

THE BREWERY TAP TAKEWAY 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** 🍴 **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** 🍴 **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

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.

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.



THE BREWERY TAP

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80 Westgate,

Peterborough PE1 2AA

www.thebrewery-tap.com

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.

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

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 **LG**

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 **LG**
- 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 **LG**

Second course

- Grilled spicy beef salad **LG**

Main course

- Tangy sea bass **LG**
- 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 **LG**
- 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**

LUNCH SPECIALS MENU £7.95

Fri – Sat Lunch 12 – 5:00 pm

Sun Lunch 12 – 3:30 pm

A complete meal, served ONLY at lunchtime

- 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** **LG** 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** **LG**
Marinated chicken in breadcrumbs and Thai spices, deep fried and basted with Panang sauce served with rice
- L6. Vegetarian Yellow Curry** **V LG** 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 LG** 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** **LG** served with Rice, Noodles or Thai Fries
Traditional green curry with aubergine, sweet basil and bamboo shoots
- L9. Spicy Beef and Fine Beans** **LG** 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** **LG**
Fine rice noodles stir-fried with chicken, bean sprouts, spring onions, and egg, flavoured with spicy roasted chillies