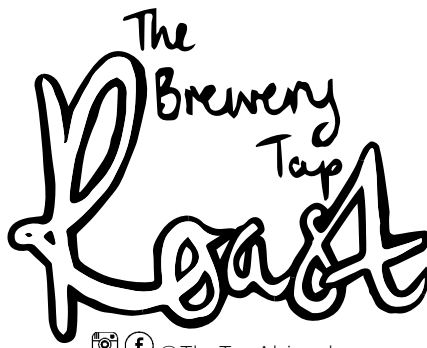


Serving Sundays
only from 12-4 pm

- Also available for TakeAway!
- Just ask in person, call or email brewerytaptakeaway@gmail.com with your pre-order, pick-up time & to make payment



@TheTapAbingdon

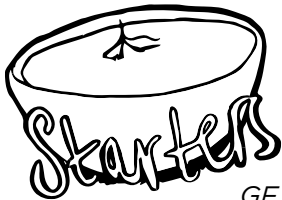
01235 521655 brewerytaptakeaway@gmail.com

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 of lamb are seared on the chargrill and roasted low and slow overnight. First thing Sunday morning, the goose fat potatoes, marinated chicken, pork loin, Yorkshire puds and root veg are roasted and before we know it, we're ready to serve either here at the pub or for you to pick-up!

LIVE MUSIC: every Sunday 5-7pm

Regular customer? We reward loyalty!
Tap Dining Club reward card

All 14 allergens throughout our menu. We therefore cannot guarantee our food to be allergen free. GF, vegan and veggie gravies available upon request.
GF = gluten free options
VE/V = vegan/vegetarian friendly



✓ **CROSTINI** Grilled goat's cheese & herbed olives on toasted ciabatta, salad, balsamic glaze £6.50

✓ **GARLIC MUSHROOMS** Crispy fried breaded mushrooms with garlic mayonnaise and salad £6.50

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

CALAMARI Lightly dusted and crispy fried squid pieces served with garlic lime mayonnaise £7.50

✓ **HOT CAMEMBERT** Two crispy coated cheese wheels, salad, cranberry dressing £7

HOMEMADE SOUP Soup of the day served with crusty bread & butter £6



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.

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 puds! £16.50

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 'pics in blankets' style! £15.50

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 puds! £16.50

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 £15.50

EXTRA YORKIE? We usually have a few extra available £1.70



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

✓ **HOMEMADE VEGETABLE PITHIVIER**

Roasted squash, spinach, feta & pine nuts in a hand made puff pithivier pocket £15.50

VE GF **WINTER VEG PIE** Not one of ours but really good with butternut squash, spinach & mushrooms all in a vegan suet crust £15.50



Inspired by
Indiana Heritage
age 8

1/2 portion of our roast with the trimmings:
BEEF or COTSWOLD LAMB or 1/4 CHICKEN or CAULIFLOWER CHEESE BAKE (V)

- OR -

BANGERS

CHICKEN GOUJONS

Southern style seasoned and fried chicken breast pieces

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**



APPLE PIE

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

BISCOTTI

CHEESECAKE

Also our own recipe with the famous Lotus Biscuit as its base

STICKY TOFFEE, DATE & GINGER PUDDING

Our own recipe. Served with vanilla ice-cream

CHOCOLATE & RASPBERRY BROWNIE

Homemade and served with vanilla ice cream



MARMALADE GLAZED BREAD & BUTTER

PUDDING Our own recipe, with cinnamon orange butter & custard

VE **CHOCOLATE SLICE** Brownie base with chocolate orange centre and

PECAN PIE Homemade

American shortcrust recipe served by the slice 'a la mode'

CHEESE BOARD

Not only good as a dessert, but as a starter, bar snack or to share alongside a beer. Oxford Blue, Somerset Cheddar and Brie Du Meux, with chutney, grapes, celery, warm 'beer' sourdough +£3



Prices are for: 125ml | 175ml | 250ml | bottle
or available by the bottle only

CHAMPAGNE & SPARKLING

NYETIMBER GRANDE CUVÉE

CHAMPAGNE NV

England • 58

GEORGES DESSAOULANT

CHAMPAGNE BRUT NV

France • 39.90

PROSECCO SPUMANTE DOC

LA VITA SOCIALE

Italy • 23.50 By the glass (125ml) 4.85

RED

COTES DU RHONE

RESERVE DE FLEUR

France • 5.25 | 6.60 | 8.30 | 22.85

NATIVE **CARIGNAN** LANGUEDOC

France • 5.10 | 6.30 | 7.80 | 21.25

CEPASS **MALBEC** MENDOZA

Argentina • 4.65 | 5.85 | 7.35 | 20.15

LONG COUNTRY **MERLOT**

Chile • 4.40 | 5.50 | 6.90 | 18.90

LOPEZ DE HARO

RIOJA TEMPRANILLO

Spain • 4.90 | 6.15 | 7.75 | 21.40

MIOPASSO **PRIMITIVO**

Chile • 5.75 | 7.10 | 8.75 | 23.80

ROSÉ (guide 1-9 dry-sweet)

RIPTIDE **WHITE ZINFANDEL**

4 • USA • 4.50 | 5.65 | 7.10 | 19.65

CETTE NUIT **GRENACHE ROSE** PAYS D'OC

2 • France • 4 | 5.05 | 6.35 | 17.50

WHITE (guide 1-9 dry-sweet)

