

TAP

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  Add truffle oil and Parmesan	5.00 1.00
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

 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.