

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  Dishes that contain nuts as an ingredient
 Mildly Spicy  Medium Spicy  Very Spicy  Gluten Free

*Supplement £1.80 for all prawn dishes All prices are inclusive of VAT

Starters















- Brewery Tap starters** for 2 to share **12.10**
Chicken satay  , Honey spare ribs, Oaka chicken wings and Dim sum, served with a selection of dips
- Vegetarian starters** for 2 to share  **10.80**
Thai fries, Fried tofu  , Tempura vegetables and Spring rolls, served with a selection of dips
- Prawn crackers**  **2.85**
Thai-style spicy crackers served with a sweet chilli dip
- Thai fries**  **3.95**
Spicy potato wedges served with a sweet chilli dip
- Oaka chicken wings** **5.80**
Served with a sweet chilli dip
- Crispy pork belly** **6.20**
Deep-fried until golden, served with a sweet soy dip
- Tempura king prawns** **6.50**
Served with a wasabi mayonnaise dip
- Garlic pepper beef**  **6.20**
Deep-fried slices of beef marinated with garlic and coriander, served with a hot chilli dip
- Honey spare ribs** **6.20**
Grilled pork ribs seasoned with Thai spices and honey
- Spring rolls**  **5.20**
Served with a plum sauce
- Chicken satay**   **5.95**
Marinated chicken on bamboo skewers, grilled and served with a rich peanut sauce
- Dim sum** **6.50**
Steamed pork and king prawn dim sum, served with a light sweet soy sauce
- Crispy squid** **6.50**
Served with a tamarind and pineapple sauce
- Sesame pork** **5.95**
Marinated grilled neck of pork with garlic, pepper and sesame seeds, served with a sweet chilli and sesame dip
- Fried tofu**    **5.20**
Served with crushed peanuts in a sweet chilli dip
- Tempura vegetables**  **5.20**
Served with a sweet chilli dip
- Duck spring rolls** **6.20**
Roast duck with glass noodles and vegetables wrapped in Thai pastry, deep fried, served with a hoisin dip

Soups and Salads


- Tom kha**   vegetables  **5.50**, chicken **5.95**, king prawns **6.95**
Spicy galangal coconut milk soup with mushrooms, lemon grass and chillies
- Tom yum**   vegetables  **5.50**, chicken **5.95**, king prawns **6.95**
Spicy lemon grass soup with mushrooms, galangal and chillies
- Yum talay**   **11.50**
King prawns, squid, mussels and glass noodles tossed in a traditional yum dressing of lime juice, chilli and fresh Thai herbs
- Grilled spicy beef**   **9.80**
Slices of grilled beef, tossed with chilli-lime salad dressing and cucumber
- Grilled neck of pork salad**  **9.80**
Wok-tossed with spicy lime dressing, chilli, red onions, spring onions and sprinkled with toasted rice

Main Courses









Curries

- Green curry** (chicken, beef, pork, king prawns* or vegetables)   **9.60**
Green chilli curry, aubergine, sweet basil and bamboo shoots
- Yellow curry** (chicken, beef, pork, king prawns* or vegetables)    **9.60**
Sun-dried chilli curry with turmeric, tomatoes, potatoes and onions
- Red curry** (chicken, beef, pork, king prawns* or vegetables)   **9.60**
Red chilli curry, spices, aubergine, sweet basil and bamboo shoots
- Panang curry** (chicken, beef, pork, king prawns* or vegetables)   **9.80**
A creamy curry with kaffir lime leaves
- Massaman curry** (thick cuts of beef)    **9.95**
A slow-cooked curry with tamarind, potatoes, onions and roasted peanuts
- Roast duck curry**   **9.95**
Red curry with pineapple and tomatoes

Seafood

- Sizzling seafood**  **13.80**
King prawns, squid and mussels fried with lesser ginger, garlic, chillies and sweet basil
- Tangy sea bass**  **14.95**
Shallow-fried fillet of sea bass with spicy tamarind, pineapple, peppers, chillies and onions
- Asparagus and king prawns** **13.40**
Wok-fried king prawns with asparagus, carrot and spring onions in rice wine sauce
- Salmon pad king** **13.80**
Shallow-fried fillet of salmon, basted with a flavourful jus, yellow bean sauce, ginger, celery, onions and spring onions
- Steamed soy sea bass** **14.95**
Fillet of sea bass, doused with sesame and soy sauce, sprinkled with ginger and spring onions
- Steamed lime and chilli sea bass**   **14.95**
Fillet of sea bass steamed with coriander, chilli and lime juice
- Scallops and king prawns** **13.90**
Stir-fried scallops and king prawns, with mushrooms, in a rice wine sauce








