

# THE TAP MENU

## STARTERS

- 1. Brewery Tap platter** for two to share **12.85**  
Tempura king prawns, Spare ribs, Oaka chicken wings and Sun-dried beef 🌶️, served with a selection of dips
- 2. Vegetarian platter** for two to share **10.95**  
Thai fries, Spiced aubergine 🌶️, Tempura vegetables and Spring rolls, served with a selection of dips
- 3. Prawn crackers** **2.95**  
Thai-style spicy crackers served with a sweet chilli dip
- 4. Thai fries** **4.15**  
Spicy potato wedges served with a sweet chilli dip
- 5. Spiced aubergine** **5.40**  
Fried with garlic and vegetarian sauce, served with a chilli dip
- 6. Tempura vegetables** **5.40**  
Served with a sweet chilli dip
- 7. Spring rolls** **5.40**  
Served with a plum dip
- 8. Sun-dried beef** **6.50**  
Fried slices of marinated beef served with a chilli dip
- 9. Spare ribs** **6.50**  
Grilled pork ribs seasoned with Thai spices
- 10. Oaka chicken wings** **5.95**  
Served with a sweet chilli dip
- 11. Chicken satay** **6.25**  
Grilled on bamboo skewers, served with a rich peanut dip
- 12. Crispy squid** **6.80**  
Served with a tamarind and pineapple dip
- 13. Crispy pork belly** **6.50**  
Deep-fried until golden, served with a sweet soy dip
- 14. Tempura king prawns** **6.80**  
Served with a wasabi mayonnaise dip
- 15. Duck spring rolls** **6.50**  
Served with a hoisin dip

## SOUPS AND SALAD

- 16. Tom kha** 🌶️ **5.60**, chicken **6.20**, prawns **6.95**  
Spicy galangal coconut milk soup with mushrooms and lemon grass
- 17. Tom yum** 🌶️ **5.60**, chicken **6.20**, prawns **6.95**  
Spicy lemon grass soup with mushrooms, galangal and chillies
- 18. Grilled spicy beef** 🌶️ **11.95**  
Slices of beef, tossed with chilli-lime salad dressing and cucumber

## MAINS

### Curries

- 19. Green curry** 🌶️ **9.80** or prawns **11.60**  
Green chilli curry, aubergine, sweet basil and bamboo shoots
- 20. Yellow curry** 🌶️ **9.80** or prawns **11.60**  
Sun-dried chilli curry with turmeric, tomatoes, potatoes and onions
- 21. Red curry** 🌶️ **9.80** or prawns **11.60**  
Red chilli curry, spices, aubergine, sweet basil and bamboo shoots
- 22. Panang curry** 🌶️ **9.80** or prawns **11.60**  
A creamy curry with kaffir lime leaves
- 23. Massaman curry** (thick cuts of beef) **10.20**  
A curry with tamarind, potatoes, onions and roasted peanuts
- 24. Roast duck curry** 🌶️ **10.20**  
Red curry with pineapple and tomatoes

### Chef's Specialities

- 25. Weeping tiger steak** 🌶️ **16.80**  
Char-grilled rib eye steak with Thai fries, served with a spicy tamarind dip
- 26. Gai yang** **13.60**  
Grilled chicken marinated with lemon grass, garlic and coriander, served with a sweet chilli dip
- 27. Tangy sea bass** 🌶️ **15.60**  
Shallow-fried fillet of sea bass with spicy tamarind, pineapple, peppers, chillies and onions
- 28. King prawns and pineapple** **13.95**  
Battered king prawns fried with pineapple, water chestnuts and grapes in fruity soy sauce
- 29. Steamed soy sea bass** **15.60**  
Fillet of sea bass, doused with sesame and soy sauce, sprinkled with ginger and spring onions

### Wok

- 30. Sweet and sour** veg **9.80** or prawns **11.60**  
Stir-fried with cucumber and tomatoes in a tangy, fruity sauce
- 31. Chilli and basil** 🌶️ veg **9.80** or prawns **11.60**  
Fried with crushed chillies, garlic and sweet basil
- 32. Mixed vegetables** veg **9.80** or prawns **11.60**  
Seasonal vegetables fried with garlic sauce
- 33. Crispy chilli beef** 🌶️ **9.95**  
Wok-fried in an aromatic sun-dried chilli sauce and rice wine

