

A LA CARTE DINING

AT TAPLOW HOUSE

STARTERS

- Steamed Bao Bun**
Thai-spiced Jacob's ladder,
sriracha mayo
£9.00/ £16.00*
- Thyme Panna Cotta**
Heritage beetroot, glazed
goats cheese, fennel crumb (v)
£8.00
- Curried Smoked Haddock**
Leek & potato chowder,
poached egg (gf)
£9.00/ £16.00*

- Coconut & Prawn Taco**
Mango & cucumber salsa
£9.00/ £16.00*

- Braised Ham Hock & Oxtail
Pressing**
Beetroot & horseradish relish
£9.00/ £16.00*

**Double up for a main course*

- Seasonal Soup Bowl**
Country bread (v, ve, gf*)
£7.00

- Spiced Pear**
Oxford Blue, candied walnut,
salad, honey & mustard
dressing (v,ve*,gf*)
£9.00/ £16.00*

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

MAINS

- Dry-Aged Beef Burger**
Smoked Cheddar, streaky
bacon, balsamic onion
chutney, sourdough bun, fries
£16.00

- Dry-Aged Ribeye Steak**
Deep fried onion rings, bone
marrow butter, fries (gf)
£29.50
*Add a Bordelaise or Béarnaise
sauce £3.00*

- Corn-Fed Chicken Supreme**
Bread sauce, charred celeriac,
beer onions, potato gnocchi,
chicken jus
£18.00

- Slow Cooked Lamb Shoulder**
Rosemary pomme purée, red
cabbage, shallot confit (gf)
£24.00

- Truffled Polenta Croquettes**
Sautéed wild mushrooms,
pickled leeks, charred
butternut, butternut velouté
(v, ve)
£15.00

- Tarte Fine Lyonnaise**
Maple glazed salt baked winter
vegetables, smoked barbecue
sauce (v, ve)
£15.00

- Beer-Battered Fish
Fillet**
Minted peas, fries, charred
lemon, tartar sauce (gf)
£18.00

- Salmon Fillet**
Braised puy lentils, charred
sprouting broccoli, lemongrass
velouté (gf)
£22.00

- Sea Bream**
Creamed Savoy cabbage,
bougabère potatoes, shallot
butter sauce (gf)
£20.00

SIDE ORDER

- Seasonal garden vegetables (v, ve, gf) | 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

Treacle Tart

Yoghurt sorbet (v)

£9.50

Banoffee Cheesecake

Gingerbread ice cream, toffee
sauce (v)

£9.50

British Artisan Cheese

Selection (v)

Quince, chutney,
grapes & biscuits

£12.00

Coconut Rice Pudding

Pineapple sorbet (v, ve, gf)

£9.50

Chocolate Fondant

Crystalised pistachios, vanilla
ice-cream (v, gf)

£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



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SUNDAY LUNCH MENU

Available every Sunday from 12.00 noon to 5.00 pm

Two Courses £25.00

Three Courses £29.50

STARTERS

Steamed Bao Bun

Thai-spiced Jacob's ladder,
sriracha mayo

Spiced Aubergine

Tahini dressing, flatbread (ve)

Curried Smoked Haddock

Leek & potato chowder,
poached egg (gf)

Seasonal Soup Bowl

Country bread (v, ve, gf*)

Charred Peach

Heritage tomato, mozzarella
salad, toasted almonds, basil oil
(v, gf)

MAINS

Dry-Aged Rump of Beef

Roasted duck fat potatoes,
Yorkshire pudding, beef au jus,
cauliflower cheese, seasonal
vegetables*

Sea Bream

Creamed Savoy cabbage,
boulangerie potatoes, shallot
butter sauce (gf)

Beer-Battered Fish Fillet (gf)

Minted peas, fries, charred
lemon, tartar sauce

Roast Pork Belly

Roasted duck fat potatoes,
Yorkshire pudding, pork au jus,
cauliflower cheese, seasonal
vegetables*

Tarte Fine Lyonnaise

Maple glazed salt baked winter
vegetables, smoked barbecue
sauce (v, ve)

To float your gravy boat! Add extra boat of au jus for £4.00

**Served with family style seasonal vegetables.*

DESSERTS

Chocolate Brownie with Vanilla Ice Cream (v)

Fig Roll (v)

British Artisan Cheese Selection (v)

Selection of Ice-Cream or Sorbets (v, gf, ve*)

Raise a toast! Enjoy a glass of Palmer and Co Brut Reserve Champagne for £15.00 per person.



