

TAPPIT HEN

WINE BAR AND RESTAURANT

Wine has been at the heart of 21-23 St. Swithin's Lane's rich and colourful history for over two centuries. This building housed the UK offices and cellars of the renowned Sandeman Port and Sherry company from 1805–late 1960's. Today, that same cellar that was used to bottle and distribute Port, houses a range of fine wines, with vintages dating back more than a century.

APERITIFS

Davy's Manzanilla Sherry (100ml)	6.60
Portonic – White Port and Fever Tree Tonic	7.50
Davy's Célébration Champagne (flute)	10.50
Heritage sourdough, whipped fennel pollen butter v.	3.00
Petit lucques olives v.	4.00

STARTERS OR SMALL PLATES

Nutbourne Farm tomato and basil soup, Goat's cheese cream, sourdough croutons v.	7.00
Chase gin cured salmon, apple, fennel, pickled kale	9.50
Portwood Farm asparagus and Newlyn crab salad	10.00
Orchard fed pork and guinea fowl terrine, chorizo salsa, toast	8.00
Crispy lamb Kiev, anchovies, pea and mint	8.50
Heritage beets, Shropshire Blue, pickled walnuts v.	8.00

MAINS

Poached Cornish sole fillets, braised leeks, sorrel, potato fritters, lime butter sauce	16.50
Devon hake fillet, cockle risotto, cockle popcorn	18.00
Grilled rib-eye steak 250g, hand cut chips, peppercorn sauce	26.00
Kentish Hop sausage, lentils, pork belly rib	16.00
Kentish Marsh fed lamb Barnsley chop, devilled kidneys, watercress	17.00
Red lentil, sprouting broccoli dhal, cashew, coconut yoghurt, grilled flat bread ve.	14.00
Burrata, Portwood Farm asparagus, green bean salad, roast pepper & pumpkin seed relish v.	12.50
Grilled Scottish sirloin steak on the bone 350g, smoked brisket gravy, hand cut chips, pickled cucumber ketchup	28.50

SIDES

Hand cut chips	5.00	Purple sprouting broccoli v.	4.00
Jersey Royals v.	4.00	Green salad v.	5.00

**WE HAVE A RANGE OF SEASONAL SPECIALS AVAILABLE,
PLEASE ASK YOUR SERVER FOR MORE DETAILS**

Please ask a member of the team should you require any allergen information on any of our dishes

V. VEGETARIAN / VE. VEGAN

All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.

SHARING PLATES

BRITISH ARTISAN CHEESE 20.00

Hafod organic Cheddar, Baron Bidgod, Shropshire Blue, quince cheese, roasted grapes, breads, pickles

BRITISH & CONTINENTAL CHARCUTERIE 19.00

Suffolk salami, serrano ham, coppa, mortadella, breads, olives, pickles

MEZZE 21.00

Sweet potato hash, roasted peppers, spiced cauliflower, burnt aubergine, crushed avocado, breads, olives, pickles v.

BRITISH CHEESE & CHARCUTERIE 20.00

Suffolk salami, coppa, mortadella, Hafod organic Cheddar, Shropshire Blue, breads, olives, pickles

DESSERTS

Sticky toffee baked Alaska v. 7.00

Egg custard tart, poached apricots v. 7.00

Dark chocolate brownie, salted caramel ice cream v. 7.00

Brown sugar pavlova, strawberries and passion fruit cream v. 7.00

British artisan cheese plate 12.00

Hafod organic Cheddar, Baron Bidgod, Shropshire Blue, quince cheese, roasted grapes

FORTIFIED AND DESSERT WINES

	50ml	100ml	Bottle
DV by Doisy Vedrines 2015 Sauternes, Bordeaux 13% (375ml)	6.30	12.50	33.00
Davy's Finest Reserve Port 20%	3.60	7.20	38.00
Graham's Fine White Port 19%	3.20	6.30	33.00
Quinta da Silveira 10 year old Tawny Port 20%	5.50	11.00	58.00
Blandy's Alvada 5 year old, Madeira 19% (500ml)	5.70	11.40	40.00
Offley Boa Vista Port 2000 20%	7.80	15.50	80.00

**PLEASE ASK A MEMBER OF THE TEAM TO SEE OUR LIST
OF SELECTED PORTS AND FORTIFIED WINES**

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