

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

 Very Low Gluten or Virtually no Gluten
-  Mildly Spicy

 Medium Spicy

 Very Spicy

Starters

1.

Brewery Tap platter for 2 to share

13.20

Thai fish cakes    , Duck Spring rolls, Spare ribs  and Chicken wings  , served with a selection of dips
2.

Vegetarian platter for 2 to share

11.10

Thai fries, Firecracker cauliflower  , 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

 4.20

Spicy potato wedges served with a sweet chilli dip
5.

Firecracker cauliflower

  5.45


Tempura cauliflower, caramelised with sesame oil and Sriracha chilli sauce
6.

Spring rolls

 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

 6.70

Grilled pork ribs seasoned with Thai spices
12.

Chicken satay

  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

   6.90


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

 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

  vegetables  5.60, chicken 6.30, king prawns 6.95

Spicy lemongrass soup with mushrooms, galangal and chillies
22.

Yum talay

  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

  12.80

Slices of grilled beef, tossed with chilli-lime salad dressing and cucumber
25.

Larb gai

  10.20



Wok-tossed, minced chicken with chilli-lime dressing, red onions, spring onions and toasted rice

Main Courses

Curries




26.

Green curry

  vegetables, chicken, beef or pork 9.95 or king prawns 11.90



Green chilli curry, aubergine, sweet basil and bamboo shoots
27.

Yellow curry

  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

  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

  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)

   10.80

A slow-cooked curry with tamarind, potatoes, onions and roasted peanuts
31.

Roast duck curry


  10.95

Red curry with pineapple and tomatoes

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

  14.60

King prawns, squid, mussels, egg, cabbage and spices in a steamed curry sauce
35.

Black pepper salmon

 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

  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

 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

 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

 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

 13.95

Grilled duck with ginger, garlic, chillies and sweet soy sauce on a bed of pak choi
50.

Weeping tiger steak

 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

 10.75


Flat rice noodles fried with crispy pork belly, chillies, bamboo shoots, baby corn, fine beans and sweet basil
54.

Pad Thai

  vegetables  , 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

  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

  8.50

Flash-fried pak choi, mushrooms, carrots with garlic and crushed chillies
61.

Tofu and bean sprouts



 8.40

Tofu fried with bean sprouts and spring onions

Sides



62.

Steamed rice

  3.25



Steamed Thai jasmine fragrant rice
63.

Egg fried rice

  3.65


Thai jasmine fragrant rice fried with egg
64.

Coconut rice

  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

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.

Set Menus





Menu A

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

Starters

Prawn crackers , Spare ribs ,
Chicken wings  and Spring rolls 

Main Course

Red curry beef ,
Chicken cashew nuts ,
Mixed vegetables with oyster sauce,
Jasmine fragrant rice  







Menu B

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

Starters

Prawn crackers , Tempura king prawns,
Chicken satay  , Sun-dried pork 





Main Course

Sweet and sour king prawns ,
Green curry with chicken  ,
Pad ginger pork ,
Jasmine fragrant rice  









Menu C

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

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 ,
Gai yang,
Pad Thai with vegetables   ,
Jasmine fragrant rice  



Gourmet Menu D

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









Starters

Prawn crackers , Spare ribs , Tempura king prawns,
Chicken satay  , Crispy garlic beef 

Second Course

Larb gai  



Main Course

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






Vegetarian Menu E

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

Starters

Vegetarian crackers , Spring rolls,
Firecracker cauliflower , Tempura vegetables

Main Course

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.



MENU



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