

HAND-STRECHED PIZZA

We make our famous 'beer dough' fresh every morning using the finest authentic Italian ingredients, and a good glug of beer from the tap. Pizzas are available in 7" Snack Size, 12" & 18". We also have 12" Gluten Free Bases available for a £1.95 supplement

TAPPED CREATIONS

New York

Mozzarella, Pepperoni, Mixed Peppers & Jalapeños

£4.50/£9.50/£17.50

The Really Hot One

Mozzarella, Spicy N'Duja Soft Sausage, Mixed Peppers, Jalapeños & either Fresh Chillies or Scotch Bonnets

£4.75/£9.75/£18.50

Hey Pesto! (v)

Mozzarella, Goat's Cheese, Pink Onions, Homemade Pesto & Finished with Roasted Pine Nuts

£4.50/£9.50/£18.50

Hello, is it meat you're looking for?

Mozzarella, Cajun Chicken, Cotto Ham, Pepperoni & Mixed Peppers

£5.00/£11.00/£19.50

The Ruby Murray

Mozzarella, Homemade Fiery Beef Keema, Fresh Chillies & Finished with Coriander

£4.50/£9.50/£18.50

Sunny Ve (ve)

Cheese Free with Chestnut Mushrooms, Mixed Peppers, Pink Onions, Sweetcorn, Jalapeños, Finished with Coriander & Cajun Spice

£4.00/£8.50/£17.50

Nicholas Cajun

Mozzarella, Cajun Chicken, Pink Onions, Finished with Smoky Rum BBQ Sauce & Coriander

£4.75/£9.75/£19.50

Anchovy

Mozzarella, Rosemary Marinated Anchovies, Samphire & Fresh Chillies

£4.75/£9.75/£19.50

Extra Toppings

Meat - 75p/£1.50/£2.25

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

Cheese - 65p/£1.25/£2

Extra Mozzarella, Buffalo Mozzarella, Goats Cheese

Veggies - 50p/£1/£1.75

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

Freebies

Garlic Olive Oil, Chilli Oil, Veggie Parmesan

CLASSICS

Marinara (ve)

Cheese free with Homemade Passata, Garlic Olive Oil, Oregano & Finished with Fresh Basil

£3.00/£6.00/£11.50

Margherita (v)

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

£3.50/£7.50/£14.50

Vegetariano (v)

Mozzarella, Chestnut Mushrooms, Cherry Tomatoes, Sweetcorn & Pink Onions

£4.50/£9.50/£17.00

Funghi (v)

Mozzarella, Chestnut Mushrooms, Garlic Olive Oil, Finished with Fresh Basil

£4.00/£8.00/£15.00

Proscuitto Funghi

Buffalo Mozzarella, Mozzarella, Chestnut Mushrooms, Cotto Ham & Finished with Fresh Basil

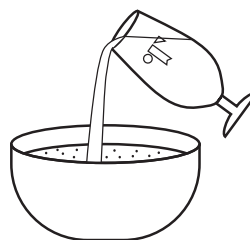
£4.50/£9.50/£17.00

Formaggi (v)

Mozzarella, Goats Cheese, Veggie Parmesan, Extra Virgin Olive Oil & Finished with Fresh Basil

£4.50/£9.50/£16.50

THE DOUGH PROCESS



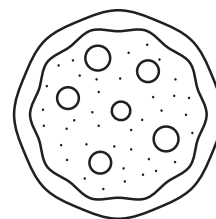
MIXING

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.

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 & Veggie Parmesan Served with Extra Virgin Olive Oil & Balsamic Dressing

£3.50

Super Food Salad (ve, gf)

Mixed Leaves, Pink Onions, Sweetcorn, Cherry Tomatoes, Samphire & Mixed Seeds Served with Extra Virgin Olive Oil & Balsamic Dressing

£6.00

Cajun Chicken Salad (gf)

Mixed Leaves, Cajun Chicken, Pink Onions, Sweetcorn, Fresh Chillies & Coriander Served with Masala Mayo Drizzle

£7.00

Goats Cheese Salad (v, gf)

Mixed Leaves, Goats Cheese, Pink Onions & Toasted Pine Nuts Served with Homemade Basil Pesto

£7.00

* Allergy information available on request

ve: Vegan friendly,
v: Vegetarian, gf: Gluten free

GARLIC BREAD

Cheesy Garlic Bread (v)

12" Stone Baked Pizza Bread with Garlic Oil, Mozzarella & Rosemary. Served with a dip of your choice!

