

MENU

20 TAP HOUSE 14

TAPAS SELECTION

Beef Suya Skewers

Nigerian style picanha beef skewers served with chimichurri and dressed salad
— 10.50

Pollo Con Tomate

Diced Chicken Breast and Chorizo sautéed with garlic, tomatoes and paprika
— 9.50

Beef Meatballs

Tender Beef Meatballs coated in a rich tomato sauce served with patatas bravas — 7.50

Nargisi Kofta Scotch Egg

Indian spiced lamb scotch egg served with curried ketchup and green chutney
— 10.00

Prawn & Chicken Jambalaya

Creole Cajun spiced rice, with king prawns, chicken breast & chorizo
— 10.00

Cauliflower Fritas (V,Vg)

Pickled tempura cauliflower, served with a parsnip and miso purée and a chilli jam
— 7.00

Caprese Salad (V,Vg)

Beef tomatos, fresh mozzarella and basil oil and a drizzle of balsamic reduction
— 7.00

Championnes al Ajllo (V,Vg)

Fried button mushrooms cooked in a white wine, garlic and lemon sauce
— 7.00

Jerk Chicken Skewers

In house blended Jerk seasoned chicken thighs, served with mango pico de gallo and dressed salad — 9.00

Slow Braised Pork Cheeks

Pork Cheeks braised with chorizo, red wine and cider served with homemade crusty bread — 9.00

Crispy Belly Pork

Sliced belly pork, served with apple and cider jus, whiskey onion puree and topped with crispy rocket — 9.00

Pork Meatballs

Teriyaki glazed pork meatballs served with a yuzu dressed salad
— 7.50

Halloumi Fries (V,Vg)

Coated in cajun flour, served with mint yoghurt, molasses and fresh pomegranate seeds — 7.00

Katsu Mushroom Bao Buns (V,Vg)

Katsu fried mushrooms, served with wasabi mayo and Tonkatsu glaze, served in a fluffy bao bun — 8.00

Beetroot & Mint Falafel (V,Vg)

Served on a bed of couscous topped with a corriander yogurt, fresh pomegranate seeds, molasses and feta — 8.00

Baked Tumbet (V,Vg)

Slices of potato, aubergine and courgette, baked in a rich tomato sauce
— 7.00

Tandori Salmon Skewers

Marinated tandoori salmon served with a cumin and mint yoghurt and dressed salad — 11.50

Gambas Fritas

King Prawns lightly coated in tempura batter served with aioli
— 8.50

Gambas al Ajillo

King Prawns and chorizo sautéed in olive oil with garlic and red pepper
— 8.50

Hake Fillet

Pan seared hake fillet served with a warm tomato relish, topped with toasted pine nuts — 13.00

Beef Shin Croquette

filled with a horseradish creame, served with a red wine jus
— 11.50

Tempura Prawn Bao Buns

Tempura fried king prawns, served with wasabi mayo and Tonkatsu glaze, served in a fluffy bao bun — 9.00

Salt & Pepper Calamari

Beer battered salt and pepper squid rings, served with a chilli aioli
— 8.00

Pollo al Ajllo

Pan fried chicken wings with garlic, paprika and white wine
— 7.50

GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

SHARING & BREAD BOARDS

Mezze Board

A selection of meats, cheese, hummous, balsamic oil, grated tomato dip, olives, chutney, pickles, dressed salad & homemade bread - 16.50

Vegetarian Mezze (V)

Grilled peppers, grilled halloumi, olives, pickles, hummus, artichoke hearts, tomato dip & homemade bread — 14.50

Baked Camembert(V)

served with truffle oil, caramelised onions & homemade bread — 12.00

Hummus Board (V,Vg)

Hummus, house marinated olives and tomato dip served with homemade bread - 6.50

Balsamic & Bread (V,Vg)

Extra Virgin Olive Oil and aged balsamic served with homemade bread - 4.00

SIDES

(V,Vg) Bread Basket — 3.00

(V) Patatas Bravas — 5.50

Coated in Bravas sauce & aioli

(V,Vg) Fries — 3.50

(V,Vg) Posh Fries — 4.50

Truffle oil, parmesan and parsley

(V,Vg) Couscous — 4.50

Jewelled with feta & pomegranate

(V,Vg) House Salad — 4.50

(V,Vg) House marinated olives — 3.50

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of staff before placing an order. Full allergen information is available. Management can advise of all ingredients used.

Bottomless Brunch

20 TAP HOUSE 14

TAPAS SELECTION - £35.00pp

SERVED FRIDAY, SATURDAY & SUNDAY 12.00 - 15.00

Two plates of tapas along with a portion of fries, accompanied by your choice of unlimited Prosecco, House Lager or Nook Ales for 90 minutes

Pollo Con Tomate

Diced Chicken Breast and Chorizo sautéed with garlic, tomatoes and paprika

Jerk Chicken Skewers

in house blended Jerk seasoned chicken thighs served with mango pico de gallo and dressed salad

Gambas Fritas

King Prawns lightly coated in tempura batter with aioli

Beef Meatballs

Tender Beef Meatballs coated in a rich tomato sauce served with patatas bravas

Slow Braised Pork Cheeks

Pork Cheeks braised with chorizo, red wine and cider served with homemade crusty bread

Salt & Pepper Calamari

Beer Battered salt and pepper baby squid, served with a chilli aioli

Prawn & Chicken Jambalaya

Creole Cajun spiced rice, with king prawns, chicken breast & chorizo

Pork Meatballs

Teriyaki glazed Pork meatballs served with a yuzu dressed salad

Pollo al Ajllo

Pan fried chicken wings with garlic, paprika and white wine

Cauliflower Fritas

Pickled tempura cauliflower, served with a parsnip and miso purée and a chilli jam

Halloumi Fries

Coated in cajun flour, served with mint yoghurt, molasses and fresh pomegranate seeds

Katsu Mushroom Bao Buns

Katsu fried mushrooms, served with wasabi mayo and Tonkatsu glaze, served in a fluffy bao bun

Caprese Salad

Beef tomatoes, fresh mozzarella and basil oil and a drizzle of balsamic reduction

Baked Tumbet

Slices of potato, aubergine and courgette, baked in a rich tomato sauce

Beetroot & Mint Falafel

Served on a bed of couscous topped with a corriander yogurt, fresh pomegranate seeds, molasses and feta

TAP HOUSE DESSERTS

Mixed Berry Charlotte 6.50

Chocolate Lave Cake 7.50

Chocolate Brownie 6.50

Vanilla ice cream 2.50

Mixed ice cream 3.50

Please ask for our dessert specials

KIDS MENU

Dessert & a glass of squash included

£6.50

Beef Burger served with fries

Chicken Burger served with fries

Beef Meatballs served with Patatas Bravas

Margherita Pizza

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