

Nibbles

MIXED OLIVES (v)	£4
HOME ROASTED SPICED NUTS (v)	£4
MIXED OLIVES & HOME ROASTED SPICED NUTS (v)	£6.50

Heidrun Specials

CARAMELISED APPLE & CIDER SAUSAGE ROLL, Heidrun ketchup	£4.50
BLACK PUDDING SCOTCH EGG, mustard mayo	£5.50
WILD MUSHROOMS, tarragon cream, toasted sourdough (V)	£4

Small Plates - perfect with a pint...

JALAPENO POPPERS filled with cream cheese & bacon	£5
MAC & CHEESE BALLS (V)	£5
MOZZARELLA MELTS, salsa (V)	£5
ARANCINI with sun dried tomato, basil, mozzarella (V)	£5
DUCK CROQUETTES, hoisin dip	£6.50
CRAB & CORN FRITTERS, chilli jam	£5
BBQ PORK BELLY BITES, mustard dip	£6.50
CRISPY SQUID RINGS, garlic aioli	£6

Classics we couldn't miss out!

FRENCH ONION SOUP, gruyère cheese croûton	£5.50
CLUB SANDWICH, triple decked	£8
CROQUE MADAME, the one with the egg!	£8
CHICKEN CEASER SALAD	£11
GRILLED HALLOUMI, quinoa & tomato salad, roasted vegetables (v)	£11
FISH & CHIPS, crushed & minted peas, tartare sauce	£13

Burgers - All our Heidrun burgers are served in a brioche bun with fries

BEEF PATTE, cheddar cheese, beer onions	£12
SPICY CHICKEN BURGER, beer onions, spicy mayo	£12
LAMB BURGER, tzatziki, beer onions	£12
HALLOUMI BURGER, grilled aubergine & harissa relish (V)	£12

Add ons

+50p FOR PARMESAN FRIES OR SWEET POTATO FRIES + £1 BACON

Lunch Club - Monday to Friday 12-4pm

1 Small Plate and 1 Side	£8
2 Small Plates and 1 Side	£12

Steaks - All our beef is British bred and aged for 28 days.

Chargrilled and served with hand cut chips, mushroom & watercress

RIB EYE 10oz	£21
RUMP 10oz	£16
SIRLOIN 10oz	£18
RIB EYE ON THE BONE 16oz	£27
+ GARLIC BUTTER / BEER BQ / BÉARNAISE / PEPPERCORN	£1

Steak Special

MONDAY & TUESDAY - 1/3 OFF ON ALL STEAKS

Poutine - A Canadian dish from the French province of Quebec

THE CANADIAN, french fries, gravy, buffalo mozzarella	£4.50
THE FRENCH, confit duck, french fries, gravy, mushrooms & gruyère	£5.50

Heidrun Chicken Wings

All our wings are served by the lb, with celery & blue cheese dip.

Choose your Heidrun homemade sauce to smother your wings!

BUFFALO	£6.50
BEER BQ	£6.50
HONEY HOT	£6.50

Take Wings & Fly

FLIGHT OF BEER & YOUR CHOICE OF WINGS £10.00

Sides

HAND CUT CHIPS / FRENCH FRIES (V)	£3.50
PARMESAN TRUFFLE FRIES	£4
SWEET POTATO FRIES (V)	£4
SEASONED GREEN VEG (V)	£3.50
WALDORF SALAD (V)	£4
ONION STRAWS (V)	£3.50
SMOKED GARLIC & PARSLEY SOURDOUGH (V)	£3.50

Sweets

STICKY TOFFEE PUDDING, vanilla ice cream (V)	£6.50
CHURROS WITH SALTED CARAMEL	£6.50
CHOCOLATE BROWNIE, vanilla ice cream (V)	£6.50

Speciality English cheese board

served with water biscuits, apple & grape chutney (V) £8.50



HEIDRÚN

Opening Times

MON TO SAT 11AM - MIDNIGHT

TEL : 01494 449 692

Online

TW : @HEIDRUNTAP

FB : HEIDRUNTAP

WWW.HEIDRUN.BAR



Heidrun Sunday Brunch

ENJOY OUR BIG BRUNCH

EVERY SUNDAY

10AM - 3PM

PLEASE ASK AT THE BAR

FOR THE MENU



FLIP THIS MENU FOR OUR WINE LIST AND COCKTAILS

OUR EVER CHANGING BEER LIST IS FULL OF GREAT ACCOMPANIMENTS TO THIS MENU - PLEASE ASK A MEMBER OF THE TEAM FOR RECOMMENDATIONS OR SIMPLY EXPLORE THE CELLAR WITH A FLIGHT OF 4 TO TRY FOR £6.

ALL OUR FOOD IS FRESHLY PREPARED WHICH MAY MEAN ON OCCASION YOUR ORDER WILL TAKE A LITTLE LONGER TO ARRIVE. IF YOU ARE VISITING THE THEATRE OR IN A HURRY - LET US KNOW.

