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**FOOD MENU**  
2019

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**WELCOME TO THE  
CHARLES STREET TAP BAR & KITCHEN**

Food provenance is hugely important to us. Our aim is to deliver attractive, tasty & great value food, as sustainably as possible.

Our dishes draw their inspiration from around the world, but the ingredients (where possible) are sourced locally.

Our vegetables are supplied by Bryant Bros – a family business based in Liss bringing food from across Hampshire. The majority of our

meat comes from either Morgans Butchers on Lavant Street or Rother Valley Organics.

Our breads are baked in Froxfield, & our pastries, cakes & desserts are supplied by Madeleines Kitchen. Finally, our Ice creams are provided by Mooka ice-cream.

We hope you enjoy our food as much as we enjoyed finessing this menu & preparing the dishes for you.

**V Vegetarian   VO Vegetarian alternative available   VG Vegan  
VGO Vegan alternative available   GF Gluten free  
GFO Gluten free option available**

If you suffer from any allergies or food intolerances please raise this with your serving staff when ordering & our chef will be happy to advise. While we will make every effort to separate ingredients, due to the nature of our kitchen we cannot guarantee a wholly allergen free environment.

**AROUND THE WORLD  
IN TEN PLATES**

**SMALL PLATE (TAPAS) OPTIONS  
TO SHARE OR TO START**

£4/£5/£6 a plate or 3 for £12

**MEAT**

**Lentejas con Chorizo**

*Lentils, chorizo & sour cream served with Rye bread*

(Spain) **VO VGO GFO**  
**£4.00**

**Tap Taco**

*Chipotle Pulled pork, Salsa, Black Bean & Cheese*

(Mexico) **GF**  
**£5.00**

**Nippon Steak**

*Teriyaki Steak with steamed vegetables, sesame dressing & Brown Enoki Mushroom*

(Japan: Nippon Literally meaning 'the sun's origin' often translated as the Land of the Rising Sun)  
**£6.00**

**VEGETARIAN**

**Lui An Tofu**

*Corn, broccoli, beansprout with sesame & Teriyaki grilled tofu*

(China/Japan: It is thought that Tofu was discovered in China by Lord Lui An, a Han Dynasty Prince)  
**VG/GF**

**£4.00**

**Padron Peppers**

*Lightly blistered in olive oil & garnished with cornish rock salt*

(Spain) **VG GF**  
**£4.00**

**Halloumi Fries**

*Lightly seasoned fried halloumi with chipotle salsa*

(Cyprus - This cooked cheese favourite is made from a blend of sheep & goats milk) **V**  
**£5.00**

**Hummus**

*Moroccan spiced hummus, carrot & celery with warm flatbread*

(Middle East) **VG GFO**  
**£6.00**

**SEAFOOD**

**Calamari Fritti**

*Salt & Pepper squid served with citrus mayo*

(Italy)  
**£4.00**

**Tap Seafood Taco**

*Prawn, avocado, lettuce, salsa & mango*

(Mexico) **GF**  
**£5.00**

**Charles Street Paella**

*Homemade seafood & rice with paprika, white wine, peppers & garlic*

(Spain) **GF**  
**£6.00**

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## FOR SAINTS (HEALTHY OPTIONS)

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### SOUPS

Served with Sourdough or Rye bread

**£7.50**

#### Tap Chowder

New England seafood broth brimming with seafood, carrot, celery, potato, sweetcorn, & cream **GF**

#### Andalusian Tomato

A Gazpacho style soup with a twist – served hot **VG GF**

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### WRAPS

All served with Sweet potato crisps

**£7.50**

#### Hoisin

Duck, lettuce, cucumber, spring onion & cashew with Hoisin sauce

#### Oceanic

Prawns, lettuce, cucumber & peppers with chilli & lime dressing

#### Botanist

Avocado, lettuce, black beans, corn, peppers & tomato **VG**

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## THE CONTINUATION MAIN COURSES

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### ALL AT £10

#### Asian Stir Fry with Rice Noodles

Exciting combination of peppers, broccoli, baby corn, beansprouts, kale & spring onion **VG GF**

#### Aubergine Parmigiana

Aubergine, parmesan, pecorino, marinara olives & basil **V GF**

#### Jambalaya

Cajun rice dish with onions, peppers, black beans, celery, garlic & a hint of chilli **VG GF**  
(Add prawns or chicken for £3)

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### ALL AT £15

#### Grilled Chicken Parmigiana

Grilled chicken breast covered in tomato sauce, mozzarella & parmesan cheese, served with a choice of chilled Italian pasta salad, fries or crunchy green salad **GFO**

