

TAPPED CREATIONS

Our dough is made fresh every morning using the finest Italian pizza flour and our own Tapped Brew Co beer. Pizzas are available in 7" Snack Size, 12" & 18".

New York

Mozzarella, Italian Pepperoni, Mixed Peppers & Jalapeños
£4.50/£9.50/£18.50

The Really Hot One

Mozzarella, Spicy N'Duja Soft Sausage, Pink Onions, Jalapeños & choose Fresh Chillies or Scotch Bonnets
£4.75/£9.75/£19.50

Things Can Only Get

Feta (v)

Mozzarella, Greek Feta Cheese, Pink Onions, Cherry Tomatoes & Black Olives
£4.50/£9.50/£18.50

Hello, is it meat you're looking for?

Mozzarella, Cajun Chicken, Cotto Ham, Italian Pepperoni & Pink Onions
£5.25/£11.00/£21.50

Extra Toppings

Meat - 75p/£1.50/£2.25

Italian Pepperoni, Cajun Chicken, Fajita Chicken, Spicy N'Duja Soft Sausage, Cotto Ham, Homemade Beef Keema, Rosemary Marinated Anchovies

Cheese - 65p/£1.25/£2

Extra Mozzarella, Buffalo Mozzarella, Greek Feta Cheese

The Ruby Murray

Mozzarella, Homemade Fiery Beef Keema, Fresh Chillies & Finished with Coriander
£4.75/£9.75/£19.50

Sunny Ve (ve)

Chestnut Mushrooms, Mixed Peppers, Pink Onions, Sweetcorn, Cherry Tomatoes & Finished with Garlic Olive Oil
£4.00/£8.50/£17.50

Nicholas Cajun

Mozzarella, Cajun Chicken, Pink Onions, Sweetcorn Finished with Smoky Rum BBQ Sauce & Coriander
£4.75/£9.75/£19.50

Livin' Fajita Loca

Mozzarella, Fajita Spiced Chicken, Mixed Peppers, Jalapeños Finished with Sour Cream & Fresh Red Chillies
£4.75/£9.75/£19.50

Veggies - 50p/£1/£1.75

Mixed Peppers, Chestnut Mushrooms, Pink Onions, Cherry Tomatoes, Sweetcorn, Black Olives, Jalapeños, Fresh Chillies, Scotch Bonnets

CLASSICS

Margherita (v*)

Buffalo Mozzarella, Mozzarella, Extra Virgin Olive Oil & Finished with Fresh Basil
£4.00/£8.50/£17.50

Vegetariano (v)

Mozzarella, Chestnut Mushrooms, Black Olives, Mixed Peppers, Red Chillies & Pink Onions
£4.50/£9.50/£18.50

Funghi (v)

Mozzarella, Chestnut Mushrooms, Garlic Olive Oil, Finished with Fresh Basil & Black Pepper
£4.00/£8.50/£17.50

Proscuitto Funghi

Mozzarella, Cotto Ham, Chestnut Mushrooms, Garlic Olive Oil, Finished with Fresh Basil & Black Pepper
£4.50/£9.50/£18.50

Quattro Formaggi (v*)

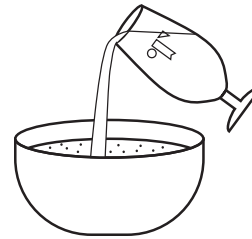
Mozzarella, Greek Feta, Buffalo Mozzarella, Parmesan, Extra Virgin Olive Oil & Finished with Fresh Basil
£4.75/£9.75/£19.50

Anchovy

Mozzarella, Rosemary Marinated Anchovies, Black Olives & Fresh Chillies
£4.75/£9.75/£19.50

12" Gluten Free Bases add an extra £1.95

THE DOUGH PROCESS



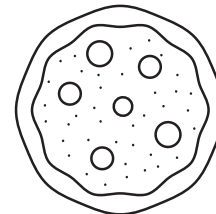
MIXING

We mix 00 Caputo Flour, Salt, Water & Beer before adding primed yeast. The beer gives the pizza an extra crispy base and distinct leopard spots.



PROVING

Our dough is proved once at room temperature for an hour, before being portioned up and proved once more. This makes the crust extra fluffy.



STRETCHING

The dough is then shaped by hand and stretched to size. The pizza is then cooked at around 400°C.

GARLIC BREAD

12" Stone Baked Pizza Bread with Garlic Oil, Home Made Pizza Sauce plus a dip of your choice

- with Tomato + Dip (ve)
£5.50

- with Cheese + Dip (v)
£6.50

- with Cheese & Spicy N'Duja Soft Sausage + Dip
£7.50

Buy One Get One ½ Price On All 7" & 12" Pizzas all day Monday

ve : Vegan, v: Vegetarian gf: Gluten Free, v*: Can be made Vegetarian

HOMEMADE DIPS

Treat your crusts to one of our homemade dips. We make all our dips in house to ensure they're as tasty as possible!

50p each or 3 for £1.30

- Garlic & Rosemary Mayo
- Sour Cream & Chive
- Olive Oil & Balsamic Vinegar (ve)
- Tapped In The Head Hot Sauce (ve)
- Masala Mayo
- Rum BBQ Sauce (ve)

Our Kitchen is open between 12 - 10pm Sun - Tues 12 - 11pm Weds - Sat



TAPPED PIZZA

TAPPED BREW CO.

