

TAP & STILL KITCHEN & BAR

AT THE LOVE LANE BREWERY
BRIDGEWATER ST, BALTIC TRIANGLE, L1

WE ARE PASSIONATE ABOUT TASTE
& FLAVOUR! THE TAP & STILL WAS
BUILT TO SHOWCASE LOVE LANE,
HIGSON'S & THE GINSMITHS OF
LIVERPOOL, ALONGSIDE GREAT FOOD.
OUR HEAD CHEF'S KITCHEN IS RIGHT
NEXT TO OUR BREWERY.

THE INSPIRATION FOR THIS
MENU CAME FROM OUR SHARED
EXPERIENCES OF THE WORLD'S
GREAT BEER HALLS & TAP ROOMS.

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BEER BITES

HONEY GLAZED CHIPOLATAS / £3.5

CRISPY FRIED BRUSSEL SPROUTS (GF VE) / £3
With sriracha sauce

DAILY PIZZETTA (VE) / £4
See server for details

MIXED PAPRIKA NUTS (GF VE) / £3

PORK & LEEK SAUSAGE ROLLS / £3.5

REAL ALE & CHEDDAR RAREBIT ON SOURDOUGH (V) / £3.9

SMALL PLATES / STARTERS

WINTER ROOT-VEG & BARLEY BROTH (VE) / £4.5
With sourdough bread

MAPLE GLAZED PORK BELLY (GF) / £5.5
With apple sauce

CHEDDAR CHEESE & CHIVE CROQUETTES (V) / £5
With aioli

WARM BLACK PUDDING & PEAR SALAD / £5.5
With a mustard dressing

CAULIFLOWER BHAJIS (GF VE) / £4
With curry ketchup

SMOKED HADDOCK FISHCAKES / £6
With a chilli & lime salad

BUTTERMILK FRIED CHICKEN / £5
With fried onion mayonnaise

*ASK ABOUT SPECIALS & OUR SUNDAY ROASTS

MAIN PLATES

BREWERS 100% BEEF BURGER / £12
Topped with real ale rarebit. Served in a brioche
bun with hand cut chips & slaw

HALF ROAST CHICKEN (GF) / £11
Brown sugar rub, roasting juices & smokie pit beans

BREWERS SMOKIE BLACK BEAN BURGER (VE) / £10
Sourdough bun, pickled veg & served with hand cut chips

SLOW COOKED BEEF BRISKET (GF) / £11
Celeriac mash, roasted shallots & gravy

CREAMY FISH PIE / £12
Dill & lemon, topped with mash & cheddar cheese

MAC & VINTAGE FARMHOUSE CHEDDAR CHEESE (V) / £10
Cauliflower, petit pois, pickled chilli & herb breadcrumb

PAN ROASTED POTATO DUMPLINGS (VE) / £9.5
Squash, kale & toasted almonds

COCONUT, LENTIL & SWEET POTATO CURRY (VE) (GF) / £9.5
Lemon & coriander rice, lime chutney

SLOW ROASTED HAM HOCK / £15
With braised red cabbage & Higson's Amber gravy
*Please allow 20 minutes cooking time

TAKING BOOKINGS

Brewery Tours, Distillery Tours, Tastings & Events.

BEER BOARDS

PLOUGHMANS BOARD / £8 / 15
Chef's selection of cheeses & meats with
pickled vegetables, sourdough & crackers

ARTISANAL CHEESE BOARD (V) / £8 / 15
Chef's selection of artisanal cheese with
chutney, sourdough & crackers

DESSERTS

STICKY TOFFEE PUDDING / £5
With date sauce

BREAD & BUTTER PUDDING / £5
Served with apricots & cremé Anglaise

GIN & TONIC SORBET (VE) / £5
Made with The Ginsmiths of Liverpool Dry Gin

SIDES

HAND CUT CHIPS (GF VE) / £3.5

MARKET GREENS (GF VE) / £3.5

SOURDOUGH & OLIVE OIL/BUTTER (V/ VE) / £2.5

HOUSE SLAW (GF V) / £2.5

MAC & FARMHOUSE CHEDDAR CHEESE (V) / £3.5

CELERIAC MASH (V) / £3.5

SMOKEY PIT BEANS (VE GF) / £3.5



BREWERY . BAR . KITCHEN . EVENTS . DISTILLERY

Please inform staff of any allergies - we use no peanuts. GF - Gluten Free VE - Vegan V - Vegetarian

www.h1780tapstill.co.uk