

STARTERS

1. **Brewery Tap Platter for 2 to share** 15.70
Thai Fishcakes **LG N** 🌶️, Dim Sum, Spare Ribs **LG** and Thai Chicken Wings **LG**, served with a selection of dips
2. **Vegetarian Platter for 2 to share V** 13.25
Sweetcorn Croquettes 🌶️, Firecracker Cauliflower 🌶️🌶️, Tempura Vegetables and Spring Rolls, served with a selection of dips
3. **Prawn Crackers LG** 3.80
Thai-style spicy crackers served with a sweet chilli dip
4. **Crispy Caramelised Beef 🌶️** 8.50
Flavoured with Sriracha chilli sauce, finished with toasted sesame seeds
5. **Sweetcorn Croquettes V 🌶️** 6.80
Seasoned with herbs and spices, served with a sweet chilli dip
6. **Thai Fries V** 4.80
Spicy potato wedges served with a sweet chilli dip
7. **Firecracker Cauliflower V 🌶️🌶️** 6.80
Caramelised with sesame oil and Sriracha chilli sauce
8. **Spring Rolls V** 6.40
Served with a plum dip
9. **Tempura Vegetables V** 6.50
Served with a sweet chilli dip
10. **Crispy Spiced Aubergine LG V 🌶️🌶️** 6.95
Tossed in Thai spices and fresh herbs, served with a Sriracha chilli dip
11. **Mu Ping 🌶️** 7.80
Grilled marinated pork on skewers, served with a spicy tamarind dip
12. **Thai Chicken Wings LG** 7.50
Golden fried Thai-style wings served with a sweet chilli dip
13. **Crispy Salt & Pepper Squid 🌶️** 8.40
Served with a tamarind and pineapple dip
14. **Spare Ribs LG** 7.80
Roasted tender pork ribs seasoned with Thai spices
15. **Chicken Satay LG N** 7.80
Grilled chicken on skewers, served with a rich peanut dip
16. **Duck Spring Rolls** 7.90
Served with a hoisin dip
17. **Crispy Pork Belly** 7.80
Deep-fried until golden, served with a light sweet soy dip
18. **Dim Sum** 7.90
Steamed pork and king prawn dim sum, served with a soy dip
19. **Tempura King Prawns** 8.20
Served with a wasabi mayonnaise dip
20. **Bang Bang Prawns 🌶️** 8.20
Coated in panko and herbs, served with a Sriracha mayo dip
21. **Thai Fishcakes LG N 🌶️** 8.20
Served with a sweet chilli-cucumber dip and crushed peanuts

SOUPS AND SALADS

- veg **V** 6.50, chicken 7.80, prawns 8.20 —
22. **Tom Kha LG 🌶️**
Coconut milk soup with galangal, mushrooms, lemongrass and chillies
 23. **Tom Yum LG 🌶️**
Spicy lemongrass soup with mushrooms, galangal, coriander and chillies
 24. **Larb Crispy Chicken 🌶️** 10.80
Thai herb salad with mint, lime juice, toasted ground rice and chillies
 25. **Crispy Calamari Salad N** 12.80
Tossed with herbs, crushed peanuts and sweet chilli dressing

CURRIES

- veg 12.60, tofu, chicken, pork 13.20, beef 14.20, prawns 15.60 —
26. **Green Curry LG 🌶️**
Green chilli curry with aubergine, sweet basil and bamboo shoots
 27. **Red Curry LG 🌶️🌶️**
Red chilli curry, spices, aubergine, sweet basil and bamboo shoots
 28. **Jungle Curry LG 🌶️**
Rustic spicy flavours from the North of Thailand without coconut milk
 29. **Yellow Curry LG (with V option) 🌶️**
Sun-dried yellow chilli curry with turmeric, tomatoes, potatoes and onions
 30. **Panang Curry LG 🌶️** tofu, chicken, pork 13.80, beef 14.50, prawns 15.90
A creamy curry with kaffir lime leaves
 31. **Massaman Beef Curry LG N 🌶️** 14.50
Slow-cooked and rich with tamarind, potatoes, onions and peanuts