£5.50

+ Spicy N'Duja Soft Sausage

£7.00

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
- Olive Oil & Balsamic Vinegar
- Garlic Olive Oil
- Secret House Hot Sauce
- Masala Mayo
- Rum BBQ Sauce

DESSERT

Chocolate Calzone (v)

Mini Calzone Filled With Nutella & Dusted with Cocoa

£4.50

POURING @ THE TAP

Welcome to the Newcastle Tap! We have 24 Draught lines pouring at any one time, including 7 Cask Conditioned Ales, 15 Keg Beers, a Sparkling Cider and a traditional, Still Cider. Our staff are on hand to guide you through what is available and help you find what you are looking for or discover something new

We have a huge selection of beers & ciders to choose from in the fridges, which can be found on our Bottles & Cans menu, and a list of specially selected Wines & Spirits. Just ask at the bar!

Find our live UnTappd menu online to keep up to date with our ever changing selection

CASK VS KEG

Cask Beer

Served 10 - 14°C

Sometimes referred to as 'Real Ale', Cask beer is maintained and conditioned in the cellar until it is ready to serve. Though traditionally served via hand pull engines, these are more for show these days. We dispense ours through specifically designed swing taps. No additional gas, other than that produced by the beer itself, is used. The beer is drawn as opposed to being pushed.

Keg Beer

Served 5 - 8°C

Keg beer is served cooler than Cask beer and dispensed using 50/50 mixed gas. Modern "craft" kegging techniques ensure that no gas comes in contact with the beer, ensuring the quality and flavour set by the brewery. Many continental beers still use traditional style kegging where the beer does come into contact with the gas. CO₂ sharpens the mouthfeel and adds sparkle, whereas Nitrogen allows for a creamier, smoother serve.

BAR SNACKS

Crafty Peanuts (ve, gf)

Homemade flavoured peanuts using herbs and spices, dehydrated in house. Ask staff for flavours

£1.50

Snaffing Pig

Hog Roast Crackling, available in Perfectly Salted, Salt & Vinegar, Hot Habanero, Low & Slow BBQ or Marvellous Maple

£2.00

Cornichon Gherkins (ve,gf)

Mini Pickled Gherkins

£3.00

Olives (ve,gf)

Chilli & Garlic Marinated Olives

£3.00

Pipers Crisps (v)

Sea Salt, Cheddar & Onion, Salt & Cider Vinegar or Chorizo

£1.00

BEER STYLES

FARMHOUSE / SAISONS

A highly carbonated pale ale with fruity and spicy notes. It was traditionally brewed by Belgian farmers for their workers.



SOUR BEERS

Tart as the name suggests. The most common sour beers are Belgian Lambics and Gueuzes, however, Gose has become popular in recent years.



PALE ALES

These can come in many forms but are predominantly made with pale malt, are lighter in colour and have their aroma and taste alter around how they are hopped.



LAGERS & PILSNER

Defined by the use of a bottom fermenting yeast and a colder /longer fermentation. They are light, refreshing and best served a bit colder.



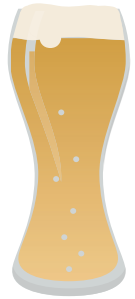
INDIA PALE ALES

Popular but sometimes misunderstood! Essentially they are a pale that has been heavily hopped and at a higher ABV. Traditionally this was so it could survive its export to India



WITS / WEIZENS

There are differences between the two, but essentially they both contain a high percentage of wheat malt, use a special yeast, which imparts notes of clove or banana, and are served cloudy.



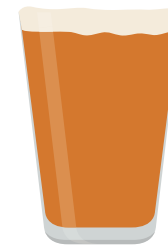
FRUIT BEERS

Fresh and fruity! They are often sweeter due to the high fructose content. They pair wonderfully with cheese and deserts.



AMBER ALES & BITTERS

Traditional English Bitter! A higher percentage of the malt is roasted a little longer allowing for more caramel flavours and a darker colour.



STOUTS & PORTERS

Much darker and heavier bodied. There are a number of variations containing additions such as lactose, coffee, fruit and chocolate.

