

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

STARTERS

Wild mushroom soup, mascarpone cream, sourdough toast v.	7.00
Warm potted shrimp butter, toasted crumpet	10.00
Spiced salmon fish cake, crab mayonnaise, mustard	9.50/14.00
Confit rabbit leg rilette & chargrilled loin, Caesar salad, soft Noble Farm egg	8.50
Ham & parsley terrine, quince, chorizo salsa	9.00
Red onion, Jerusalem artichoke, Stilton & walnut tart v. n.	8.00/14.00

MAINS

Brixham plaice saltimbocca, grilled polenta, sage & caper butter	17.00
Cornish ray wing, swede, spinach, crisp potato, café de Paris butter, curry oil	18.00
Ribeye of beef, beef dripping toast and bone marrow	24.00
Kentish Hop sausage, lentils, pork belly rib	16.00
Artichokes, hash brown, chanterelles, burnt onions v.	15.00
Bang bang cauliflower salad ve. n.	14.00
Grilled sirloin steak 350g on the bone, hand cut chips, peppercorn sauce	36.00

SIDES

Hand cut chips	5.00
Buttered sprout tops v.	4.00
New potatoes v.	4.00
Green salad v.	5.00

DESSERTS

Sticky toffee baked Alaska v.	7.00
Dulce de leche panna cotta with pistachio crunch ve. n.	7.00
Clementine & gingerbread trifle v.	7.00
Dark chocolate, hazelnut truffle v. n.	7.00
British artisan cheese plate n.	12.00
Hafod organic Cheddar, Rollright, Blue Monday, quince cheese, roasted grapes	

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

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.