

Feel free to pocket me!

Available 12-3pm & 6-9pm Mon-Fri, 12-4pm  
Turn over for desserts and lunchtime sandwiches

Our food is lovingly handmade from scratch in house. Please notify us of any allergies or dietary requirements before you order as we regularly use all 14 allergens throughout our menu.

Don't forget to check our specials board for the soup of the day and other limited edition recipes from our chef!

# The Brewery Tap Menu

Regular customer? Save money with our TapDiningClub reward card just ask at the bar.

## CHICKEN AVOCADO SALAD

Marinated chargrilled chicken, grilled baby gem, avocado pear, crispy smoked streaky bacon rashers, parmesan, and croutons, topped with our own Caesar dressing. £5 / £10 as a main

## SOUP

Soup of the day served with crusty bread & butter £4

## GARLIC MUSHROOMS

Sautéed mushrooms with garlic, Stilton, parsley and butter, finished with cream, served over toast. £5.50

## CALAMARI

Lightly dusted and crispy fried squid pieces, served with lime mayonnaise and a wedge of lemon. £5.50



all £11

**ALL HOUSE RECIPES**  
Choose your pie and then add **two sides** of your choice included in the price.

### FISH PIE NEW

Cod, salmon, prawns & asparagus in a creamy fish sauce encased in puff pastry.

### LAMB AND MINT PIE

Slow cooked shoulder of lamb with plenty of mint encased in crispy suet crust pastry.

### STEAK AND KIDNEY PIE

Braised beef cheek, kidney and Guinness encased in crispy suet crust pastry.

### VEGETABLE PITHIVIER

Roasted squash, spinach, feta & pine nuts in a puff pithivier pastry pocket.

### CHICKEN & ASPARAGUS PIE NEW

Roasted chicken & British asparagus with cream, peas, garlic & onion, encased in crispy suet crust pastry.

Look to the Specials Board for our **PIE OF THE WEEK**

## CLASSIC CREAMY MASH

## THICK CUT CHIPS

## DRESSED SALAD BOWL

## SKINNY FRIES

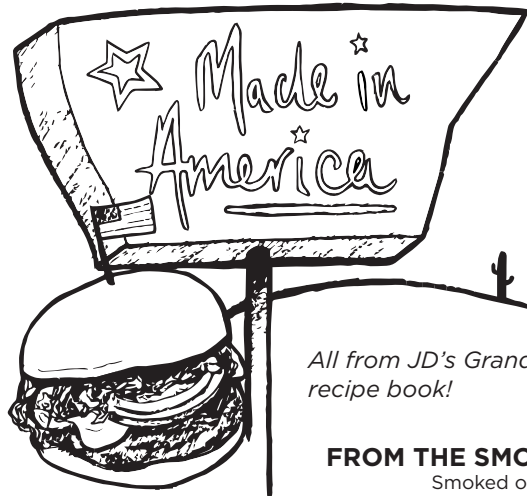
## SEASONAL BUTTERED GREENS

## ROASTED ROOT VEGETABLES

## JD'S MAC N CHEESE



all £3.00



All from JD's Grandma's recipe book!

## FROM THE SMOKE HOUSE

Smoked on the premises!

## PORK SHOULDER

10 hours at 150f, approx 8oz of hand-pulled, tender pork served over "Texas Toast" with skinny fries, our own recipe BBQ sauce, house slaw and either JD's mac & cheese or "Boston Beans". £12.50

## BEEF BRISKET

6 hours at 150f = juicy, smoky and succulent. Approx 8oz of thick cut brisket served with our bone marrow gravy, creamy mash and tonight's seasonal vegetable selection. £12.50

## HOUSE PLATTER NEW

Can't decide? Pulled pork, brisket and smoked grilled sausage with skinny fries, our own recipe BBQ sauce, house slaw and either JD's mac & cheese or "Boston Beans". £14

## SOUTHERN FRIED CHICKEN DINNER

Marinated overnight & deep fried in our own recipe crunchy coating, served with skinny fries, house slaw, "Boston Beans" and gammon gravy. £13.00

## CLASSIC BEEF BURGER

7oz beef brisket patty, simply seasoned, and grilled medium with lettuce, onion, tomato, and gherkin in a soft ciabatta roll, served with thick cut chips. £10

## CHICKEN PHILLY NEW

Our take on the classic chicken Philadelphia sandwich. Grilled breast, sautéed onions, mushrooms & garlic (salt & pepper), melted Butler's Reserve cheddar. Served on an oven crisped baguette. £10

