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:

Suitable for vegetarians
 Contains nuts as an ingredient
 Wildly Spicy
 Medium Spicy
 Very Spicy

Starters

- **1. Brewery Tap platter** for 2 to share **13.45**
- Thai fish cakes ()
 (i) (ii) (iii) (
- Thai fries, Firecracker cauliflower 2, Tempura vegetables and Spring rolls, served with a selection of dips **3. Prawn crackers (G) 2.95**
- Thai-style spicy crackers served with a sweet chilli dip
- 4. Thai fries **(V)** 4.20
- Spicy potato wedges served with a sweet chilli dip 5. Firecracker cauliflower ♥ ② 5.45
- Tempura cauliflower, caramelised with sesame oil and Sriracha chilli sauce
- 6. Spring rolls **(V)** 5.45
- Served with a plum dip
 7. Tempura vegetables
 5.45
- Served with a sweet chilli dip
- 8. Sun-dried pork 🤣 6.70
- Succulent slices of marinated pork served with a Sriracha chilli dip
- 9. Chicken wings 🕒 6.10
- Served with a sweet chilli dip **10. Crispy garlic beef 6.70**
- Deep-fried slices of beef marinated with garlic and coriander, served with a Sriracha chilli dip 11. Spare ribs G 6.70
- Grilled pork ribs seasoned with Thai spices
- **12.** Chicken satay () (G 6.30 Grilled on bamboo skewers, served with a rich peanut dip
- **13. Duck spring rolls 6.70** Served with a hoisin dip
- 14. Crispy pork belly 6.70 Deep-fried until golden, served with a light sweet soy dip
- **15. Dim sum 6.90**
- Steamed pork and king prawn dim sum, served with a light sweet soy dip **16. Tempura king prawns 6.95**
- Served with a wasabi mayonnaise dip 17. Thai fish cakes () 2 (5.90)
- Fried mildly spiced fish cakes, served with a cucumber, crushed peanut and sweet chilli dip **18. Bang Bang prawns 6.90**
- Crispy king prawns served with a Sriracha and mayonnaise dip
- **19. Crispy squid 2 6.90** Served with a tamarind and pineapple dip

Soups and Salads

- 20. Tom kha 🖉 🕼 vegetables 🖤 5.60, chicken 6.30, king prawns 6.95 Spicy galangal coconut milk soup with mushrooms, lemongrass and chillies
- **21. Tom yum 2 (G** vegetables **V 5.60**, chicken **6.30**, king prawns **6.95** Spicy lemongrass soup with mushrooms, galangal and chillies
- **22. Yum talay** (2) (19) **14.20** King prawns, squid, mussels and glass noodles tossed in a traditional yum dressing of lime juice, chilli and fresh Thai herbs
- 23. Neck of pork salad 🥏 11.20
- Char-grilled, marinated neck of pork, tossed with chilli-lime dressing, red onions and toasted rice **24. Grilled spicy beef** (2) (19) **12.80**
- Slices of grilled beef, tossed with chilli-lime salad dressing and cucumber **25. Larb gai 29 (G) 10.20**
- Wok-tossed, minced chicken with chilli-lime dressing, red onions, spring onions and toasted rice

Main Courses

Curries

- **26. Green curry 2 (i)** vegetables, chicken, beef or pork **9.95** or king prawns **11.90** Green chilli curry, aubergine, sweet basil and bamboo shoots
- **27. Yellow curry 2 (i)** vegetables **()**, chicken, beef or pork **9.95** or king prawns **11.90** Sun-dried chilli curry with turmeric, tomatoes, potatoes and onions
- **28. Red curry 29 (io**) vegetables, chicken, beef or pork **9.95** or king prawns **11.90** Red chilli curry, spices, aubergine, sweet basil and bamboo shoots
- **29. Panang curry** (2) (16) vegetables, chicken, beef or pork **9.95** or king prawns **11.90** A creamy curry with kaffir lime leaves
- **30. Massaman curry** (thick cuts of beef) **(1) ⊘ (io) 10.80** A slow-cooked curry with tamarind, potatoes, onions and roasted peanuts
- **31. Roast duck curry 2 (G) 10.95** 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 identify ingredients that may cause allergic reactions for individuals with food allergies or intolerances; it is impossible to guarantee a risk-free environment as sesame seeds, nuts, soy and other glutinous ingredients are used in our kitchens.