#### Sea Bass

Seasoned roasted new potatoes, cucumber salad & beetroot crème **GFO**

#### Creole Red Snapper

Rocket, mango & avocado salad, tomatoes, black bean & sweetcorn with a chilli & lime dressing **GF**

#### Seared Tuna Steak

Rocket, orange & fennel salad festooned with pomegranate seeds & a red onion & mustard dressing **GF**

#### Rump Steak – 6oz

Served with a Portobello Mushroom with herb butter garnish, vine roasted tomatoes in a balsamic glaze with a crunchy salad & thick cut chips **GFO**

A choice of side sauces: Peppercorn /Blue Cheese/Garlic Butter

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### STEAK – £25

#### Rump Steak – 12oz

#### Fillet Steak – 6oz

Served with a Portobello Mushroom with herb butter garnish, vine roasted tomatoes in a balsamic glaze with a crunchy salad & thick cut chips **GFO**

A choice of side sauces: Peppercorn/Blue Cheese/Garlic Butter

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### PASTAS – £12

We offer a range of Linguini pasta dishes served as a dish for one or 'family style' (a large bowl of pasta to serve up to 4 people).

Or family size for £30 including 2 side portions of either cheesy or plain garlic bread

#### Linguini Pescatore

Another centuries old classic combining seafood with tomato passata, garlic & parmesan

#### Pasta Carbonara

Pancetta, egg, butter garlic, parmesan & pecorino cheese

#### Funghi

Portobello & porcini mushrooms with parsley & creamy sauce **V**

#### Al Pesto

With homemade basil pesto, pine nuts & rocket **V**

#### Mac'n'cheese

A baked macaroni dish with 5 cheese sauce **V**  
(option to add bacon)

A Gluten free pasta option is available on request

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### SALADS – £10

(Add Prawns or Grilled Chicken for £3)

#### Los Angeles Chop

Lettuce, tomato, cucumber, red onion, feta, chickpeas & grilled salami with a dill & yoghurt dressing **VO/VGO/GF**

#### Caesar

Romaine lettuce, cucumber, parmesan, garlic croutons & anchovies **GFO**

#### Chèvre

Grilled goat cheese with mixed leaves, figs, pine nuts, honey & mustard vinaigrette **V GF**

#### Tap Nicoise

Lettuce, egg, olives, green beans, new potatoes, anchovies, red onion & basil **GF**  
(Add Tuna Steak £3)

#### Superfood

Kale, quinoa, broccoli, sweet potato, pine nuts & pomegranate seeds **VG GF**

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**FOR SINNERS**  
(OLD FAVORITES FOR THOSE  
WITH A BIG APPETITE)

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**HOMEMADE BURGERS**  
**ALL AT £10**

*Certified beef from Morgans butchers (cooked to taste) & all served with fries or crunchy salad. Burgers can be served 'naked' on request* **GFO**

**Tap Original**

*Beef pattie, sauce, lettuce, tomato & gherkins*

**Charles Street Special**

*Beef pattie, mustard, smokey onions, bacon & cheese*

**Chic!**

*Chicken breast, mayo, lettuce, tomato, avocado & bacon*

**Champignon**

*Portobello, rocket & blue cheese* **V**

**Halloumi**

*Peppers, rocket, red onion, dill, & yogurt* **V**

**Botany**

*Bean burger pattie, salsa, guacamole & lettuce* **VG**

£1.50 each to add: bacon, egg, onion rings, cheese, mushrooms, jalapeno peppers

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**CHICKEN WINGS**

*Buffalo with blue cheese sauce & celery  
or Jerk & habanero with mango  
or BBQ*

**£6.50**

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**BURRITOS**

*Large tortilla filled with Mexican rice, cheese jalapenos, salsa, guacamole. With a choice of Fajita chicken, chilli beef, chipotle pork, or black bean* **V**

**£11**

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**NACHOS**

*Tortilla chips, cheese, tomato, salsa, jalapenos, sour cream & guacamole* **V**

**£8**

Add Fajita chicken, chilli beef or chipotle pulled pork for £3

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**THE FINALE**  
ALL AT £5

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**Daily choice of Fresh Desserts from Madeleines Kitchen**

See Board for details

**Choice of Mooka Ice-cream**

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**AND FOR YOUR LITTLE PEOPLE**

(CHILDRENS' MENU)

2 COURSES £7.50

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**Pasta**

*With tomato sauce, Mozzarella sticks with fries or fresh vegetable batons (celery, carrots, cucumber, tomatoes)*

**Chicken Goujons**

*With fries or fresh vegetable batons (celery, carrot, cucumber, tomatoes)*

**Mini Jambalaya**

*Chicken, prawn or vegetarian*

**Mooka Ice cream or Chocolate Brownie**