

# TAPPIT HEN

WINE BAR AND RESTAURANT

## APERITIFS

Davy's Manzanilla Sherry (100ml)	6.00
Portonic – White Port and Fever Tree Tonic	8.00
Davy's Celebration Champagne (flute 100ml)	9.95
Heritage sourdough, whipped fennel pollen butter v.	3.00
Petit Lucques olives v.	4.00

## SMALL PLATES

Three for 21.00

Spiced salmon fish cake, crab mayonnaise, mustard	9.50
Confit rabbit leg rilette & chargrilled loin, Caesar salad, soft Noble Farm egg	8.50
Ham & parsley terrine, quince, chorizo salsa	9.00
Artichoke, hash brown, chanterelles, burnt onions v.	7.50
Bang bang cauliflower <b>VE. N.</b>	7.50
Roasted chopped sausages, Bloody Mary ketchup	7.00
Burnt aubergine, crushed avocado, grilled flat bread <b>VE.</b>	7.00
Smoked duck Welsh rarebit, chilli jam	7.00

## SHARING PLATES

<b>BRITISH ARTISAN CHEESE PLATE</b>	20.00
Hafod organic Cheddar, Rollright, Blue Monday, quince cheese, roasted grapes, breads, pickles <b>N.</b>	
<b>BRITISH &amp; CONTINENTAL CHARCUTERIE PLATE</b>	19.00
Suffolk salami, serrano ham, coppa, mortadella, breads, olives, pickles	
<b>MEZZE BOARD</b>	21.00
Sweet potato hash, roasted peppers, bang bang cauliflower, burnt aubergine, crushed avocado, breads, olives, pickles v.	
<b>BRITISH CHEESE &amp; CHARCUTERIE PLATE</b>	20.00
Suffolk salami, coppa, mortadella, Hafod organic Cheddar, Blue Monday, breads, olives, pickles <b>N.</b>	
Fries	4.00

**V. VEGETARIAN / VE. VEGAN / N. CONTAINS NUTS**

Should you require any allergy information on any of our dishes please ask a member of the team.  
All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.