

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

Chilled Nutbourne Farm tomato water, yoghurt curd, basil, Parmesan croutons v.	7.00
Chase gin cured salmon, apple, fennel, pickled kale	9.50
Portwood Farm asparagus and Newlyn crab salad	10.00
Rabbit terrine, apricot chutney, onion brioche	8.00
Crispy lamb Kiev, anchovies, pea and mint	8.50
Salad of charred leeks, chicory, ash crème fraîche, hazelnuts, pickled red onion v.	8.00

MAINS

Poached Cornish sole fillets, braised leeks, sorrel, potato fritters, lime butter sauce	16.50
Roast halibut fillet, Cornish earlies, wild garlic salad, sauce vierge	26.00
Flat iron steak, textures of corn	17.00
Kentish Hop sausage, lentils, pork belly rib	16.00
Marsh fed lamb rump, beurre noisette mash potato, broad beans, fennel crisps	18.00
Red lentil, tender stem 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	Buttered new season beans v.	4.00
Cornish earlies 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

Norfolk White Lady, Dorset Blue Vinny, Duckett's aged Caerphilly, 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, Norfolk White Lady, Dorset Blue Vinny, breads, olives, pickles

DESSERTS

Sticky toffee baked Alaska v. 7.00

Peach and raspberry clafoutis v. 7.00

Warm chocolate fondant, cherries in red wine v. 7.50

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

British artisan cheese plate 12.00

Norfolk White Lady, Dorset Blue Vinny, Duckett's aged Caerphilly, 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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