

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.