SEAFOOD

32. **King Prawns in Roasted Chilli Paste 🌶️** 16.80
Stir-fried with red peppers, carrots and spring onions
33. **Sweet Chilli Sea Bass 🌶️** 17.40
Drizzled with a sweet chilli caramelised tamarind sauce
34. **Steamed Shiitake Salmon** 17.60
Infused with ginger, celery and sesame soy sauce
35. **Fried Ginger Jus Sea Bass 🌶️** 17.40
Basted with oyster sauce, shiitake mushrooms and spring onions

WOK

- veg 12.60, tofu, chicken, pork 13.20, beef 14.20, prawns 15.60 —
36. **Sweet and Sour (with V option)**
Stir-fried with cucumber, onions, pineapple and tomatoes
 37. **Pad Ga Prao (with V option) 🌶️🌶️**
Fried with crushed chillies, garlic and basil
 38. **Pad Prik Khing 🌶️**
Fried with green beans and herbs in caramelised chilli sauce
 39. **Spicy Stir-Fry 🌶️**
With wild ginger, green beans, basil and kaffir lime leaves
 40. **Crispy Chilli Beef 🌶️** 13.90
Wok-fried in an aromatic sun-dried chilli and rice wine sauce
 41. **Sizzling Black Pepper Beef** 15.20
With onions, red peppers and spring onions, served on a hot plate
 42. **Chicken and Cashew Nuts N** 13.60
Chicken fried with mushrooms, onions and cashew nuts
 43. **Tamarind Duck** 16.90
Roast duck basted in a tamarind sauce, topped with crispy herbs

GRILLS

44. **Grilled Neck of Pork 🌶️** 14.90
Served with a spicy tamarind dip on a bed of fried bean sprouts
45. **Thai Roast Chicken** 15.80
Marinated with lemongrass and herbs, served with a sweet chilli dip
46. **Weeping Tiger Rib Eye Steak 🌶️** 21.90
Char-grilled, served with Thai fries, vegetables and a spicy tamarind dip

VEGETABLES Please choose from the dishes below to complete your meal

47. **Seasonal Vegetables V** 9.80
Stir-fried with garlic and soy sauce, or with oyster sauce
48. **Tofu and Bean Sprouts V** 9.80
Stir-fried with garlic, spring onions and soy sauce or oyster sauce
49. **Spicy Aubergine and Tofu V 🌶️** 12.50
Fried with chillies, basil, soybean sauce and soy sauce or oyster sauce

SIDES Please choose from the dishes below to complete your meal

50. **Steamed Rice V LG** 3.50
Steamed Thai jasmine fragrant rice
51. **Egg Fried Rice LG** 3.90
Thai jasmine fragrant rice fried with egg
52. **Coconut Rice V LG** 3.95
Thai jasmine fragrant rice steamed with coconut milk
53. **Sticky Rice V LG** 3.95
Steamed glutinous rice, soft and slightly sticky
54. **Pad Noodles V** 6.95
Fried with spring onions and bean sprouts in a sesame soy sauce

RICE AND NOODLES — COMPLETE DISHES

- (with egg option) veg 12.60 **V**, tofu **V**, chicken, pork 13.20, beef 14.20, prawns 15.60
55. **Traditional Thai Fried Rice**
With onions, tomatoes, vegetables, egg, and savoury soy sauce
 56. **Spicy Basil Fried Rice 🌶️🌶️**
With holy basil, garlic, and chilli, finished with a crispy fried egg
 57. **Pad Thai Noodles LG N**
Rice noodles fried in tamarind sauce with egg, bean sprouts, spring onions and crushed peanuts
 58. **Drunken Noodles 🌶️🌶️**
Flat rice noodles fried with garlic, chillies, bamboo shoots, baby corn, green beans and sweet basil
 59. **Pad Woon Sen**
Stir-fried glass noodles with egg, vegetables and a soy seasoning
 60. **Brewery Tap Spicy Noodles 🌶️**
Fine rice noodles stir-fried with bean sprouts, spring onions, and egg, flavoured with spicy roasted chillies
 61. **BBQ and Crispy Pork Rice** 16.90
Marinated roast pork and crispy pork belly glazed with a Thai BBQ sauce, served with rice, a soft-boiled egg and a soy dip



