Set Menus

Menu A

For a minimum of two guests Two courses at £19 per person **Starters:** Prawn crackers, Spare ribs, Chicken satay N and Spring rolls V

Main Course: Green curry chicken 2,

Sweet and sour pork, Mixed vegetables with oyster sauce and Jasmine fragrant rice V

Menu B

For a minimum of two quests Two courses at £20 per person Starters: Prawn crackers, Tempura king prawns, Chicken satay (1) and Sesame mushroom toast (1)

Main Course: Black peppered prawns **2**,

Red curry with beef ②, Tofu and bean sprouts with oyster sauce and Jasmine fragrant rice V

Menu C

For a minimum of four quests Two courses at £21 per person **Starters:** Prawn crackers, Tempura vegetables **(V)**, Fish cakes (N) , Spare ribs and Crispy chicken wings

Main Course: Panang curry with chicken **2**, Chilli and basil with beef ②, Sweet and sour prawns, Gai yang, Pad Thai with vegetables (N) (V) and Jasmine fragrant rice V

Gourmet Menu D

For a minimum of four quests Three courses at £26 per person **Starters:** Prawn crackers, Spare ribs, Tempura king prawns, Chicken satay (1) and Sesame mushroom toast (1)

Second Course: Tom kha chicken

Main Course: Duck with pak choi, Massaman beef (1) Spicy coconut chicken ②, Sweet and sour prawns, Pad Thai noodles with pork (N), Mixed vegetables with oyster sauce and Jasmine fragrant rice V

Vegetarian Menu E 🕔

For a minimum of two guests Two courses at £18 per person

Starters: Vegetarian crackers, Spring rolls, Sesame mushroom toast and Tempura vegetables

Main Course: Yellow curry vegetables 🕗, Morning glory 2, Pad Thai noodles with tofu (with or without egg) (1) and Jasmine fragrant rice



We specialise in pre-booked parties of 20 or more. Please ask to see our extensive buffet menu. For bigger parties, special occasions and corporate events we have a function room with a private bar. Please ask for further details. We would love to discuss your requirements and show

All prices are in sterling (£) and are inclusive of VAT. We accept all major credit cards except Diners Card.

We hope you have a great meal and would love to hear any comments you might have. There are feedback forms at the bar.

THE BARTONS ARMS

144 High Street, Aston

We hope to see you again soon.



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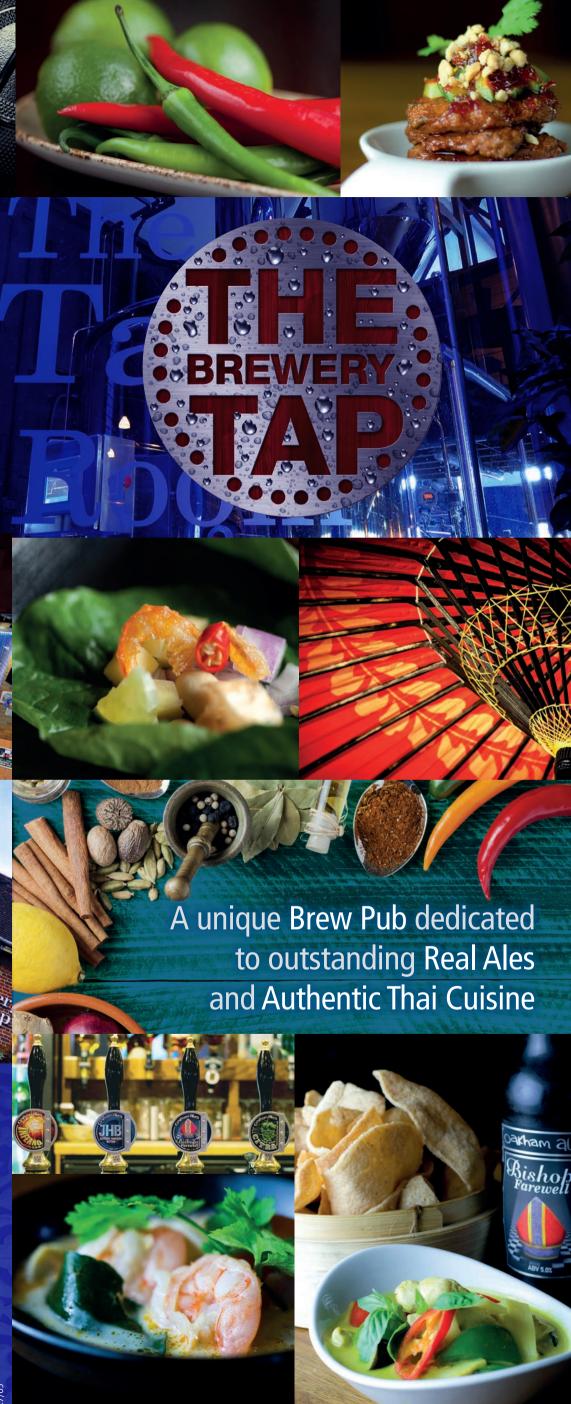
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Welcome to The Brewery Tap! Our Thai chefs have created this delicious, fresh and healthy menu in order to perfectly complement our award-winning beers crafted by Oakham Ales. Please also check out our fabulous wine list. If you're new to Thai food, don't worry - there are no rules - just mix, match and enjoy. We recommend you order rice and / or noodles with vegetables to accompany your main course. Alternatively, try the excellent set menus put together by our chefs.