## BURGER TOPPINGS

NEW pulled pork topping £2  
Wedge of Oxford Blue £1  
Mature Cheddar £1  
Scoop of homemade chilli 'Sloppy Joe' £1  
Two smoked streaky rashers £1

## THE TAP SALAD

Grilled halloumi OR grilled chèvre, roasted root vegetables, butternut squash, toasted hazelnuts, and seasonal leaves with a balsamic vinegar dressing. £9

## STEAK AND CHIPS



14 day dry-aged 10oz Aberdeen Angus rump, from local Hedges Butchers seasoned & chargrilled to your liking sautéed mushrooms, grilled tomato, and 'Oxford Blue' butter. £14

## SMOKED GAMMON NEW

Timeless combination of house smoked & roasted gammon joint, thickly sliced, topped with two fried eggs, and skinny fries. £10

## CHILLI NACHOS

Our own recipe chilli over crisp tortilla chips with jalapenos, melted cheddar, fresh coriander, tomato, and sour cream. It's a big plate, great for sharing. £9

## FISH AND CHIPS

Fresh cod loin, deep fried in our own recipe Morland Ale beer batter, served with minty mushy peas, malt vinegar dip, homemade tartare sauce and thick cut chips. £11

## 1. KIDS CRUDITES

2. CHOOSE A MAIN  
All served with seasonal vegetable selection and your choice of potato: **mash, skinny fries, or chunky chips.**



£7

## FISH FINGERS

Two crispy fried cod fish fingers.

## BANGERS

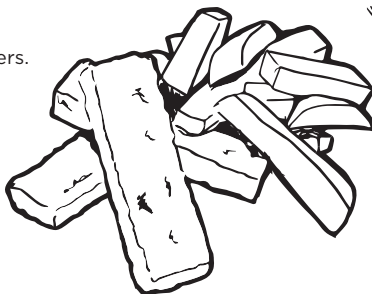
Three pork chipolata sausages with or without roast gravy. It's up to you!

## CHICKEN GOUJONS

Southern style seasoned and fried chicken breast pieces.

## MINI BURGER DUO

Chargrilled 2oz beef brisket patties in soft white buns with slices of mature cheddar.

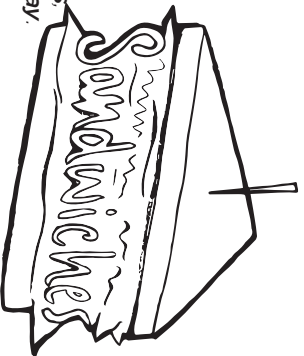


## 3. ICE CREAM!

Happy with the food & service? May we suggest a 10% gratuity. Unhappy? Please let us know what we can do to improve. Any gratuity is divided fairly between the staff independently from the business.

Available lunchtime only 12-3pm  
Monday - Friday  
12-4pm on Saturdays

Served with your choice of either **chunky chips**, **skinny fries**, **dressed salad**, or **soup of the day**.



From JD's Grandma's recipe book:

**BEEF BRISKET BAP**

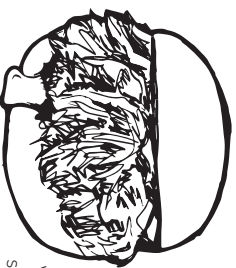
Warm, 8 hour smoked beef brisket; doused in bone marrow gravy, with our horseradish slaw. £9

**HAND PULLED PORK BAP**

Warm, 6 hour smoked shoulder of pork with house slaw and homemade Memphis-style BBQ sauce. £9

**SOUTHERN FRIED CHICKEN BAP**

Overnight marinated chicken breast; deep fried in our own recipe crunchy coating, served in a ciabatta roll with iceberg lettuce, mayonnaise and sliced tomato. £9



**CLUB SANDWICH**

Roasted smoked gammon, grilled chicken, mature cheddar, crisp baby gem, mayo, your choice of white or brown bread. £7.50

**FISH GOUJON SANDWICH NEW**

Hand cut cod goujons in our crispy beer batter, homemade tartar sauce, crisp baby gem lettuce, & your choice of white or brown bread. £7.50



**FIRECRACKER BAP**

Grilled chicken breast fillet with gem lettuce, tomato, and spicy firecracker sauce. £7.50

**THE BOROUGH TOASTIE NEW**

Our take on the famous London cheese toastie! Hard and soft cheeses, chopped onion, secret seasoning, flat topped crisp. £8.00