- 34. Sizzling beef** **11.20**  
Fried with Thai herbs and ground black pepper
- 35. Spicy coconut chicken** 🌶️ **9.95**  
Wok-fried with lesser ginger, garlic, chillies, green beans and sweet basil in a spicy coconut sauce
- 36. Pork belly and pak choi** **10.80**  
Stir-fried crispy pork belly and pak choi in oyster sauce
- 37. Chicken cashew nuts** **9.95**  
Chicken fried with mushrooms, onions and cashew nuts

## Noodles and Rice—Complete Dishes

- 38. Noodles with roast duck** **10.60**  
Stir-fried noodles with slices of roast duck, egg, spring onions and bean sprouts tossed in sesame oil and soy sauce
- 39. Pad Thai** **9.80** or prawns **11.60**  
Rice noodles fried in a tamarind sauce with egg, bean sprouts and crushed peanuts
- 40. Special fried rice** veg **9.80** or prawns **11.60**  
Thai-style fried rice with dark soy sauce, egg, onions and tomatoes
- 41. Spicy basil rice** 🌶️ veg **9.80** or prawns **11.60**  
Spicy fried rice with crushed garlic and sweet basil, topped with a crispy fried egg

## SIDES

- 42. Steamed rice** **3.25**
- 43. Egg fried rice** **3.65**
- 44. Coconut rice** **3.65**
- 45. Pad noodles** **5.65**  
Fine noodles fried with spring onions and bean sprouts, tossed in sesame and soy sauce

### To guide you through the menu:

- V** Dishes suitable for vegetarians
- N** Dishes that contain nuts as an ingredient
- 🌶️** Mildly Spicy
- 🌶️🌶️** Medium Spicy
- 🌶️🌶️🌶️** Very Spicy
- LG** Very Low Gluten or Virtually no Gluten
- GF** Gluten Free

### Food Allergies and Intolerances - Important Notice

If any of your party have food allergies or intolerances, we need to know before you place your order. Staff will refer you to our detailed allergen matrix and assist you with your selection. We cannot guarantee that any food item is completely free from traces of allergen as we freshly prepare and cook our food in a kitchen where nuts, gluten and allergens are present.

Welcome to *The Brewery Tap*. Our Thai chefs have created this delicious, fresh and healthy menu in order to complement perfectly our award-winning beers crafted by *Oakham Ales*. Please also check out our impressive 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.

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

## THE BREWERY TAP - OPENING HOURS

**Mon-Wed:** Lunch 12-2:30pm Dinner 5-10pm

**Thurs-Sun:** All day from 12-10pm

Last order for food: 9:45pm

Last order for drink: 10pm

Last order for takeaway: 10pm

## SET MENUS Our excellent set menus have been carefully put together by our chefs and are designed for sharing ...

### MENU A

For a minimum of 2 people

Two courses at **£21.50** per person

#### Starters

Prawn crackers **LG**  
Spare ribs  
Oaka chicken wings  
Spring rolls **V**

#### Main course

Red curry beef **🍴 LG**  
Chicken cashew nuts **N**  
Mixed vegetables in oyster sauce  
Jasmine fragrant rice **V LG**

### MENU B

For a minimum of 2 people

Two courses at **£22.50** per person

#### Starters

Prawn crackers **LG**  
Tempura king prawns  
Chicken satay **N LG**  
Sun-dried beef **🍴**

#### Main course

Sweet and sour king prawns **LG**  
Green curry with chicken **🍴 LG**  
Pork belly and pak choi  
Jasmine fragrant rice **V LG**

### MENU C

For a minimum of 4 people

Two courses at **£23.50** per person

#### Starters

Prawn crackers **LG**  
Tempura vegetables **V**  
Duck spring rolls  
Spare ribs  
Oaka chicken wings

#### Main course

Panang curry with beef **🍴 LG**  
Chilli and basil with pork **🍴**  
Sweet and sour king prawns **LG**  
Gai yang  
Pad Thai with vegetables **N V LG**  
Jasmine fragrant rice **V LG**

