

Valentines. New dishes. Mothers' Day.

As Valentine's approaches we invite you to celebrate and join us for our special 14th February meal. Oysters, scallops, carpaccio of beef, monkfish, strawberry shortcake. It's all there. Not to mention a bar stocked full of beer and fizz. At £32 per person we think it's a great meal. We don't expect too many ladies to be making the call, come on gents, step up to the plate...



Four courses, choose your starter and main, Wednesday 14th Feb

Please get in touch, info@tapandkitchen.com or 01832 275 069 to book your table now, we are asking for a £10 pp deposit to secure the table. Bookings taken between 6pm and 9pm.

Now that all the turkey has been used up and the sprouts are making fewer appearances, we are settling into to our winter menu. Some new dishes, some old favourites that will sit alongside our regular lunch and dinner menus throughout the following weeks. In addition to this, we are as you know, always on the look out for locally grown, foraged, shot and farmed produce through our swaps board. Credit given behind the bar and/or restaurant for goods brought in.

We are currently looking for... carrots, cauliflower, leeks, sprouts, cavalo nero, broccoli, cranberries, swede, turnips, rabbit, pigeon, artichokes, chicory, rhubarb and anything else that you think would be a good addition to the kitchen cupboards. You can get in touch with Chris on chef@tapandkitchen.com and chat through what you have to offer.

We are doing more home smoking, curing meats, exploring our pudding and pastry menu and trying our hand at some pork pie making too.

We are still sourcing our fish daily through Marrfish, pretty much guaranteeing your seafood is 48 hours from the water to the plate. We are enjoying coley, pollock, sea bream, seabass, gurnard, salmon, hake, cod and scallops. These will all feature on rotation through the menus.

So this month and continuing expect to see some of these dishes on the menu...



Home smoked Tamworth pork belly



.....and on the plate...



Our best selling scallops & black pudding



Local pigeon hearts & livers on toast



Bombay Sapphire & beetroot
cured gravadlax



Braised faggot & carrot puree



Roast pigeon breasts



Moules a la crème

We are currently finalising our Mothers' Day menu for 2018. On Sunday March 11th it's time to spoil the lady of the house and take her out for dinner.

We will be offering a 2 and 3 course set menu for the day, bookings for which can be taken now.

As with all key dates we will be asking for a deposit of £10 pp to secure the booking, as well as pre orders from any group over 10 guests.

...and finally, why would we not want to end with one of our new puddings? A great way to end this newsletter and an even better way to end your meal.

See you at the wharf.

Best wishes,

TK



Dark chocolate delice, white chocolate ganache, cappuccino ice cream