White Wines

	125ml	175ml	250ml	BTL
2015 PIERRE ET PAPA DRY WHITE, IGP COMTÉ TOLOSAN (FRANCE) Crisp and lively with an abundance of tangy citrus fruit on the palate.	£3.80	£4.50	£5.60	£16.80
2015 CASA DEFRA, PINOT GRIGIO (ITALY) Crisp, dry white with hints of citrus. A superb example of this popular grape variety.	£4.45	£5.70	£6.65	£19.95
2015 AROMO RESERVADO, SAUVIGNON BLANC (CHILE) Lovely balance, elegant and aromatic on the palate with great depth.	£4.45	£5.70	£6.65	£19.95
2015 DOMAINE DE MONT-AURIOL, CHARDONNAY, VDP DES COTES DE THONGUE (FRANCE) Lively fruit, soft and mellow with a lingering finish.	£4.60	£5.85	£7	£21
2015 SHERWOOD ESTATE, SAUVIGNON BLANC 'STONE RANGE'(NEW ZEALAND) This outstanding estate produces a mouth filling Sauvignon Blanc with a refreshing dry finish.	£4.75	£6.40	£8	£24
2015 OLIM BAUDA, GAVI DI GAVI DOCG (ITALY) A fine bouquet of good intensity, persistence with floral notes and a delightful finish.	£5.50	£7.35	£9.50	£28.50
2013 DOMAINE DES MARRONNIERS, CHABLIS (FRANCE) This excellent grower produces definitive Chablis - steely, full of herbaceous fruits, clean & crisp.	£5.60	£7.90	£9.85	£29.50
2015 ZEPHYR RIESLING (NEW ZEALAND) Pale straw with a green hue. Aromas of ginger and green apple and a mouth-watering citrusy palate.	£5.55	£7.90	£9.85	£29.50
2013 DOMAINE MICHELOT MEURSAULT (FRANCE) Rich and sophisticated, with flavours of toasted nuts and opulent fruit.				£75

Red Wines

	125ml	175ml	250ml	BTL
2015 CALUSARI, PINOT NOIR (ROMANIA) Soft and juicy with bags of red berry fruit and hints of vanilla.	£3.80	£4.50	£5.60	£16.80
2014 AROMO RESERVADO, MERLOT (CHILE) Ripe berry fruit with a mellow lingering finish.	£4.45	£5.70	£6.65	£19.95
2014 ONE CHAIN, SHIRAZ CABERNET SAUVIGNON (AUSTRALIA) A bright, spicy red with ripe berry flavours and lovely velvety texture.	£4.60	£5.85	£7	£21
2014 DOMAINE DES CHANSSAUD, CÔTES DU RHONE ROUGE (FRANCE) An outstanding Rhone of great character and finesse.	£4.75	£6.40	£8	£24
2014 ODFJELL ARMADOR CARMENERE (CHILE) This wine is full bodied with a lovely bouquet of dark chocolate and good structure.	£4.75	£6.40	£8	£24
2013 BODEGAS LUIS CANAS, RIOJA CRIANZA (SPAIN) Twelve months oak ageing gives a little complexity and softens the wine.	£5.50	£7.35	£9.50	£28.50
2014 FAMILIA ZUCCARDI, SERIE A MALBEC (ARGENTINA) Hand selected grapes matured in oak. Wonderful fruit and balance.	£5.50	£7.35	£9.50	£28.50
2012 CASCINA ADELAIDE, BAROLO (ITALY) Wonderful notes of plums and liquorice combine with a silky elegance and supple tannins.				£65

Rosé Wines

	125ml	175ml	250ml	BTL
2015 CASA DEFRA, PINOT GRIGIO ROSÉ (ITALY) A pale salmon pink colour with a delicate yet lively nose of fresh raspberries and strawberries.	£4.45	£5.70	£6.65	£19.95
2015 DOMAINE DE MONT AURIOL, ROSÉ LES OLIVIERS (FRANCE) From a family estate this elegant rosé exudes soft strawberry fruit. An absolute delight.	£4.60	£5.85	£7	£21
2015 SANTA ROSA ESTATE, SYRAH ROSE (ARGENTINA) Ripe fruit, soft & well rounded on the palate.	£4.60	£5.85	£7	£21

Sparkling Wine & Champagne

	125ml	BTL
N.V. PROSECCO PASSAPAROLA (ITALY) This outstanding Prosecco has aromatic pear flavours on the nose, followed by a crisp dry finish.	£5	£30
N.V. SACHETTO PINOT GRIGIO SPUMANTE ROSE (ITALY) Delicate red berry fruit on the nose with hints of biscuity complexity. Bright, juicy and creamy on the palate.	£5	£30
N.V. CHAMPAGNE BRUT "CUVÉE DE RÉSERVE", ROYER PÈRE ET FILS (FRANCE) Aged for at least 3 years, succulent and buttery, light mousse, fine regular bubbles.	£7.50	£45
2006 CUVEÉ MADAME, CHAMPAGNE PIERRE MIGNON (FRANCE) Rich nose and complexity combined with hints of lemon and honey.		£75

Cocktail List

CONTRATTO SPRITZ Aperitif, prosecco, soda, bitters	£8.50
PISCO SOUR Pisco, lemon juice, gomme, egg white, angostura	£7
BLOODY MARY Vodka, passata, Worcester sauce, lemon juice, tabasco, celery salt	£7
CLOVER CLUB Gin, lemon juice, egg, raspberry, gomme	£7
FRENCH 75 Gin, lemon juice, gomme, champagne	£8
MORNING GLORY FIZZ Chivas, lemon, gomme, pernod absinthe, soda	£8
EL DIABLO Tequila, merlet cassis, lime juice, gomme, ginger beer	£7.50
MOSCOW MULE Vodka, lime juice, ginger beer, angostura	£7
MARGARITA Tequila, triple sec, lime juice, gomme	£7
NEGRONI Gin, contratto bitter vermouth	£8
ESPRESSO MARTINI Vodka, espresso, liquore di caffè, gomme	£8.50
OLD FASHIONED Makers Mark, gomme, bitters	£7.50
JAMES DEAN Jameson, peach liquor, gomme, lime	£8
DAIQUIRI Havana, lime juice, gomme	£7