To guide you through the menu:

Dishes suitable for vegetarians

N Dishes that contain nuts as an ingredient

Mildly Spicy
Medium Spicy Very Spicy

*Supplement £1.50 for all prawn dishes All prices are inclusive of VAT

Starters

1. Brewery Tap platter for two to share **11.50**

Chicken satay (1), Spare ribs, Crispy chicken wings and Fish cakes, served with a selection of dips

2. Vegetarian platter for two to share **9.95**

Thai fries, Sesame mushroom toast, Tempura vegetables and Spring rolls, served with a selection of dips

3. Prawn crackers 2.60

Thai-style spicy crackers served with a sweet chilli dip

4. Thai fries **(7)** 3.60

Spicy potato wedges served with a sweet chilli dip

5. Crispy chicken wings 5.60

Served with a sweet chilli dip

6. Crispy pork belly 5.90

Deep-fried until golden, served with a sweet soy dip

7. Tempura king prawns 6.20

Served with a wasabi mayonnaise dip

8. Spare ribs 5.80

Grilled pork ribs seasoned with Thai spices

9. Spring rolls **(7)** 4.90

Served with a plum sauce

10. Chicken satay (N) 5.80

Marinated chicken on bamboo skewers, grilled and served with a rich peanut sauce

11. Fish cakes (N) **②** 6.20

Deep-fried mildly spiced Thai fish cakes flavoured with fresh Thai herbs and served with cucumber, crushed peanuts and sweet chilli sauce

12. Crispy squid 5.90

Served with a tamarind and pineapple sauce

13. Bang Bang prawns 🕗 6.20

Crispy king prawns served with a smooth, medium spicy dip

14. Sesame mushroom toast **(7)** 4.90

Served with a sweet chilli dip

15. Tempura vegetables V 4.90

Served with a sweet chilli dip

16. Duck spring rolls 5.90

Roast duck with glass noodles and vegetables wrapped in Thai pastry, deep fried and served with hoisin sauce

Soups and Salads

17. Tom kha (king prawns*, chicken or vegetables **(V) (2)** 5.50 Spicy galangal coconut milk soup with mushrooms, lemon grass and chillies

18. Tom yum (king prawns*, chicken or vegetables **(V) (2) 5.50** Spicy lemon grass soup with mushrooms, galangal and chillies

19. Yum talay **2** 10.80

King prawns, squid, mussels and glass noodles tossed in a traditional yum salad dressing of lime juice, chilli and fresh Thai herbs

20. Grilled spicy beef 2 8.90

Slices of grilled beef, tossed with chilli-lime salad dressing and cucumber

21. Larb gai **2** 8.50

Finely chopped chicken tossed with chilli, red onions, spring onions and spicy lime salad dressing

Main Courses

Curries

22. Green curry (chicken, beef, pork, king prawns* or vegetables) 22. 8.90 Green chilli curry, aubergine, sweet basil and bamboo shoots

23. Yellow curry (chicken, beef, pork, king prawns* or vegetables (1)) 8.90 Sun-dried chilli curry with turmeric, tomatoes, potatoes and onions

24. Red curry (chicken, beef, pork, king prawns* or vegetables) **8.90** Red chilli curry, spices, aubergine, sweet basil and bamboo shoots

25. Panang curry (chicken, beef, pork, king prawns* or vegetables) **25. Panang curry** (chicken, beef, pork, king prawns* or vegetables) A creamy spicy curry with kaffir lime leaves

26. Massaman curry (thick cuts of beef) (1) **9.60**

A slow-cooked curry with tamarind, potatoes, onions and roasted peanuts

27. Roast duck curry 2 9.80

Red curry with pineapple and tomatoes

Allergies and Intolerances

If you have any food allergies or intolerances, please bring them to the attention of a member of our team before ordering. Although every effort is made to accommodate guests who are celiac or gluten intolerant, flour and other glutinous ingredients are used in our kitchens. It is therefore impossible to guarantee a risk-free environment.

