

The Tappit Hen Sample Menu

Starters

Wild mushroom soup, mascarpone cream, sourdough toast (v) £7

Chapel & swan smoked salmon, whipped wasabi crème fraîche, fried capers £9

Warm potted shrimp butter, toasted crumpet £10

Ox tongue, caper sauce £8

Crispy lamb kiev, anchovies, pea and mint £8.50

Heritage beets, blue Monday, pickled walnuts (v), (n) £8

Main courses

Roast cod, lentils, leeks, bacon, grilled spring onion £17

Cornish ray wing, swede, spinach, crisp potato, café de Paris butter, curry oil £18

Grilled sirloin steak 350g on the bone, hand cut chips, peppercorn sauce £36

Kentish hop sausage, lentils, pork belly rib £16

Partridge, drunken potatoes, sprout tops £18

Artichokes, hash brown, chanterelles, burnt onions (v) £15

Bang bang cauliflower salad (ve), (n) £14

Sides

Hand cut chips £5

Buttered sprout tops (v) £4

New potatoes (v) £4

Green salad (v) £5

Desserts

Sticky toffee baked Alaska (v) £7

Set yoghurt, honeycomb, rhubarb (v) £7

Dark chocolate brownie, salted caramel ice cream (v) £7

Stove top rice pudding, roast spiced plum jam (v) £7

British artisan cheese plate (n) £12

Hafod organic Cheddar, Rollright, Blue Monday, quince cheese, roasted grapes

(v) vegetarian, (n) contains nuts, (ve) vegan