

## TAPPED PIZZAS

Our beer dough is made fresh every morning using the finest Italian pizza flour & our own beer. Available in 7" Snack Size, 12" & 18". 12" Gluten Free Bases add an extra £1.95.

### New York

Mozzarella, Italian Pepperoni, Mixed Peppers & Jalapeños

**£4.75/£9.75/£19.50**

### The Really Hot One

Mozzarella, Spicy N'Duja Soft Sausage, Red Onions, Jalapeños & Choose Mixed Chillies or Scotch Bonnets

**£4.75/£9.75/£19.50**

### Things Can Only Get Feta (v)

Mozzarella, Greek Feta Cheese, Red Onions, Cherry Tomatoes, Black Olives & Fresh Basil

**£4.75/£9.75/£19.50**

### Hello, Is It Meat You're Looking For?

Mozzarella, Cajun Chicken, Cotto Ham, Spanish Chorizo & Red Onion

**£5.25/£11.00/£21.50**

Add Pepperoni

**75p/£1.50/£2.25**

### Extra Toppings - Ask staff for details

Meat - 75p/£1.50/£2.25

Veggies - 50p/£1/£1.75

Cheese - 65p/£1.25/£2

Vegan - 75p/£1.50/£2.25

### Offers

**Buy One Get One ½ Price On All 7" & 12" Pizzas all day Monday (excluding bank holidays)**

### I Can't Believe It's Not Doner (v)

Mozzarella, Seitan Doner, Red Onion, Jalapeños, Mixed Peppers, Red Cabbage, Sliced Gherkins, Vegan Garlic Sauce

**£4.75/£9.75/£19.50**

*Make me Vegan*

### Tikka Chance On Me

Mozzarella, Chicken Tikka, Red Onions, Mixed Chillies, Finished with Coriander & Scotch Bonnet Mango Chutney

**£4.75/£9.75/£19.50**

*Make me Veggie or Vegan*

### Nicolas Cajun

Mozzarella, Cajun Chicken, Red Onions, Sweetcorn, Finished with Smoky BBQ Sauce & Coriander

**£4.50/£9.50/£18.50**

*Make me Veggie or Vegan*

### InSpain in the Brain

Mozzarella & Spanish Chorizo Finished with Wild Rocket, Fresh Cherry Tomatoes & Parmesan

**£4.50/£9.50/£18.50**

## CLASSIC PIZZAS

### Margherita

Buffalo Mozzarella, Mozzarella, Extra Virgin Olive Oil & Finished with Fresh Basil

**£4.25/£9.00/£19.00**

*Make me Veggie or Vegan*

### Vegetariano (v)

Mozzarella, Red Onion, Chestnut Mushrooms, Mixed Peppers, Sweetcorn & Fresh Cherry Tomatoes

**£4.75/£9.75/£19.50**

*Make me Vegan*

### Funghi (v)

Mozzarella, Garlic Olive Oil, Chestnut Mushrooms, Finished with Fresh Basil & Black Pepper

**£4.25/£9.00/£19.00**

*Make me Vegan*

### Prosciutto Funghi

Mozzarella, Cotto Ham, Chestnut Mushrooms, Garlic Olive Oil, Finished with Fresh Basil & Black Pepper

**£4.75/£9.75/£19.50**

### Quattro Formaggi

Mozzarella, Greek Feta, Buffalo Mozzarella, Parmesan, Extra Virgin Olive Oil & Finished with Fresh Basil

**£4.75/£9.75/£19.50**

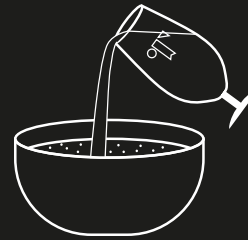
*Make me Veggie*

### Anchovy

Mozzarella, Rosemary Marinated Anchovies, Black Olives, Capers & Fresh Chillies

**£4.75/£9.75/£19.50**

## THE DOUGH PROCESS



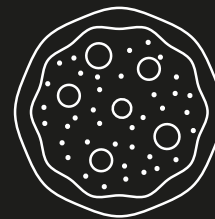
### MIXING

We mix 00 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**

### MAKE IT VEGAN!

We now offer vegan meat and cheese alternatives!

Swap mozzarella for vegan cheese at no extra cost.

Swap chicken for vegan 'chicken' at no extra cost.

**Our Kitchen is Open Between 12 - 10pm Sun - Tues 12 - 11pm Weds - Sat**

## DIPS

Treat your crusts to one of our homemade dips.