Seafood

- 32. Sizzling seafood
 14.60
 King prawns, squid and mussels fried with lesser ginger, garlic, chillies and sweet basil
 33. Tangy sea bass
 15.80
- Shallow-fried fillet of sea bass with spicy tamarind, pineapple, peppers, chillies and onions **34. Hor mok talay** (2) (19) **14.60**
- King prawns, squid, mussels, egg, cabbage and spices in a steamed curry sauce **35. Black pepper salmon 2 14.50**
- Wok-fried salmon with garlic, peppers and onions in a black pepper sauce **36. Steamed soy sea bass 15.80**
- Fillet of sea bass, doused with sesame and soy sauce, sprinkled with ginger and spring onions **37. Steamed lime and chilli sea bass 2 (15.80**
- Fillet of sea bass, steamed with coriander, chilli and lime juice **38. Scallops and king prawns 15.40**
- Stir-fried scallops and king prawns, with mushrooms, in a rice wine sauce

Wok

- **39. Sweet and sour** vegetables **()**, chicken, beef or pork **9.95** or king prawns **11.90** Stir-fried with cucumber and tomatoes in a tangy, fruity sauce
- **40. Chilli and basil** *⊘* vegetables **()**, chicken, beef or pork **9.95** or king prawns **11.90** Fried with crushed chillies, garlic and sweet basil
- **41. Pad ginger** vegetables **()**, chicken, beef or pork **9.95** or king prawns **11.90** Stir-fried with mushrooms, ginger, chillies, onions and spring onions
- 42. Crispy chilli beef <a>2 10.40 Wok-fried in an aromatic sun-dried chilli sauce and rice wine
- 43. Sizzling beef 11.50
- Fried with Thai herbs and ground black pepper **44. Spicy coconut chicken 2 10.40**
- Wok-fried with lesser ginger, garlic, chillies, green beans and sweet basil in a spicy coconut sauce **45. Chilli glazed pork belly 10.95**
- Stir-fried with caramelised chilli sauce and fine beans
- **46. Chicken cashew nuts (№) 10.40** Chicken fried with mushrooms, onions and cashew nuts

Grills

- 47. Gai yang 13.80
- Grilled chicken marinated with lemongrass, garlic and coriander, served with a sweet chilli dip **48. Grilled neck of pork 2 12.10**
- Char-grilled tender pork, served with a spicy tamarind dip on a bed of flash-fried bean sprouts **49. Duck with pak choi 2 13.95**
- Grilled duck with ginger, garlic, chillies and sweet soy sauce on a bed of pak choi **50. Weeping tiger steak 2 16.95**
- Char-grilled, marinated rib eye steak with Thai fries, served with a spicy tamarind dip

Noodles and Rice-Complete Dishes

- 51. Noodles with roast duck 10.95 Stir-fried with egg, spring onions, bean sprouts, soy sauce and sesame oil
- 52. King prawns curry noodle soup
 12.80 Northern Thai style spicy rice noodles in a red curry sauce with bean sprouts, tempura king prawns and crispy wontons
- 53. Spicy crispy pork noodles <a>2 10.75Flat rice noodles fried with crispy pork belly, chillies, bamboo shoots, baby corn, fine beans and sweet basil
- **54. Pad Thai (1)** (1) vegetables (1), chicken, beef or pork **9.95** or king prawns **11.90** Rice noodles fried in a tamarind sauce with egg, bean sprouts and crushed peanuts
- **55. Special fried rice** vegetables **♥**, chicken, beef or pork **9.95** or king prawns **11.90** Thai-style fried rice with dark soy sauce, egg, onions and tomatoes
- **56. Spicy basil rice** *⊘* vegetables **●**, chicken, beef or pork **9.95** or king prawns **11.90** Spicy fried rice with crushed garlic and sweet basil, topped with a crispy fried egg
- **57. Pineapple rice** vegetables **()**, chicken, beef or pork **9.95** or king prawns **11.90** Special fried rice with pineapple, egg, soy sauce, curry powder, peppers and tomatoes

