

A LA CARTE DINING

AT TAPLOW HOUSE

STARTERS

Steamed Bao Bun

Thai-spiced Jacob's ladder,
sriracha mayo
£9.00/ £16.00*

Cherry Tomato Gazpacho

Fennel & apple salad
(v, ve, gf*)
£9.00

White Onion Velouté

Sticky duck leg, shallot rings
£9.00/ £16.00*

Coconut and Prawn Taco

Mango and cucumber salsa
£9.00/ £16.00*

Stuffed Baby Squid

Minted chickpeas, mint aioli
£9.00/ £16.00*

Seasonal Soup Bowl

Country bread (v, ve, gf*)
£7.00

Charred Peach

Heritage tomato, mozzarella
salad, toasted almonds, basil oil
(v, gf)
£8.00/ £16.00*

Spiced Aubergine

Tahini dressing, flatbread (ve)
£8.00/ £15.00*

**Double up for a main course*

MAINS

Dry-Aged Beef Burger

Smoked Cheddar, streaky
bacon, onion chutney,
sourdough bun, fries
£15.00

Dry-Aged Ribeye Steak (gf*)

Onion rings, tomatoes, fries,
deep-fried herb butter
£29.50

*Add a Bordelaise or Béarnaise
sauce £3.00*

Roasted Chicken Supreme (gf*)

Sprouting broccoli, charred
sweetcorn, new potato
fondant, shallot puree
£17.00

Beer-Battered Fish Fillet (gf)

Minted peas, fries, charred
lemon, tartar sauce
£17.00

Stone Bass

Peas, broad beans, potato
gnocchi
£19.00

Chalk Stream Sea Trout (gf)

Cucumber, samphire, radish &
poppy seed salad, coriander
dressing
£21.00

Roasted Butternut Squash (v, ve*)

Rainbow chard, pumpkin seed
granola, cottage
cheese dressing
£15.00

Cauliflower Steak (v, ve, gf)

Wild mushroom quinoa,
king oyster mushroom,
cardamon velouté
£15.00

Macaroni (v, ve)

Peas, broad beans, morel
mushrooms, baby spinach
£14.00

SIDE ORDER

Seasonal garden vegetables (v) | Fries (v, ve, gf) | Baby potatoes (v, gf)

Cherry tomato, bocconcini, mozzarella salad (v, gf)

£5.00 per side



(v) vegetarian, (ve) vegan, (gf) gluten free. Items with a * denote an alternative version is available. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. All prices are inclusive of VAT. A service charge of 12.5% is added to your bill, however, can be removed at your discretion.

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DESSERT

Baked Fig Roll (v)

Blackberries, pear sorbet
£9.50

Lemon Curd (v)

Fennel meringue, sablé, blueberry
ice-cream
£9.50

British Artisan Cheese Selection (v)

Quince, chutney,
grapes and biscuits
£12.00

Iced Peanut Parfait & Cherry Jam (v)

Cherry sorbet
£9.50

Chocolate Fondant (v, gf)

Crystalised pistachios, vanilla
ice-cream
£9.50

DESSERT WINE 125ml

Royal Tokaji

11% ABV
£12.00

Lafage Muscat de Rivesaltes

2019
13.5% ABV
£10.00

RUM 25ML

50ml Havana Club 7 Years

£7.00

PORT

Quinta do Vallado 10 Years

20% ABV
£11.00

LIQUEUR COFFEE

Irish

£12.00

Calypso

£12.00

French

£12.00

HOT BEVERAGES

Americano

£4.00

Loose Leaf Tea

£4.00

Latte

£4.00

Espresso

£4.00

Cappuccino

£4.00

Mocha

£4.00



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