Seafood

28. Sizzling seafood 2 12.40

King prawns, squid and mussels fried with lesser ginger, garlic, chillies and sweet basil

29. Tangy sea bass <a> 12.80

Shallow-fried fillet of sea bass with spicy tamarind, pineapple, peppers and onions

30. Black peppered prawns 2 12.40

34. Scallops and king prawns 12.90

Wok-fried king prawns, onions and chilli peppers in a black pepper sauce

31. Steamed soy sea bass 13.50

Filleted sea bass, doused with sesame and soy sauce and sprinkled with ginger and spring onions

32. Chu chi salmon **2** 12.80

Pan-fried fillet of salmon, basted with chu chi curry sauce and kaffir lime leaves

33. Steamed lime and chilli sea bass 🥏 13.50

Fillet of sea bass steamed with coriander, chilli and lime juice

Scallops and king prawns stir-fried with mushrooms in a light sake sauce

Wok

35. Crispy chilli beef 🥏 9.20

Wok-fried in an aromatic sun-dried chilli sauce and rice wine

36. Sweet and sour (chicken, beef, pork, king prawns* or vegetables **V**) **8.90** Stir-fried with cucumber and tomatoes in a tangy, fruity sauce

37. Chilli and basil (chicken, beef, pork, king prawns* or vegetables **(V) 8.90** Fried with crushed chillies, garlic and Thai basil

38. Sizzling beef 9.95

Fried with Thai herbs and ground black pepper

39. Spicy coconut chicken **2** 8.95

Wok-fried with lesser ginger, garlic, chillies, green beans and sweet basil in a spicy coconut sauce

40. Pak choi pork 9.95

Crispy pork belly stir-fried with garlic and pak choi in oyster sauce

41. Pad ginger (chicken, beef, pork, king prawns* or vegetables **(V) 2 8.90** Stir-fried with fresh chilli, jelly mushrooms, onions, ginger, spring onions and oyster sauce

42. Chicken cashew nuts N 8.90

Chicken fried with mushrooms, onions, pineapple and cashew nuts

Grills

43. Gai yang 12.50

Grilled chicken marinated with lemongrass, garlic and coriander and served with a sweet chilli sauce

44. Duck with pak choi 12.50

Grilled duck with ginger, garlic, coriander and sweet soy sauce on a bed of pak choi

45. Weeping tiger steak 13.50

Chargrilled marinated rib eye steak with mixed vegetables and a spicy dip

Noodles and Rice—Complete Dishes

46. Noodles with roast duck 9.80

Stir-fried noodles with slices of roast duck, egg, spring onions and bean sprouts tossed in sesame oil and soy sauce

47. Pad Thai (chicken, beef, pork, king prawns* or vegetables **(V) (N) 8.90** Rice noodles fried in a tamarind sauce with egg, bean sprouts and crushed peanuts

48. Thai stewed beef noodles 9.95

Slow-cooked beef soup with fine rice noodles and spring onions in aromatic Asian spices

49. Drunken noodles (chicken, beef, pork, king prawns* or vegetables 🕦 🥏 8.90 Flat rice noodles fried with garlic, chillies, bamboo shoots, baby corn, fine beans and Thai basil

50. Special fried rice (chicken, beef, pork, king prawns* or vegetables **(V)**) **8.90** Thai-style fried rice with dark soy sauce, egg, onions and tomatoes

51. Thai basil rice (chicken, beef, pork, king prawns* or vegetables **(V) (2) 8.90** Spicy fried rice with crushed garlic and Thai basil, topped with a crispy fried egg

Vegetables

52. Tofu and bean sprouts **V** 7.40

Tofu fried with bean sprouts and spring onions in a choice of oyster or vegetarian sauce

53. Mixed vegetables 7.40

Mixed vegetables fried with garlic in a choice of oyster or vegetarian sauce

54. Morning glory **(7) (2)** 7.80

Stir-fried morning glory with garlic, fresh chillies and soy bean sauce in a choice of ovster or vegetarian sauce

Fine noodles fried with spring onions and bean sprouts and tossed in sesame and soy sauce

Side Orders

55. **Steamed rice (7) 2.90**

Steamed Thai jasmine fragrant rice

56. **Egg** fried rice **(V)** 3.25

Thai jasmine fragrant rice fried with egg

57. Coconut rice 3.25

Thai jasmine fragrant rice steamed with coconut milk 58. Pad noodles **(7)** 5.25

59. Garlic noodles **V** 5.25

Steamed rice noodles tossed with fried garlic