We combine traditional English and Czech brewing techniques to produce a wide variety of different beers available on cask and keg. Our custom built breweries are located in The Sheffield Tap, Platform 1B, Sheffield Train Station & Tapped, 51 Boar Lane, Leeds.

Cask Beer

Served 10 - 14°C

Sometimes referred to as "Real Ale", Cask beer is maintained and conditioned in the pub cellar until ready to serve. Though traditionally served from hand pull pumps our is dispensed through custom built swing taps.

Keg Beer

Served 5 - 8°C

Keg beer is served cooler than Cask beer and dispensed using CO₂. Modern "craft" kegging techniques ensure that no gas comes in contact with the beer, ensuring the quality and flavour set by the brewery.

Examples of our beer styles are listed below:

Mojo

Cask: *Session Pale Ale*

A crystal clear hoppy pale ale, late hopped and cold fermented for extra crispness.

Abv. 3.6%

Rodeo

Cask: *American Pale*

English malt and American hops combined to create a fruity yet light pale ale.

Abv. 4%

Stout (ve)

Cask: *Dry English Stout*

Traditional dry stout with hints of coffee and dark chocolate. Made with 100% UK hops.

Abv. 4%

Growler IPL (ve)

Keg: *India Pale Lager*

Generously Citra hopped lager with a fruity hop aroma and a crisp clean finish.

Abv. 5.2%

Secret Bud (ve)

Keg: *Czech Style Lager*

Unfiltered Czech style lager made using Victoria Secret Hops and Budvar Yeast.

Abv. 5.4%

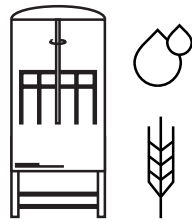
Hefeweizen (ve)

Keg: *German Style Wheat Beer*

Traditional German amber wheat beer with light aromas of banana and cloves.

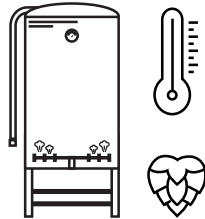
Abv. 5.4%

THE BREWING PROCESS



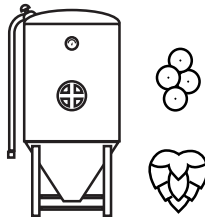
MASHING

Hot Water and Malted Barley are mixed in the mash tun to release the malt sugars. The mixture is known as 'Wort'.



BOILING

The wort is boiled in the copper or kettle and hops are added at various stages to produce different flavours and aromas to suit the beer style.



FERMENTING

The mixture is transferred through a cooler to the fermenter where yeast is added. Yeast eats the sugars and produces alcohol & CO₂. Later, hops can be added, this is called 'Dry Hopping'.

SALADS

All our salads are made fresh to order and can be altered to suit your specific diet.

Mixed Leaf Side Salad (v,gf)

Mixed Leaves, Cherry Tomatoes & Cucumber Served with Extra Virgin Olive Oil & Balsamic Dressing

£3.50

Cheeky Ve (ve,gf)

Mixed Leaves, Pomegranate, Pink Onions, Cucumber, Mixed Peppers & "Cheeky P's" Roasted Chickpeas Served with Extra Virgin Olive Oil & Balsamic Dressing

£6.00

Mexican Chicken Salad (gf)

Mixed Leaves, Fajita Spiced Chicken, Pink Onions, Mixed Peppers, Sweetcorn, & Fresh Chillies Served with a Sour Cream & Chive Drizzle

£7.00

Greek Lightening (v,gf)

Mixed Leaves, Greek Feta Cheese, Pink Onions, Cucumber, Kalamata Olives & Cherry Tomatoes Served with Olive Oil & Oregano

£7.00

Allergies & Ingredients

If you suffer from any allergies please let a staff member know & they will be happy to help you with your choice. We use nuts in our kitchen so cannot guarantee anything will be nut free.

BAR SNACKS & NIBBLES

Karkli (ve,gf)

Hand Made Indian Lentil Snack available in:

- Classic
- Coriander
- Fiery Ghost Naga

£2.50

Pipers Crisps (v,gf*)

Available in Various Flavours

£1.00

Snaffing Pig (gf)

Hog Roast Scratchings Available in Various Flavours

£2.00

Cheeky P's (ve,gf)

Crunchy Roasted Chickpeas Available in:

- Salt & Pepper
- Curry Flavour

£2.00

Cornichon Gherkins (ve,gf)

Mini Pickled Gherkins

£3.00

Olives (ve,gf)

Greek Kalamata Olives

£3.00

Crafty Peanuts (ve,gf)

Homemade peanuts flavoured using dehydrated herbs and spices.

- Sea Salt & Black Pepper
- Cajun Spice
- Garlic & Rosemary
- Garlic & Red Chilli
- Scotch Bonnett

Regular £1.50

Large £3.00

DESSERT

Chocolate Calzone (v)

Mini Calzone filled with Nutella & a Chocolate Bar of your choice - ask staff for flavours.

£4.50



TAPPED
PIZZA