



Nibbles

Marinated olives (pb) (v) 5.00

Pork scratchings 4.95

Bar Snacks

Fried artichokes with toasted pine nuts, crispy kale & tarragon aioli (pb) (v) 8.50

Small Plates & Starters

Hummus & olives with flatbread (pb) (v) 9.50

Potted prawns 6.95

Pancetta & green peppercorn terrine pickles, date ketchup & sourdough 11.00

White onion soup with mature Cheddar cheese scone and truffle oil (v) 7.95

Burrata with English peas, pistachio, mint & lemon (v) 12.50

Asparagus with romesco, sorrel and toasted hazelnuts (pb) (v) 9.50

Sharers

Roasted garlic camembert, with salami, Parma ham, tomato & chilli chutney, sourdough, smoked sea salt 24.50

Greek mezze: feta, sun blushed tomatoes, hummus, raita, babaganoush, olives and flatbread (v) 16.95

Mains

Lamb chops with salsa verde 22.00

Traditional Fish & Chips beer battered haddock served with triple-cooked chips, mushy peas, tartare sauce & lemon 19.95

Cheeseburger with Monterey Jack cheese, London Pride braised onions, tomato, pickles, burger sauce & triple-cooked chips 18.95

No Waste cauliflower bhaji burger with tamarind & date chutney, cucumber & mint yoghurt, pickled red onion, served with triple cooked chips (pb) (v) 18.50

Monkfish curry with basmati rice, flatbread & cucumber salad 22.50

Mediterranean orzo pasta salad with cherry tomatoes, cucumber, feta, red onion, rocket & black olives (v) 16.50

Make it a Power Salad

Add on chicken 4.00 • Add on Feta cheese (v) 2.50

225g sirloin steak with truffle & lemon dressed watercress, fries & choice of peppercorn or bearnaise sauce 31.00

Sunday Roasts

Sirloin of beef with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 25.00

Roasted pork belly with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 22.50

Chicken supreme with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 23.00

Roasted vegetable & feta pithivier with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v) 21.50



FULLER'S

Sides

Triple-cooked chips (pb) (v) 5.50

Creamed mash with crispy onions & a bone marrow jus 5.50

Puddings

Warm chocolate brownie with vanilla ice cream and preserved cherries (v) 9.50

Baked gelaska strawberry & gin compote, vanilla ice cream & torched Italian meringue (v) 8.50

Lemon curd meringue pie with raspberry sorbet (v) 9.50

Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v) 9.00

BBQ pineapple with calamansi lime & pineapple caramel & coconut sorbet (pb) (v) 7.50

Affogato espresso shot with candied walnuts & vanilla ice cream (v) 5.50

Selection of ice-creams by the scoop (v)

Ice Cream Flavours

Salted caramel (v) 3.00 • Vanilla (v) 3.00 • Strawberry (v) 3.00 • Chocolate ice cream (pb) (v) 3.00 •

Coconut (pb) (v) 3.00 • Raspberry sorbet (pb) (v) 3.00

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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