SET MENUS

Enjoy our fresh Thai set menus paired with our award-winning Oakham Ales and a selection of fine wines. Each menu has been carefully created by our chefs to highlight the rich flavours and variety of Thai cuisine, designed for sharing and enjoying together.

Menu A For a minimum of 2 people

Two courses at £26 per person

Starters

Prawn Crackers **LG**, Mu Ping **🌶️**, Thai Chicken Wings **LG**, Spring Rolls **V**

Mains

Green Curry Chicken **LG** **🌶️**, Sweet and Sour Pork, Seasonal Vegetables, Jasmine Fragrant Rice **V LG**

Menu B For a minimum of 2 people

Two courses at £28 per person

Starters

Prawn Crackers **LG**, Tempura King Prawns, Chicken Satay **LG N**, Crispy Pork Belly

Mains

Green Curry King Prawns **LG** **🌶️**, Crispy Chilli Beef **🌶️**, Seasonal Vegetables, Jasmine Fragrant Rice **V LG**

Menu C For a minimum of 4 people

Two courses at £30 per person

Starters

Prawn Crackers **LG**, Crispy Pork Belly, Duck Spring Rolls, Chicken Satay **LG N**, Crispy Salt & Pepper Squid **🌶️**

Mains

Green Curry Chicken **LG** **🌶️**, Crispy Chilli Beef **🌶️**, Sweet and Sour Pork, Chicken and Cashew Nuts **N**, Pad Thai with King Prawns **LG N**, Jasmine Fragrant Rice **V LG**

Gourmet Menu D For a minimum of 4 people

Two courses at £35 per person

Starters

Prawn Crackers **LG**, Crispy Calamari Salad, Dim Sum, Crispy Caramelised Beef **🌶️**, Mu Ping **🌶️**

Mains

Massaman Beef **LG N** **🌶️**, Pad Thai with King Prawns **LG N**, Chicken and Cashew Nuts **N**, Pad Ga Prao Pork **🌶️**, Sweet Chilli Sea Bass **🌶️**, Seasonal Vegetables, Jasmine Fragrant Rice **V LG**

Vegetarian Menu E For a minimum of 2 people

Two courses at £24 per person

Starters **V**

Vegetarian Crackers, Spring Rolls, Firecracker Cauliflower **🌶️**, Sweetcorn Croquettes **🌶️**

Mains **V**

Yellow Curry with Tofu & Vegetables **LG** **🌶️**, Pad Noodles, Sweet and Sour Vegetables, Jasmine Fragrant Rice **LG**

V Dishes suitable for vegetarians

LG Very low gluten or virtually no gluten

N Dishes that contain nuts as an ingredient

🌶️ Mildly Spicy **🌶️🌶️** Medium Spicy **🌶️🌶️🌶️** Very Spicy

Allergies and Intolerances

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present, as well as allergens: therefore we cannot guarantee that any food items are completely free from traces of allergens. All our food is prepared & cooked to order. Please ask a member of staff for our allergen matrix. Please let us know if you have any food allergies or intolerances so we can assist you with your selection.



Menu

PETERBOROUGH HOME OF



Oakham
CRAFT BREW LEGENDS



A UNIQUE COMBINATION OF
THAI CUISINE & CRAFT BEER

01733 358500 thebrewery-tap.com
80 Westgate, Peterborough PE1 2AA