### GOURMET MENU D

For a minimum of 4 people

Three courses at **£29.50** per person

#### Starters

Prawn crackers **LG**  
Spare ribs  
Tempura king prawns  
Chicken satay **N LG**  
Sun-dried beef **🍴**

#### Second course

Grilled spicy beef salad **🍴 LG**

#### Main course

Tangy sea bass **🍴**  
Massaman beef **N 🍴 LG**  
Gai yang  
Sweet and sour king prawns **LG**  
Pad Thai noodles with pork **N LG**  
Mixed vegetables with oyster sauce  
Jasmine fragrant rice **V LG**

### VEGETARIAN MENU E

For a minimum of 2 people

Two courses at **£20.50** per person

#### Starters **V**

Vegetarian crackers **LG**  
Spring rolls  
Spiced aubergine **🍴**  
Tempura vegetables

#### Main course **V**

Yellow curry tofu and vegetables **🍴 LG**  
Sweet and sour tofu **LG**  
Pad Thai noodles with vegetables (with or without egg) **N LG**  
Jasmine fragrant rice **LG**

[www.thebrewery-tap.com](http://www.thebrewery-tap.com)



## LUNCH SPECIALS MENU **£7.95** A complete meal, served ONLY at lunchtime

Lunch served daily **Mon-Wed** 12-2:30pm, **Thurs-Sun** 12-5:30pm

### L1. Thai Beef Burger served with Thai Fries

Lean beef burger, sweet chilli sauce, served in a bun with mixed salad and onions

### L2. Kra Prao Gai Pitta **🍴** served with Thai Fries

Stir-fried minced chicken with chilli, garlic and sweet basil in a pitta

### L3. Chicken Satay Ciabatta **N** served with Thai Fries

Open chicken satay sandwich with peanut sauce served with mixed salad

### L4. Aromatic Duck Wrap served with Thai Fries

Five spiced duck with hoisin sauce, fresh cucumber and spring onions

### L5. Saucy Karaoke Chicken with Rice **🍴**

Marinated chicken in breadcrumbs and Thai spices, deep fried and basted with Panang sauce served with rice

### L6. Vegetarian Yellow Curry **V 🍴** served with Rice, Noodles or Thai Fries

Yellow curry made with coconut milk, sun-dried chillies, spices, onions, tomatoes and potatoes

### L7. Massaman Beef Curry **N 🍴** served with Rice, Noodles or Thai Fries

Beef curry from the South of Thailand, with roasted dried spices, onions, peanuts and potatoes

### L8. Green Curry Chicken **🍴** served with Rice, Noodles or Thai Fries

Traditional green curry with aubergine, sweet basil and bamboo shoots

### L9. Spicy Beef and Fine Beans **🍴** served with Rice

Stir-fried slices of beef with caramelised chilli sauce and fine beans

### L10. Chicken Garlic Rice

Wok-fried garlic rice with soy sauce, pepper, carrot and spring onions

### L11. Pad Bammie Muu

Noodles fried with pork in sweet and tangy sauce with bean sprouts, cabbage and spring onions

### L12. Brewery Tap Spicy Chicken Noodles **🍴**

Fine rice noodles stir-fried with chicken, bean sprouts, spring onions, and egg flavoured with spicy roasted chillies

## DESSERT MENU

### Fried Ice Cream **V** £4.60

Breaded scoops of ice cream deep-fried until golden, topped with rich chocolate sauce

### Warm Sticky Toffee Pudding **V N** £4.40

A square cut sticky toffee pudding, served warm with butterscotch sauce

### New York Cheesecake **V** £4.50

A vanilla cheesecake on a crunchy biscuit base, topped with strawberry sauce

### Chocolate Fudge Cake **V** £4.30

Rich fudge cake, served warm with vanilla ice cream and chocolate sauce

### Mint Choc Chip Ripple **V GF** £3.75

Refreshing mint ice cream with chocolate chips and chocolate ripple

### Gluten-Free Chocolate Brownie **V GF** £4.50

Served with vanilla ice cream topped with rich chocolate sauce

### Vanilla Ice Cream **V GF** £3.25

Topped with rich chocolate sauce