

Bar bites		
Waffle fries VE	7.50	
Skin-on fries VE	7.50	
Hand coated halloumi fries V	8.50	
Buffalo cauliflower bites VE	8.00	
Chicken tenders	8.50	
Choose your sauce		
barbecue VE		ranch V
chipotle mayonnaise VE		sriracha VE
sweet chilli VE		Frank's® RedHot sauce VE
Signature folded flatbreads		
Hand-folded and packed with bold flavours, served warm with your choice of dipping sauce.	11.50	
barbecue VE		ranch V
chipotle mayonnaise VE		sriracha VE
sweet chilli VE		Frank's® RedHot sauce VE
Crispy buttermilk chicken		
chipotle mayonnaise, little gem lettuce and red onion.		
Chicken Caesar		
grilled chicken breast, little gem lettuce, Parmesan cheese and Caesar dressing.		
Grilled halloumi V		
grilled halloumi, chilli jam, red onion and little gem lettuce.		
Houmous and chipotle VE		
houmous, sliced pepper, house slaw, carrot, spinach, pickled cabbage and chipotle ketchup.		
add a side of skin-on fries VE for £2.00		
Spirits, soft and hot drinks are available upon request. Please speak to a member of our team for more information.		

V - Vegetarian VE - 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.

Draught		
	½	Pint
Estrella Damm	3.40	6.75
Spain - 4.6%		
Poretti	3.65	7.25
Italy - 4.8%		
Kronenberg 1664 Blanc	3.60	7.15
France - 5.0%		
Brooklyn The Stonewall Inn IPA	3.65	7.25
America - 4.3%		
Guinness	3.75	7.45
Ireland - 4.2%		
Kirkstall Pilsner	3.50	6.95
England - 4.5%		
Kirkstall Judicious	3.80	7.55
England - 4.8%		
Kirkstall Virtuous	3.75	7.45
England - 4.5%		
Kirkstall Closed Loop	3.80	7.55
England - 5.0%		
Aspinall Cyder	3.60	7.20
England - 5.5%		
Cans		
All our canned beers are locally sourced.		
Veltins Pilsener	6.85	
4.8%		
Providence	6.85	
5.2%		
Judicious	6.85	
4.7%		
Bottles		
Modelo Especial	5.50	
4.5%		
Estrella Damm	5.50	
4.6%		
Asahi	5.50	
5.0%		
Kopparberg	6.25	
4.0%		
Low and No		
Virtuous	5.75	
0.05%		
Kopparberg	6.00	
0.0%		
Lucky Saint	5.50	
0.05%		
Guinness Zero	6.50	
0.0%		

TAP Drinks and bites			
White			
	175ml	250ml	Bottle
Inkosi, Chenin Blanc V	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 VE	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 VE	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 VE	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.			
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			
Akarana, Sauvignon Blanc V	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’ VE			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.			
Domaine Dupre, Chablis VE			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.			
Jolaseta, Rioja Blanco	11.50	14.75	40.00
Rioja, Spain / 13.0%			
Intense minerality and a zippy, clean, fresh lemon, peach and melon that work together to deliver a long refreshing finish.			
Rosé			
	175ml	250ml	Bottle
I Castelli, Rosé Pinot Grigio, DOC VE	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 V	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 VE	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.			
Franschhoek Cellar, Cabernet Sauvignon VE	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.			
Sant’ Ilario, Chianti, DOCG VE	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.			
Piedra Negra, Organic Malbec VE	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 VE	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 VE	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 VE	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 Clicquot Brut VE			95.00
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.			

Scan here to view calorie menu



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 	8.50
Turkish eggs warm flatbread, garlic infused yoghurt, chilli butter, pomegranate 	8.50
Beetroot houmous roasted beet, chickpeas, seeds, focaccia 	8.50
Burrata caprese heritage tomatoes, focaccia croutons, rocket and basil dressing 	9.00
Cauliflower, sweet potato miso soup sunflower seeds, pumpkin seeds, seeded bread 	7.50
Nachos house-made tortilla chips, shredded cheese, guacamole, soured cream, salsa, jalapeños 	12.00
Hot honey halloumi lemon yoghurt, peach, tomatoes 	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 	17.00

Burgers	
Our burgers are served with skin-on fries or house salad	
Oyster mushrooms crispy oyster mushrooms, pickled cucumber, sriracha mayonnaise 	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 pork 300g 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 	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 	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 	5.00
Creamed spinach 	4.50
Skin-on fries 	4.50
Freshly made battered onion rings 	5.00
Heritage tomato and red onion salad, balsamic dressing 	4.50
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
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
Poached pear raspberries, Madagascan vanilla ice cream, raspberry coulis, almond crumb 	9.00
 option available	
Indulgent, locally sourced ice creams	7.50
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 	

TAP

Kitchen Service



Scan here to view calorie menu

 vegetarian  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.