cheesy leeks, chunky swede & carrot mash, broccoli and the best stock-pot bone marrow gravies.

EXTRA YORKIE? We usually have a few extra of our proper Yorkshire puddings £1.50

ROAST BEEF

Beef topside aged for a fortnight, seared and slowly roasted over night. Served medium rare with freshly made celeriac and horseradish slaw, roasted marrow-bone gravy and one of our own proper Yorkie puddings! £15

ROAST CHICKEN

Marinated with garlic seasoning overnight, roasted and served as a half with our own recipe sage, sausage & onion stuffing, the roasting juices as gravy, and a butcher's sausage 'pigs in blankets' style! £14

ROAST COTSWOLD LAMB

Boned, rolled and slowly roasted leg of lamb served with the lamb roasting juices turned to gravy, mint with balsamic vinegar sauce and one of our proper Yorkie puddings! £15

FRENCH TRIMMED ROAST PORK LOIN

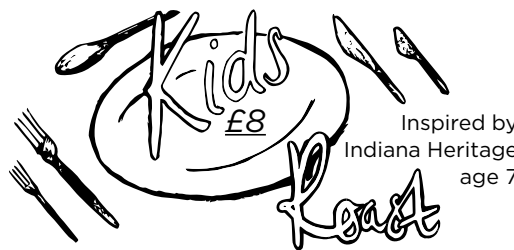
Whole roasted rack of pork, carved into loin chops, served with sage & onion stuffing, brown sugar & butter apple slices, the pork roasting juices turned to gravy £14



Vegetarian roasts are served with same vegetable selection as our regular roasts, but with olive oil and rosemary roasties and homemade veggie gravy

HOMEMADE CHEESY STACK PIE Homemade shortcrust individual pie with spinach, carrots, courgette, potato and cheese sauce £14

SPINACH, RED PEPPER & FETA PIE Not one of ours but by local pie specialist TaylorMade £14



1/2 portion of our roast with the trimmings:

BEEF or COTSWOLD LAMB or PORK or 1/4 CHICKEN

- OR -

CHICKEN GOUJONS

Southern style seasoned and fried chicken breast pieces

BANGERS

Three pork chipolata sausages with or without roast gravy, it's up to you!

Both served with vegetables from our roast selection
and your choice of potato:
roast • skinny fries • chunky chips



PECAN PIE Homemade American shortcrust recipe served by the slice 'a la mode'

MARMALADE GLAZED BREAD & BUTTER PUDDING Our own recipe, with cinnamon orange butter & custard

VE CHOCOLATE SLICE Brownie base with chocolate orange centre and chocolate crumb. Not one of ours but very good!

APPLE PIE

Our own recipe with Calvados! Individual puff-pastry pie served with custard

BISCOTTI CHEESECAKE

Not one of ours but really good from the English Cheesecake Company

STICKY TOFFEE & DATE PUDDING

Our own recipe. Served with vanilla ice-cream

CHOCOLATE & RASPBERRY BROWNIE

Homemade and served with vanilla ice cream