Vegetables (choice of oyster or vegetarian sauce)

- 58. Morning glory ♥ ❷ 8.50 Stir-fried morning glory with garlic, fresh chillies and soybean sauce
- **59. Mixed vegetables 7.95** Mixed vegetables fried with garlic sauce
- 60. Chilli pak choi and mushrooms **V 2** 8.50
- Flash-fried pak choi, mushrooms, carrots with garlic and crushed chillies **61. Tofu and bean sprouts (1) 8.40**
- Tofu fried with bean sprouts and spring onions

Sides

- 62. Steamed rice **V** ᅝ 🛛 3.25
- Steamed Thai jasmine fragrant rice **63. Egg fried rice (V)** (G) **3.65**
- Thai jasmine fragrant rice fried with egg **64. Coconut rice (V)** (G) **3.65**
- Thai jasmine fragrant rice steamed with coconut milk **65. Pad noodles 5.65**
 - Fine noodles fried with spring onions and bean sprouts, tossed in a sesame and soy sauce

Set Menus

Prawn crackers (G, Spare ribs (G,

Chicken wings 📭 and Spring rolls 🚺

Mixed vegetables with oyster sauce, Jasmine fragrant rice 🚺 💪

Menu A

For a minimum of 2 people Two courses at £21.95 per person

Menu B

For a minimum of 2 people Two courses at £22.95 per person

Menu C

For a minimum of 4 people Two courses at £23.95 per person

Gourmet Menu D

For a minimum of 4 people Three courses at £29.95 per person

Vegetarian Menu E

For a minimum of 2 people Two courses at £20.95 per person

Yellow curry tofu and vegetables 🥏 🤒 Mixed vegetables with vegetarian sauce, Pad Thai noodles with vegetables (with or without egg) 🚯 😡 Jasmine fragrant rice

We cater for pre-booked parties of 20 or more. Please ask to see our extensive buffet menu.

For 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.

We hope you have a great meal and would love to hear any comments you might have.

We hope to see you again soon.

Starters

Main Course Red curry beef 🕗 📭, Chicken cashew nuts 🕔,

Starters

Prawn crackers **L**G, Tempura king prawns, Chicken satay 🚺 😡, Sun-dried pork 🥏 Main Course Sweet and sour king prawns LG, Green curry with chicken 💋 🗔, Pad ginger pork 🥏, Jasmine fragrant rice 🚺 🤒

Starters

Prawn crackers 💪, Tempura vegetables 🚺, Duck spring rolls, Spare ribs 🕼 and Chicken wings 🕼 Main Course Massaman beef 🚺 💋 🤒 Chilli glazed pork belly 🥝, Sweet and sour king prawns LG, Gai yang, Pad Thai with vegetables 🕔 💔 💪,

Jasmine fragrant rice 🚺 💪

Starters

Prawn crackers (G, Spare ribs (G, Tempura king prawns, Chicken satay 🕦 📭, Crispy garlic beef 🥝 Second Course Larb gai 💋 ᡁ

Main Course

Tangy sea bass 🥏, Panang curry with chicken 🥏 🤒 Sizzling beef, Sweet and sour king prawns LG, Pad Thai noodles with pork 🚺 녀, Mixed vegetables with oyster sauce, Jasmine fragrant rice 🚺 🕼

Starters 🚺

Vegetarian crackers LG, Spring rolls, Firecracker cauliflower 🥝, Tempura vegetables Main Course 💔