



Brunch

Breakfast bun with scrambled egg (v) 8.50

Bacon bap 8.50

Sausage bap 8.50

Extras

Nibbles

Kalamata olives (pb) (v) 5.00

Bar Snacks

Jerk Scotch egg with lime & coriander yoghurt 8.00

Mushroom arancini, truffle aioli (pb) (v) 7.50

Chicken Wings

Chicken wings with mango Habanero sauce 8.95

Chicken wings with hot honey sauce 8.95

Buffalo wings with buffalo & truffled blue cheese sauce 8.95

Small Plates/ Starters

Rosemary & sea salt focaccia with Nocellara olives, blended oliva oil and aged balsamic (pb) (v) 7.50

Hummus & olives with flatbread (pb) (v) 9.00

Salted & pickled anchovies with Nocellara olives & salsa verde 8.50

Crispy duck salad with soy honey dressing & sesame seeds 10.00

Bruschetta with feta, marinated tomatoes, black olive & pesto (pb) (v) 8.50

Sharers

Nachos with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v) 14.50

Steak taco board with bavette steak, balsamic roasted red onions, charred red peppers, tomato salsa, avocado, chilli & soft flour wraps 28.50



Mains

Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon 19.50

Onglet steak with café de Paris, pecorino, cherry tomato & rocket salad 20.00

Griddled lamb chops with Lyonnaise potatoes, garden peas & chimichurri 26.00

Chicken milanese with tomato chutney, burrata & Parma ham 24.00

Bacon chop with fried St Ewe's eggs, triple-cooked chips & pineapple chutney 26.00

Rigatoni with a tomato & caper sauce, burrata, crispy onions, basil & blended oliva oil (v) 17.00

Pan roasted salmon with new potatoes, peas, broad beans & sauce vierge 23.00

Greek salad - plant-based feta, cucumber, red onion, cherry tomatoes, Kalamata olives, blended oliva oil dressing (pb) (v) 15.95

Add on

Add on chicken 4.00

Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & skin on fries 18.50

Add on

Streaky bacon 2.50 • Bacon jam 2.00 • Smashed avocado (pb) (v) 2.50

Sides

Triple-cooked chips (pb) (v) 5.50

Chilli & garlic roasted broccoli (pb) (v) 6.00

Spring leaf salad with a sherry vinegar dressing (pb) (v) 5.00

Lemon dressed rocket & Grana Padano salad 5.00

Puddings

Chocolate & coffee cheesecake (v) 9.00 • **Sticky toffee pudding** (v) 9.00 •

Plant-based raspberry & coconut mille feuille (pb) (v) 9.00 • **Affogato** (v) 5.50

A Treat to Finish

Miniature chocolate brownie With a hot drink of your choice (v) 6.00

Mini sticky toffee pudding With a hot drink of your choice (v) 6.00

Grzegorz Pomorski Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v) vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

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