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WINE LIST

Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance. Wines by the glass are also available in 125ml. All prices are in £ inclusive of VAT.

	125ml	175ml	250ml	Bottle
SPARKLING & CHAMPAGNE				
Prosecco brut NV, Sparkling wine, Italy	£10.50			£39.00
Cava Brut Llopart brut NV, Sparkling wine, Spain	£12.50			£45.00
La Folie Rosé Sparkling wine, , Provence, France	£12.50			£45.00
Tattinger Brut Reserve NV, Champagne, France				£75.00
Tattinger Prestige Brut Rosé NV, Champagne, France				£85.00
Palmer & Co Brut Reserve NV, Champagne, France	£15.00			£65.00
WHITE				
Kudu Plains Chenin Blanc, Western Cape, South Africa Fresh citrus and peach flavours with zippy acidity and a refreshing finish.	£8.50	£10.50	£12.50	£30.00
Città dei Ponti Pinot Grigio, Veneto, Italy Delicate and fruity bouquet with a refreshing lemon flavour and hints of green apples on the finish.	£9.00	£11.50	£13.50	£32.00
Domingo Martin Albariño, Galicia, Spain Rich and generous flavours of ripe peaches and pears, backed by vivid lemon and mineral acidity. A well-balanced wine with a fresh finish.	£8.00	£10.50	£12.00	£35.00
Journey's End Haystack Chardonnay, Stellenbosch, South Africa Lightly oaked with medium body, a great Chardonnay from the Cape.	£9.50	£11.50	£13.50	£38.00
Sauvignon Blanc Spy Valley, Marlborough, New Zealand Kiwi, Lemon and lime fruit, crisp green apples and a very long finish.				£42.00
La Chablisienne Chablis le Finage, Chablis, France Smooth and soft with lovely balanced acidity and packed with fruit.				£55.00
Le Versant Viognier, Languedoc- Roussillon, France Intense apricot, peach and rose flavours, with hints of ginger and mints. Strong and generous on the palate, developing towards a smooth and fruity finish.	£9.50	£11.50	£13.50	£38.00
Valdivieso Sauvignon Blanc, Chile, Apricot, peche de vigne and rose flavours, with hints of ginger and mints. Strong and generous on the palate, developing towards a smooth and fruity finish.	£9.00	£11.00	£13.00	£36.00
Flor de Lisboa, Lisbon, Portugal This wine is full of Floral lemon zest notes on the nose. In the mouth it has a bright, fresh acidity with a long and salivating finish. A great alternative to a Marlborough Sauvignon Blanc.	£8.50	£9.50	£11.00	£30.00

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RED

	125ml	175ml	250ml	Bottle
Tremito Nero d'Avola, IGT Sicilia, Sicily Intense spicy cherry aromas with rich, ripe dark fruit.	£9.00	£10.00	£11.50	£32.00
Castillo Clavijo Rioja Crianza, Rioja, Spain All the best of Rioja and much, much more. Strawberry fruit, smoky character, vanilla, toasty oak and ripe with sunshine.	£10.00	£11.00	£13.00	£36.50
Journeys End The Pastors Blend, Cabernet Merlot, Stellenbosch, South Africa A lovely Bordeaux blend from the Cape, with soft chocolatey character and bright cheerful fruit.				£40.00
Vieux Chevalier Chateauneuf-du-Pape, Rhone, France This wine has very subtle oaky tones giving complexity and length. Elegant black fruit with spicy overtones, lavender and rosemary.				£55.00
Spy Valley Satellite Pinot Noir, Marlborough, New Zealand Ripe, round and pleasingly rustic. Combining spicy black olives with morello cherry notes and refreshing acidity. A bold red wine, bursting with red berry flavours.				£42.00
Primitivo Appassimento, Puglia, Italy The wine displays a deep violet colour, with pleasant earthy aromas of blackcurrants, vanilla and chocolate. The palate is velvety, elegant and complex.	£9.00	£11.00	£13.00	£32.00
Chateau Viramiere St-Emilion Gran Cru, Bordeaux, France This rich, smooth red is full of aromas and flavours of red fruits.				£50.00
Fleurie Cave De Fleurie, Bordeaux, France This wine is bursting with ripe red berry fruit flavours. It is soft and fresh, with delicate light tannins.				£42.00
Tilia Malbec, Mendoza, Argentina This medium-bodied, easy-drinking red wine has aromas and flavours of plum, blackberry and dark chocolate, with a hint of pepper and spice	£8.50	£10.00	£12.00	£31.00

Vintages may vary.