LONG COUNTRY **SAUVIGNON BLANC**

2 • Chile 4.10 | 5.20 | 6.50 | 18

FOX GROVE **CHARDONNAY**

2 • SE Australia • 4.30 | 5.40 | 6.80 | 18.80

DEA DEL MARE **PINOT GRIGIO**

TERRE SICILIANE

2 • Sicily • 4.20 | 5.30 | 6.60 | 18.40

DOMAINE GAYDA FLYING SOLO

GRENACHE

2 • S.A. • 4.75 | 5.95 | 7.50 | 20.80

TARINGI **SAUVIGNON BLANC**

MARLBOROUGH

2 • N.Z. • 5.50 | 6.90 | 8.65 | 23.65

PICPUL DE PINET

LUMIERE DE GARRIGUE

2 • France. • 5.50 | 6.90 | 8.65 | 23.65

Our Award Winning Beer & Cider List

Oxford CAMRA pub of the year 2012, 2017, 2019 & 2020 plus 4 times runner-up

Six beer engines serving **LOCAL** hand pulled, top-fermented

Our constantly changing range is always sourced within 20 miles of the pub

and traditionally cask-conditioned. **Please ask for today's selection**

KEG WALL 16 taps serving at 4 degrees

JUBEL 4% 'clean & light bodied with zesty peach'

GUINNESS 4.2% 'velvety Irish dry' stout

CLOUDY APPLE 4.4% 'sparkling med/dry'

ORCHARD THIEVES 4.5% 'crisp tart & apple'

BERRIES & CHERRIES 4% 'by Old Mout'

SYMONDS FOUNDERS 4.5% 'spritzly green apple'

HARBOUR 4% 'fruit hop with robust malt'

BROOKLYN 5.2% 'American amber-gold lager'

SHARP'S OFFSHORE 4.8% 'Pilsen, lemon aroma'

RED STRIPE 4.7% 'refreshing, Jamaican, light lager'

KRUSOVIC IMPERIAL 5% 'Czech golden Pilsner'

BEAVERTOWN NECK OIL 4.3% 'dry-hop fruity IPA'

BIRRA MORETTI 4.6% 'finely hopped, bitter balance'

LAGUNITAS IPA 5.5% 'caramel malt, well rounded'

SPECIALITY BEERS

BOON GUEZE 7% 375ml '3ry old lambic known as the champagne of Brussels'

CHIMAY TRIPLE 8% 330ml 'crowned Worlds Best Beer from the famous Abbaye de Scourmont'

ROCHEFORT 6 TRAPPIST 7.5% 330ml 'light citrus fruit, bittersweet orange, brown sugar hints'

ROCHEFORT 8 TRAPPIST 9.2% 330ml 'complex, balanced fruit, roast malt, dry finish'

HALVE MANN BRUGSE ZOT 6% 330ml 'medium, well malted, enjoy with/without sediment'

BOSTEELS KWAK 8.4% 330ml 'dark, warming, liquorice, slightly gentle spicy bitterness'

DUPONT SAISON 6.5% 330ml 'classic Belgium farmhouse ale, unfiltered, sediment bottom'

HUYGHE DELIRIUM TREMANS 8.5% 330ml 'flagship example of the traditional blonde'

VERHAEGHE DUCHESSE DE BOURGOGNE 6.2% 330ml 'famous tart Flemish red ale'

LA TRAPPE WITTE 5.5% 330ml 'the only white Trappist, thirst quenching and lemony'

MUSKATEERS TROUBADOUR SPECIAL 5.7% 330ml 'traditional session fruity amber ale'

ST BERNARDUS PATER 6 6.7% 330ml 'chestnut brown dark Dubbel beer'

LEFEBVRE SAISON 1900 5.4% 375ml 'well hopped Walloon, softy lemon character and gentle spice'

ELLEZELOISE HERCULE STOUT 9% 330ml 'small batch, lagared in oak casks, malty yet dry'

KASTEEL ROUGE 8% 330ml 'deep ruby coloured and 2yr in the making fruit Lambic style'

VEDETT EXTRA PILS 5.2% 330ml 'cult following - Pilsen style light, fruit hints, hop & malt'

RODENBACH GRAND CRU 6.5% 330ml 'Lambic, burnt caramel malt. The Landlord's favourite'

SPECIALITY CIDER

SAXBY'S PLUM 3.8% 500ml

CURIOUS APPLE 5.2% 330ml Dry

MAELOC APPLE 4.5% 330ml Dry

CORNISH ORCHARDS 4.5% 500ml Farmhouse

SANDFORD 4.5% 500ml 'Devon Red'

SANDFORD 4% 500ml 'Old Blossom'

LILLEY'S 4% 500ml Mango

LILLEY'S 4% 500ml Strawberry

Touch Dine

It's easy to book a table:
search 'TBDine', up pops
The Tap, and you're away

OUR RANGE

We've made it easy for
you to see our entire
range via...

Instagram

@TheTapAbingdon
Just navigate the Story
Highlights to view all of
our range:

30+ GINS • 15 WHISKY •
9 RUMS • 6 TEQUILAS •
6 VODKAS...

+ lots and lots of Liquors,
Minerals and Fruit Juices

Qualitassé
COFFEE ROASTERS
ESTABLISHED 1982

THE SNACK PANTRY nuts • crisps •
our Marmite
cheese
straws, etc...

Live Music

Sat 16 Oct 9:30
STORYTELLER a night of
funk, rock, reggae & soul

Sun 17 Oct 5:30 **QUARRY**
KATS good 'ole 3-piece
rock n roll

Sat 23 Oct 9:30 **AL**
JENKINS the electric one
man guitar/vocal show

Sun 24 Oct 5:30 **ZOE**
BADMAN new guitar/
vocal recruit from
Newbury area

Sun 31 Oct 5:30pm
MOJO WORKING Bluesy
2-piece guitar, bass &
husky Rusky vocals...

**BOOK NOW TO AVOID
DISAPPOINTMENT!**