Wok

- Crispy chilli beef**  **9.80**
Wok-fried in an aromatic sun-dried chilli sauce and rice wine
- Sweet and sour** (chicken, beef, pork, king prawns* or vegetables ) **9.60**
Stir-fried with cucumber and tomatoes in a tangy, fruity sauce
- Chilli and basil** (chicken, beef, pork, king prawns* or vegetables )  **9.60**
Fried with crushed chillies, garlic and sweet basil
- Sizzling beef** **10.80**
Fried with Thai herbs and ground black pepper
- Spicy coconut chicken**   **9.80**
Wok-fried with lesser ginger, garlic, chillies, green beans and sweet basil in a spicy coconut sauce
- Chilli glazed pork belly**  **10.20**
Stir fried with caramelised chilli sauce and fine beans
- Sizzling pork** **10.20**
Slices of pork wok- fried with onions, tomatoes, soy and rice wine sauce
- Chicken cashew nuts**  **9.60**
Chicken fried with mushrooms, onions, pineapple and cashew nuts





Grills

- Gai yang** **12.95**
Grilled chicken marinated with lemon grass, garlic and coriander, served with a sweet chilli dip
- Tamarind duck** **13.80**
Crispy roast duck basted in a tamarind sauce, topped with crispy-fried shallots and dried chillies
- Weeping tiger steak**  **15.95**
Char-grilled marinated rib eye steak with Thai fries, served with a spicy dip










Noodles and Rice—Complete Dishes

- Noodles with roast duck** **10.20**
Stir-fried noodles with slices of roast duck, egg, spring onions and bean sprouts tossed in sesame oil and soy sauce
- Pad Thai** (chicken, beef, pork, king prawns* or vegetables )   **9.60**
Rice noodles fried in a tamarind sauce with egg, bean sprouts and crushed peanuts
- Chilli and lime noodle soup**   **10.20**
Rice noodles soup with chicken flavoured with lime juice, chillies and crushed peanuts, served with crispy wontons
- Drunken noodles** (chicken, beef, pork, king prawns* or vegetables )  **9.60**
Flat rice noodles fried with garlic, chillies, bamboo shoots, baby corn, fine beans and sweet basil
- Special fried rice** (chicken, beef, pork, king prawns* or vegetables ) **9.40**
Thai-style fried rice with dark soy sauce, egg, onions and tomatoes
- Spicy basil rice** (chicken, beef, pork, king prawns* or vegetables )  **9.40**
Spicy fried rice with crushed garlic and sweet basil, topped with a crispy fried egg

Vegetables

- Tofu and bean sprouts**  **7.80**
Tofu fried with bean sprouts and spring onions in a choice of oyster or vegetarian sauce
- Mixed vegetables**  **7.80**
Mixed vegetables fried with garlic in a choice of oyster or vegetarian sauce
- Gailan with garlic sauce**   **7.95**
Stir-fried Chinese broccoli with garlic and fresh chillies in a choice of oyster or vegetarian sauce

Side Orders

- Steamed rice**   **3.20**
Steamed Thai jasmine fragrant rice
- Egg fried rice**   **3.60**
Thai jasmine fragrant rice fried with egg
- Coconut rice**   **3.60**
Thai jasmine fragrant rice steamed with coconut milk
- Pad noodles**  **5.60**
Fine noodles fried with spring onions and bean sprouts, tossed in sesame and soy sauce
- Garlic noodles**   **5.60**
Steamed rice noodles tossed with bean sprouts and 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.

Set Menus

Menu A

For a minimum of 2 people
Two courses at £21 per person

Starters:

Prawn crackers (GF), Honey spare ribs,
Chicken satay (N) (GF) and Spring rolls (V)

Main Course:

Green curry beef (GF)
Chicken cashew nuts (N)
Mixed vegetables in oyster sauce
Jasmine fragrant rice (V) (GF)

Menu B

For a minimum of 2 people
Two courses at £22 per person

Starters:

Prawn crackers (GF), Tempura king prawns,
Chicken satay (N) (GF) and Spring rolls (V)

Main Course:

Sweet and sour king prawns
Red curry with chicken (GF)
Tofu and bean sprouts in oyster sauce
Jasmine fragrant rice (V) (GF)

Menu C

For a minimum of 4 people
Two courses at £23 per person

Starters:

Prawn crackers (GF), Tempura vegetables (V),
Dim sum, Honey spare ribs and Oaka chicken wings

Main Course:

Panang curry with beef (GF)
Chilli glazed pork belly (GF)
Sweet and sour king prawns
Gai yang
Pad Thai with vegetables (N) (V) (GF)
Jasmine fragrant rice (V) (GF)

Gourmet Menu D

For a minimum of 4 people
Three courses at £29 per person

Starters:

Prawn crackers (GF), Honey spare ribs,
Tempura king prawns, Chicken satay (N) (GF) and Spring rolls (V)

Second Course:

Tom yum vegetables (GF)

Main Course:

Tamarind duck
Massaman beef (N) (GF)
Spicy coconut chicken (GF)
Asparagus and king prawns
Pad Thai noodles with pork (N) (GF)
Mixed vegetables in oyster sauce
Jasmine fragrant rice (V) (GF)

Vegetarian Menu E (V)

For a minimum of 2 people
Two courses at £20 per person

Starters:

Vegetarian crackers (GF), Spring rolls,
Fried tofu (N) (GF) and Tempura vegetables

Main Course:

Yellow curry tofu (GF)
Mixed vegetables
Pad Thai noodles with tofu (with or without egg) (N) (GF)
Jasmine fragrant rice (GF)

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 Diners and American Express cards.

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

We hope to see you again soon.