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	125ml	175ml	250ml	Bottle
Kudu Pinotage , Western Cape, South Africa A medium bodied and soft, easy-drinking red wine, with flavours of blackcurrants, cherries and plums.	£8.50	£10.00	£12.00	£32.00
Rebeland Shiraz , South Africa Wine has a deep purple ruby colour. Finely crafted to portray layers of cherry, soft prune, blackcurrant and hints of black pepper spice.	£8.50	£10.00	£12.50	£35.00
Villa dei Fiori Montepulciano d'Abruzzo , Abruzzo IT, Ripe, round and pleasingly rustic. Combining spicy black olives with morello cherry notes and a refreshing acidity. A bold red wine, bursting with red berry flavours.	£9.00	£11.00	£13.00	£32.00
ROSÉ				
Conto Vecchio Pinot Grigio Blush , Veneto, Italy Soft strawberry fruit in a glass. Pinot gorgeous!	£9.00	£10.00	£13.00	£32.00
D'Astros Provence Rosé , Provence, France A pretty wine from Provence. Ripe berries, soft flavours, easy drinking.				£46.00
The Bulletin Zinfandel Rosé , USA, this wine has plenty of raspberry and watermelon fruit flavours. Juicy and light, it has a refreshing finish.	£9.00	£10.50	£13.50	£36.00

A BRIEF HISTORY OF TAPLOW HOUSE

Taplow House is situated on Berry Hill, just south of the village of Taplow, and just to the east of the River Thames. The central section of the property is believed to have been built in 1751.

It was acquired by Pascoe Grenfell in about 1794. After purchasing Taplow House, he became MP for Great Marlow (1802-1820) and for Penrhyn in Cornwall (1820-1826). As an MP, he spoke against the slave trade, had a strong evangelical faith, and was a friend of William Wilberforce. An expert on financial matters, he was governor of Royal Exchange Insurance Company, and commissioner of the lieutenancy of London.

Taplow House was probably altered around 1800, and it is likely that Pascoe Grenfell was remodelling the house as befitted his status as a successful businessman and public figure. He extended the house to the west in a long, narrow range reaching almost to the boundary with the road and built the lodge which sits near the entrance.

After Pascoe's death, the estate was sold in 1839 to the Marquess of Thomond, who was the same family as the Earl of Orkney and Earl Inchiquin of nearby Taplow Court. Pascoe Grenfell's son, Charles Pascoe Grenfell, bought Taplow Court in 1852, so, in effect, the two families appear to have swapped houses. Taplow House was back in the ownership of the Grenfell family when it was for sale in 1875.

A further major remodelling of the house took place after 1838. This involved the construction of the east range and the rebuilding or remodelling of the west range. This work may all have been done after the acquisition of the house by the Marquess of Thomond.

By 1875, the house and grounds had reached their full development. At that time, it was in the possession of the Grenfell family again. The porte cochère had been added to the north elevation and a proper carriage drive constructed. The earlier west range had been demolished and a new west range added including a conservatory to the south elevation. The ground floor French windows gave on to a terrace which overlooked the south lawns and had a prospect of Windsor Castle in the distance. The house was put up for sale this year.

In the latter part of the 20th century, the whole of the northern part of the estate was redeveloped for housing and the house became a hotel. The house became a hotel in 1958 and has remained in that use ever since.

However, no history of the house would be complete without mentions of the grounds, which are famous for several reasons. The real features of the Taplow House grounds are the two American Tulip trees at the top and the bottom of the lawn. Not only are they rumoured to have been planted by Queen Elizabeth I, but they are also amongst the tallest in Europe and boast enormous trunks.

The house and gardens were famously used by the BBC Director Peter Jones as the background setting for the *The Lysenko Affair* where the estate was portrayed as a Palace in Leningrad and converted into laboratories for the study of genetics. Jones selected

Taplow House Hotel & Spa remains a beautifully maintained building that has undergone a great deal of sympathetic restoration by its present owner.

LET'S GET SOCIAL

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#marvellouslyTaplow