**50p each or 3 for £1.30**

- Garlic & Rosemary Mayo (v)

- Olive Oil & Balsamic Vinegar (ve)

- Tapped In The Head Hot Sauce (ve)

- Masala Mayo (v)

- BBQ Sauce (ve)

- Vegan Garlic Sauce (ve)

- Scotch Bonnet Mango Chutney (ve)

**ve : Vegan**

**v: Veggie**

**gf: Gluten Free**



**TAPPED PIZZA**

## TAPPED BREW CO.

### 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. Although traditionally served from hand pull pumps, ours is dispensed through custom built swing taps.

### Keg Beer - Served 5 - 8°C

Keg beer is served cooler than Cask beer and dispensed using CO<sub>2</sub>. 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 beer styles are listed below:

### Lagers - Pilsner, Helles, Bock etc.

The worlds most popular beer style. Defined by use of a Bottom Fermenting Yeast and a cooler/longer fermentation. Lagers are usually light, refreshing and best served chilled.

### Pale Ales - APA, Blonde, DDH etc.

Predominantly made using Pale Malt but available in a wide variety of different styles. Pale Ales are usually light in body with the flavour and aroma coming from the different Hops used at different stages.

### IPAs - DIPA, Session IPA, New England IPA etc.

Falling into the same category as Pale Ales, India Pale Ales (IPAs) are heavily hopped and usually have a higher ABV, originally to preserve the beer for the long journey to India from the UK.

### Bitters - ESB, Best, Golden Ale etc.

A traditional English style of beer, Bitters usually contain a small percentage of Roasted Malt to give the beer a copper colour and malty/caramel flavour. Despite the name, Bitters are usually well balanced.

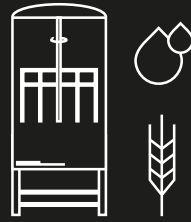
### Stouts & Porters - Imperial Stout, Milk Stout, Irish Stout etc.

Dark and full bodied, Stouts contain a higher level of Roasted Malt to give the beer a more robust flavour and darker colour. Many Stouts & Porters contain added Lactose to add sweetness.

### Wheat Beers - Hefeweissbier, Witbier, Weizen etc.

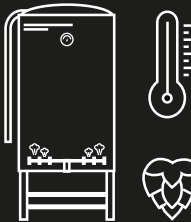
Containing a large amount of Wheat and using a specific Yeast strain to obtain their distinctive flavour. Flavours range between Banana & Cloves depending on temperatures used in production.

## THE BREWING PROCESS



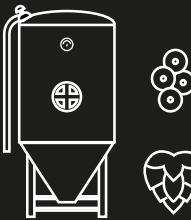
### MASHING

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 & CO<sub>2</sub>. 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.

### Side Salad (ve,gf)

Bistro Style Mixed Leaves, Cherry Tomatoes, Cucumber & Balsamic Dressing

Side - £3.50  
Large - £6.50

### Wild Rocket Side Salad (v,gf)

Wild Rocket with Parmesan, Olive Oil & Balsamic Dressing

Side - £3.50  
Large - £6.50

### Warm Cajun Chicken Salad (gf)

Bistro Style Mixed Leaves, Cajun Spiced Chicken, Red Onions, Mixed Peppers, Fresh Chillies & Sweetcorn, Lemon & Garlic Sauce

Side - £5.00  
Large - £8.00

*Make me Vegan*

### Greek Lightnin' (v,gf)

Bistro Style Mixed Leaves, Greek Feta Cheese, Red Onions, Cucumber, Kalamata Olives, Olive Oil & Oregano

Side - £5.00  
Large - £8.00

### 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

### Pipers Crisps (v,gf\*)

Available in Various Flavours  
£1.20

### Snaffling Pig (gf)

Hog Roast Scratchings  
Available in Various Flavours  
£2.50

### Cheeky P's (ve,gf)

Crunchy Roasted Chickpeas  
Available in:

- Salt & Pepper
  - BBQ Flavour
  - Curry Flavour
- £2.00

### Cornichon Gherkins (ve,gf)

Mini Pickled Gherkins  
£3.50

### Olives (ve,gf)

Greek Kalamata Olives  
£3.50

### Crafty Peanuts (ve,gf)

Seasoned in-house with our own dehydrated herbs and spices

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

Regular £1.50  
Large £3.00

## DESSERT

### Cookie Dough (v)

Hot Cookie Dough baked in our pizza oven served with Whipped Cream and a Fresh Strawberry  
£4.00

### Chocolate Calzone (v)

Calzone Filled with Nutella & Fresh Strawberries  
£4.50  
Add a Chocolate Bar - 50p

**ve : Vegan**

**v: Veggie**

**gf: Gluten Free**

**WiFi**

**username: TAPPED-WIFI**

**password: growleripi**



# TAPPED PIZZA