**HALLOUMI BAP**

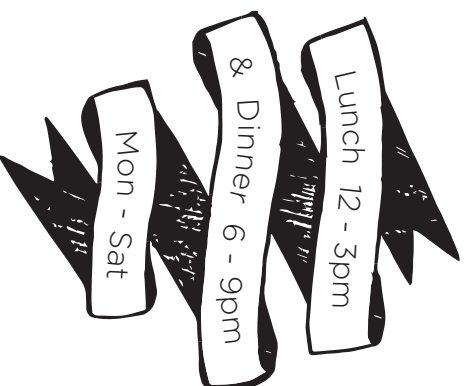
Grilled halloumi with red peppers, mushrooms, rocket leaves, & homemade tzatziki. £7.50

**PHILLY STEAKWICH**

Shaved steak sautéed with onions, mushrooms, and salt and pepper, crammed into an oven crisped baguette, topped with melted Butler's Reserve cheddar. £9

The Brewery Tap  
**Measum**

Proper Pies, Comfort Food, & Family Recipes



Served 12pm-late Mon-Sat  
5pm-late on Sundays

**CHIPOLATAS**

Honey mustard glazed pork chipolatas. £3

**CROQUETTES**

Homemade croquettes, ask at the bar as we change up our recipe often. £3



**GRILLED JALAPENO**

Fresh grilled jalapeno pepper, stuffed with cream cheese and wrapped in bacon. Served hot with plain tortilla chips. £4

**CHEESY CHIPS**

Thick cut chips smothered in melted cheddar. £4

**GOUJONS**

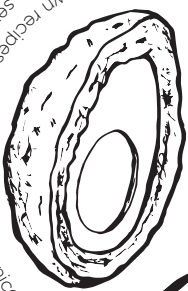
Deep fried chicken goujons in spicy, crunchy breading served with sweet chilli dip. £5

**SPICY WEDGES**

Slightly spicy, crispy potato wedges served with sweet chilli dip. £5

**SCOTCH EGG**

Our own recipe, which often change, a nice soft yolk, served warm with wholegrain mustard. £4



**WHITEBAIT**

Traditional lightly breaded, crispy fried whitebait served with a wedge of lemon. £4

**FISHCAKES**

2x smoked haddock & spring onion fishcakes, served with homemade tartare, a salad garnish, and a wedge of lemon. £5



**PORK CRACKLING**

Homemade crackling, seasoned and crispy, served with warm apple sauce. £3

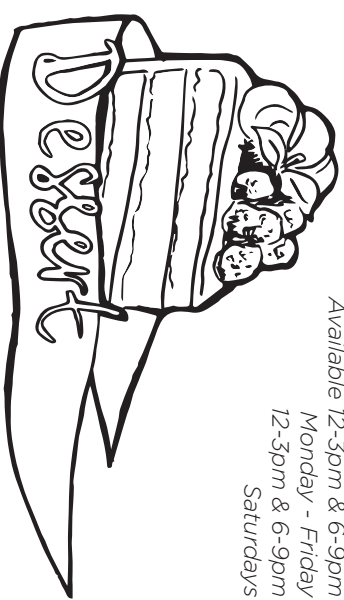
**JUST FANCY A NIBBLE?**

Find house pickled onions and eggs, nuts, marinated olives, proper butcher's pork, scratchings, and more at the bar.



Available 12-3pm & 6-9pm

Monday - Friday  
12-3pm & 6-9pm  
Saturdays



**STICKY TOFFEE AND DATE PUDDING**

Homemade and served with vanilla ice cream. £5

**CHOCOLATE AND RASPBERRY BROWNIE**

\*Gluten Free  
Homemade and served with vanilla ice cream. £5

**MARMALADE GLAZED BREAD AND BUTTER PUDDING**

Our own recipe, with cinnamon orange butter. £5

**SPOTTED DICK**

Traditional British steamed pudding with spiced custard. £5

**RHUBARB & APPLE CRUMBLE**

Our own recipe with calvados! Crunchy crumble topping and custard. £5

**ETON MESS**

Crumbled meringue, mixed berries, and double cream served with raspberry sauce. £5

**CHEESE BOARD NEW**

Not only good as a dessert, but as a starter or bar snack. Perfect to share alongside a pint or two. Served with chutney, pickled onion, crackers and bread. Includes:

Locally famous Oxford Blue, Melusine goat's cheese, Butler's Cheddar & Brie De Meaux

For one £7.50, two £11.00, three £14.00, four £16.50