

SUNDAY ROASTS

THE CLASSIC TAP ROAST BEEF DINNER

£11.95

Traditional and all the better for it. Derbyshire beef, slow roasted until perfectly pink. Served with beef dripping Yorkshire puddings, fresh market vegetables, homemade roast potatoes and Chef's very own pan gravy

ROAST LEG OF LAMB

£13.95

Slow roasted leg of lamb with rosemary, thyme, garlic and dijon mustard. Served with homemade mint sauce, beef dripping Yorkshire puddings, fresh market vegetables, homemade roast potatoes and Chef's very own pan gravy

DESSERT MENU

CRÈME BRULLE

£5.95

A rich, thick vanilla custard with a crispy caramelised sugar top

CHOCOLATE BROWNIE

£5.95

Real Belgian chocolate brownies infused with white chocolate curls

STICKY TOFFEE PUDDING

£5.95

It's sticky, it's toffee and it's a pudding! Everything you could ever ask for in a dessert

APPLE CRUMBLE

£5.95

Juicy apple filling topped with a crunchy baked crumble

LEMON MERINGUE PIE

£5.95

Shortcrust pastry with a zesty lemon filling, topped with perfectly baked meringue

BELGIAN WAFFLES

£5.95

Sweet waffles topped with vanilla ice cream and lashings of chocolate & toffee sauce

CHILDREN'S MENU

TOMATO PASTA

£5.95

Fusilli pasta coated in a delicious herb tomato sauce

FISH N CHIPS

£5.95

Flaky cod, crispy batter, our house scoop chips and mushy peas

HAM EGG & CHIPS

£5.95

Hand cut ham, free range eggs and scoop chips. Perfect any time of the day

CHICKEN NUGGETS

£5.95

Crispy coated chicken pieces served with our scoop chips and beans

BELGIAN WAFFLE

£2.95

Sweet waffle topped with vanilla ice cream and lashings of chocolate & toffee sauce

Our products may contain nuts or nut derivatives. A food allergy advice list is available, please ask staff for details. Our fish may contain small bones. Our steaks are all sourced locally where possible and weights stated are approximate prior to cooking. (V) denotes suitability for vegetarians. (vn) denotes suitability for vegetarians



Welcome back!

There were points over the past year or so when we doubted if we would ever get to say that, but we worked hard to survive and your support has been incredible. Thank you so much.

We've got a brand new menu with some super tasty dishes on it. We can't wait for you to try them all!

We hope you enjoy being back at The Tap. Once again, thank you for all your support

Abii, Andy and The Tap Team xx



10% OFF everything at any time for all MOD Stafford and Stafford NHS employees. Ask your server for details





STARTERS

NACHOS (v) Single 5.50/ For Two 8.50
Corn tortilla chips topped with melted cheese, jalapeños, salsa and soured cream

SLOW BBQ RIBS 7.50/ For Two 13.00/ For Four 24.00
Roasted for 5 hours in our house BBQ glaze until tender

HOUSE WINGS 6.50/ For Two 11.50 / For Four 20.00
Whole chicken wings cooked low and slow in a fiery rub, topped with toasted sesame seeds and served with roasted garlic mayonnaise

HAGGIS & BLACK STACK 6.00
Layers of black pudding & haggis smothered in a creamy peppercorn sauce

CAMEMBERT (v) 9.00
Creamy baked cheese with garlic and thyme crumb, bread for dipping and a sweet onion chutney

BAKED RAREBIT (v) 5.95
Field mushrooms brushed with garlic butter & baked in a beer laced cheese sauce

CHICKEN LIVER PARFAIT 6.50
Smooth & indulgent brandy soaked chicken livers served with toasted breads and onion chutney

SPICED UP SOUP (vn) 4.95
Lightly spiced homemade cauliflower soup topped with crispy cumin chickpeas

STICKY BEEF 8.95
Strips of prime Derbyshire steak coated in a sweet teriyaki glaze with chilli, spring onion and roasted sesame seeds

MAINS

TOMATO GARLIC & CHILLI KING PRAWN PASTA 12.95
Delicious pappardelle pasta & juicy king prawns served with garlic bread

