

A unique Brew Pub dedicated to outstanding
Real Ales and Authentic Thai Cuisine

Takeaway Menu
Tel: 01733 358 500



Beer and wine to take out!

The ultimate way to enjoy your Brewery Tap takeaway, with our award-winning
Oakham Ales or a bottle of wine – please order with your food or pre-order for your party.
Oakham Ales to take away are available in 500ml bottles or 4, 17* and 34* pint carry out.

*Pre-order only



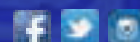
The Brewery Tap

80 Westgate, Peterborough PE1 2AA

Tel: 01733 358500

To keep up to date with products, events and promotions, tap into Facebook, Twitter and Instagram


www.thebrewery-tap.com



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 aren't any rules – just mix, match and enjoy. We recommend you order rice and / or noodles with vegetables to accompany your main course.

To help guide you through the menu:

 Dishes suitable for vegetarians

 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 , 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**  **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**  **4.90**
Served with a plum sauce
10. **Chicken satay**  **5.80**
Marinated chicken on bamboo skewers, grilled and served with a rich peanut sauce
11. **Fish cakes**   **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**  **4.90**
Served with a sweet chilli dip
15. **Tempura vegetables**  **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**  **5.50**
(king prawns*, chicken or vegetables )
Spicy galangal coconut milk soup with mushrooms, lemon grass and chillies
18. **Tom yum**  **5.50**
(king prawns*, chicken or vegetables )
Spicy lemon grass soup with mushrooms, galangal and chillies
19. **Yum talay**  **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**  **8.90**
Slices of grilled beef, tossed with chilli-lime salad dressing and cucumber
21. **Larb gai**  **8.50**
Finely chopped chicken tossed with chilli, red onions, spring onions and spicy lime salad dressing

Main Courses


Curries

22. **Green curry**  **8.90**
(chicken, beef, pork, king prawns* or vegetables)
Green chilli curry, aubergine, sweet basil and bamboo shoots
23. **Yellow curry**  **8.90**
(chicken, beef, pork, king prawns* or vegetables )
Sun-dried chilli curry with turmeric, tomatoes, potatoes and onions
24. **Red curry**  **8.90**
(chicken, beef, pork, king prawns* or vegetables)
Red chilli curry, spices, aubergine, sweet basil and bamboo shoots
25. **Panang curry**  **8.90**
(chicken, beef, pork, king prawns* or vegetables)
A creamy spicy curry with kaffir lime leaves
26. **Massaman curry** (thick cuts of beef)   **9.60**
A slow-cooked curry with tamarind, potatoes, onions and roasted peanuts
27. **Roast duck curry**  **9.80**
Red curry with pineapple and tomatoes

Seafood

- 28. **Sizzling seafood** 🍲 12.40
King prawns, squid and mussels fried with lesser ginger, garlic, chillies and sweet basil
- 29. **Tangy sea bass** 🍲 12.80
Shallow-fried fillet of sea bass with spicy tamarind, pineapple, peppers and onions
- 30. **Black peppered prawns** 🍲 12.40
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** 🍲 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
- 34. **Scallops and king prawns** 12.90
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** 8.90
(chicken, beef, pork, king prawns* or vegetables )
Stir-fried with cucumber and tomatoes in a tangy, fruity sauce
- 37. **Chilli and basil** 🍲 8.90
(chicken, beef, pork, king prawns* or vegetables )
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** 🍲 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** 🍲 8.90
(chicken, beef, pork, king prawns* or vegetables )
Stir-fried with fresh chilli, jelly mushrooms, onions, ginger, spring onions and oyster sauce
- 42. **Chicken cashew nuts**  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**  8.90
(chicken, beef, pork, king prawns* or vegetables )
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** 🍲 8.90
(chicken, beef, pork, king prawns* or vegetables )
Flat rice noodles fried with garlic, chillies, bamboo shoots, baby corn, fine beans and Thai basil
- 50. **Special fried rice** 8.90
(chicken, beef, pork, king prawns* or vegetables )
Thai-style fried rice with dark soy sauce, egg, onions and tomatoes
- 51. **Thai basil rice** 🍲 8.90
(chicken, beef, pork, king prawns* or vegetables )
Spicy fried rice with crushed garlic and Thai basil, topped with a crispy fried egg

Vegetables

- 52. **Tofu and bean sprouts**  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**  🍲 7.80
Stir-fried morning glory with garlic, fresh chillies and soy bean sauce in a choice of oyster or vegetarian sauce

Side Orders

- 55. **Steamed rice**  2.90
Steamed Thai jasmine fragrant rice
- 56. **Egg fried rice**  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**  5.25
Fine noodles fried with spring onions and bean sprouts and tossed in sesame and soy sauce
- 59. **Garlic noodles**  5.25
Steamed rice noodles tossed with fried garlic

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.

Food Service Hours:

Monday-Thursday: 12:00–14:30 and 17:30–22:30

Friday-Saturday: 12:00–22:30 (all day)

Sunday: 12:00–15:30 and 17:30–21:30

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 you around.



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

Set Menus Our excellent set menus have been carefully put together

Menu A

For a minimum of two guests

Two courses at £19 per person

Starters

Prawn crackers

Spare ribs

Chicken satay **N**

Spring rolls **V**

Main course

Green curry chicken **N**

Sweet and sour pork

Mixed vegetables with oyster sauce

Jasmine fragrant rice **V**

Menu B

For a minimum of two guests

Two courses at £20 per person

Starters

Prawn crackers

Tempura king prawns

Chicken satay **N**

Sesame mushroom toast **V**

Main course

Black peppered prawns **N**

Red curry with beef **N**

Tofu and bean sprouts with oyster sauce

Jasmine fragrant rice **V**

Menu C

For a minimum of four guests

Two courses at £21 per person

Starters

Prawn crackers

Tempura vegetables **V**

Fish cakes **N** **N**

Spare ribs

Crispy chicken wings

Main course

Panang curry with chicken **N**

Chilli and basil with beef **N**

Sweet and sour prawns

Gai yang

Pad Thai with vegetables **N** **V**

Jasmine fragrant rice **V**

Gourmet Menu D

For a minimum of four guests

Three courses at £26 per person

Starters

Prawn crackers

Spare ribs

Tempura king prawns

Chicken satay **N**

Sesame mushroom toast **V**

Second course

Tom kha chicken **N**

Main course

Duck with pak choi

Massaman beef **N** **N**

Spicy coconut chicken **N**

Sweet and sour prawns

Pad Thai noodles with pork **N**

Mixed vegetables with oyster sauce

Jasmine fragrant rice **V**

Vegetarian Menu E **V**

For a minimum of two guests

Two courses at £18 per person

Starters

Vegetarian crackers

Spring rolls

Sesame mushroom toast

Tempura vegetables

Main course

Yellow curry vegetables **N**

Morning glory **N**

Pad Thai noodles with tofu

(with or without egg) **N**

Jasmine fragrant rice