

# A LA CARTE DINING

AT TAPLOW HOUSE

## STARTERS

**Chicken Liver & Foie Gras Parfait**  
Brioche, Toasted Nut & Seed  
Granola, Onion Relish  
£9.00

**Grilled Octopus**  
Bitter Leaves, Radish, Charred  
Orange, Bitter Orange Gel  
(gf)  
£9.00

**Seasonal Soup Bowl**  
Country Bread  
(v, ve, gf\*)  
£7.00

**Cured Sea Trout**  
Charred Cucumber, Lemon  
Gel, Pickled Radish, Squid Ink  
Cracker (gf)  
£9.00

**Pan Fried Pigeon Breast**  
Polenta, Cherry, Cherry Gel,  
Spinach, Jus  
£12.00

**Heritage Tomato Salad**  
Burrata, Basil Oil, Black Olive  
Crumb, Cherry Bomb (v, ve\*)  
£9.00

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## MAINS

**Curried Cauliflower Steak**  
Mango & Cucumber Salsa,  
Mango & Paprika Puree  
(v, ve\*)  
£15.00

**8oz Dry-Aged Sirloin Steak**  
Fries, Pickled Shallots,  
Watercress Salad,  
Garlic Butter (gf)  
£35.00  
Add a Peppercorn or Béarnaise  
sauce £3.00

**Wild Mushroom Risotto**  
Spinach, Pickled Shimeji  
Mushrooms, Truffle Cream,  
Crispy Onions (v)  
£15.00

**Roasted Chicken Breast**  
Charred Sweetcorn,  
Sweetcorn Puree, Baby  
Courgette, Jersey Potatoes  
(gf)  
£22.00

**Dry-Aged Beef Burger**  
Smoked Cheddar, Streaky  
Bacon, Balsamic Onion  
Chutney, Fries  
£16.00

**Beer-Battered Fish Fillet**  
Minted peas, Triple Cooked  
Chips, Charred Lemon, Tartar  
sauce (gf)  
£18.00

**Roasted Lamb Loin**  
Pommes Anna, Pea Puree,  
Peas, Broad Beans, Turnips,  
Jus  
£30.00

**Pan-Fried Cod Loin**  
Fennel Puree, Fennel Crumb,  
Tenderstem Broccoli, Citrus  
Velouté  
£23.00

**Roasted Monkfish**  
Braised Leeks, Black Garlic  
Puree, Clams, Clam Velouté,  
Sea Herbs (gf)  
£19.00

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## SIDE ORDER

Seasonal garden vegetables (v) | Fries (v, ve, gf) | Baby potatoes (v, gf)  
Truffled Cauliflower Cheese (v)  
£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

**Chocolate Mocha Sponge**  
Chocolate Mousse, Bitter  
Chocolate Jelly, Honeycomb (v)  
£9.50

**Deconstructed Strawberry Tart**  
Cream, Shortbread, Basil,  
Strawberry Sorbet (v)  
£9.50

**British Artisan Cheese  
Selection (v)**  
Quince, chutney,  
grapes and biscuits  
£12.00

**Raspberry & Lemon Cheesecake**  
Raspberry Macaron, Lemon Gel,  
Raspberry Sorbet (v)  
£9.50

**Chocolate Fondant (v, gf)**  
Banana Ice Cream, Caramelised  
Banana (v, gf)  
£9.50

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## 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

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## COCKTAILS

**Espresso Martini**  
If you're looking for a pick-me-up post-dinner, the Espresso Martini is here to awaken you with its boozy magical powers.  
£12.50

**Old Fashioned**  
A traditional whisky cocktail with bitters, soda water and a simple orange garnish.  
£12.50

**Champagne Cocktail**  
A classic Champagne cocktail that lets the bubbles shine through, with a hint of added flavour from a bitters-soaked sugar cube and added aroma from a citrus peel.  
£17.00

**Amaretto Sour**  
Amaretto shaken with fresh lemon, sugar and bitters.  
£10.50

**Whiskey Sour**  
The Whiskey Sour is made with whiskey, lemon juice, sugar and egg white, an ingredient that tames the tart flavour and creates a richer, smoother texture.  
£10.50

**Negroni**  
a sophisticated aperitif featuring equal parts of gin, Campari, and sweet vermouth.  
£10.50



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