BEER'D UP FISH & CHIPS 10.95
Flaky cod, crispy batter, house scoop chips and mushy peas. A firm favourite with our regulars

BEEF N BEER PIE 12.50
Succulent pieces of steak slowly cooked in beer, all wrapped up in a buttery shortcrust pastry

CHICKEN BALMORAL 12.95
A menu staple since day one for good reason. Succulent chicken breast topped with haggis and smothered in peppercorn sauce

LAMB SHANK 15.95
Braised overnight in tomatoes and red wine until the meat just falls off the bone. Served with scallion mash and greens

PAN SEARED SEABASS 13.95
Seared to perfection and served with lemon roasted new potatoes and a garlic tomato concasse

HAM, EGG & CHIPS 9.95
Hand cut ham, free range eggs & our house scoop chips. Perfect any time of the day

TOMATO GARLIC AND CHILLI PAPPARDELLE (v) 9.95
Delicious pappardelle pasta coated in a rich sauce. Served with garlic bread

STEAKHOUSE BURGER 11.50
Hand rolled steak burger, smoked bacon, american cheese, crispy onions & pickles

NO BEEF BURGER (vn) 11.50
A plant based (but just as tasty) burger topped with "cheese", crispy onions & pickles

**“WE ARE STEAK,
WE ARE STAFFORD,
WE ARE THE TAP”**

**ALL OUR STEAKS ARE SOURCED FROM
DERBYSHIRE FARMS
FAMOUS FOR PRODUCING FANTASTIC QUALITY BEEF**

STEAKS

Our steaks come with beer, honey & mustard dressed leaves, pan fried tomato, woodland mushroom, beer battered onion rings and your choice of scoop chips, dauphinoise potatoes or roasted new potatoes

CENTRE CUT RUMP 7.5oz 9.95 / 10oz 12.95 / 15oz 18.95
As the name would suggest, this cut is taken from the centre of the rump on the lower back of the beast, just behind the sirloin. A steak for the true beef lover, the rump is packed full of flavour

SIRLOIN 7oz 12.95 / 12oz 19.95
A firm favourite among steak fans who select this cut for the intense dry-aged beef flavour. A true classic, versatile enough to be served rare, medium or even well done

CENTRE CUT FILLET 7oz 18.95 / 10oz 24.95
This cut is from the laziest part of the cow, but when you are talking about finding the best quality beef, being lazy is a very good thing! Doing the least amount of work for the animal ensures that the resulting steak is extremely tender

RIB EYE 12oz 18.95
This cut comes from the prime piece of the beast and is marbled with a central piece of fat which floods the steak with flavour. At its best when cooked medium

T-BONE 24oz 29.95
A steak consisting of sirloin on one side of the T shaped bone and fillet on the other. Cooking on the bone ensures the beef is succulent and packed with flavour. Best served medium rare

STEAK EXTRAS

Garlic Butter	1.50
Garlic Prawns	4.00
Haggis	2.50
Black pudding	2.00

STEAK SAUCES

Peppercorn	2.30
Smoked Bacon & Garlic	2.30
Mushroom & Stilton	2.30
Cajun	2.30

**IF YOU ENJOY YOUR VISIT TODAY
SPREAD THE WORD!
YOUR SUPPORT IS SO VALUABLE TO US**

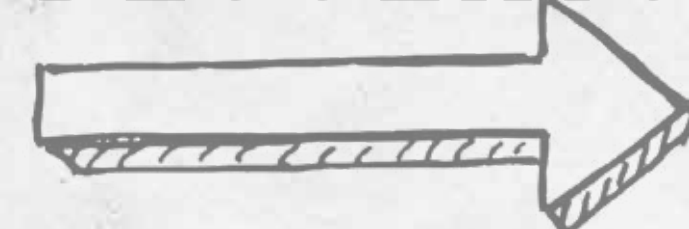
SIDES

Garlic ciabatta	2.50
Cheesy garlic ciabatta	3.50
Scoop chips	2.50
Onion rings	2.50
Egg	1.00
Dauphinoise	2.95
Roasted new potatoes	2.50
Buttered corn on the cob	2.00
Dirty Scoop Chips	4.00

(Our house scoop chips fully loaded with melted cheddar, bacon pieces, fresh chilli and spring onions)



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