

A LA CARTE DINING

AT TAPLOW HOUSE



AA Rosette Award for
Culinary Excellence

STARTERS

Jerusalem Artichoke Soup (v)
Roast pear, walnuts
granola & walnuts oil
£9.00

Scallops
Butternut squash, chorizo
cannelloni, apple & fennel
marinated in vodka
£11.00

Salmon Gravlax
Salmon gravlax, oats bread, sour
cream, yuzu, cucumber & salmon
roe
£10.50

Beetroot Carpaccio
Pickled beetroots, olive crispy
rocks, candy walnuts & blue
cheese sponge
£9.50

Asparagus Salad (v)
Grilled asparagus, crispy confit egg
yolk, grapefruit & béarnaise sauce
£10.00

Duck Pastrami
Duck liver pate, smoked duck
pastrami, cherry gel & mushroom
salad
£10.50

MAINS

Cod Fillet
Caramelised onion calamari,
samphire, crispy cod skin, with herb
sauce
£24.00

Slow Cooked Pork Neck
Red cabbage purée, apple, mustard
seeds, parsley & sage powder
£28.00

Funghi Ravioli (v)
Ravioli filled with wild
mushrooms, funghi foam & black
winter truffle
£22.00

Yemista (Chef Signature Dish) (v)
Vegetables filled with herb rice & celery
purée
£22.00

Beef Fillet Steak
Mushroom purée, grilled tomato
marmalade, new potatoes & choose from
béarnaise
or peppercorn sauce
£30.00

Leeks (v)
Grilled tomatillo, orange,
horseradish, red kidney beans &
crispy rice
£21.00

Chicken Breast
Corn feed chicken breast, celeriac
purée, braised onions & artichokes
£24.00

SIDE ORDERS

Broccoli with chilli butter, Cauliflower with truffle
mayo, New potatoes with mixed herbs, Spicy
Chinese chips
£4.00 each



All items are freshly prepared to order & if you have any dietary requirements or allergies please make our team aware when ordering All prices are inclusive of VAT & charged at the current rate. A service charge of 12.5% is added to your bill, however, can be removed at your discretion.