

SUNDAY LUNCH MENU

Every Sunday from 12.30 noon to 4.00 pm

Two Courses £29.50
Three Courses £ 35.00

STARTERS

Classic Atlantic Prawn Cocktail

Baby Gem Lettuce, Marie
Rose, Wholemeal Bread

Cured Sea Trout

Charred Cucumber, Lemon
Gel, Pickled Radish, Squid Ink
Cracker (GF)

Chicken Liver & Foie Gras Parfait

Brioche, Toasted Nut & Seed
Granola, Onion Relish

Seasonal Soup Bowl Country Bread (V, VE, GF*)

Spiced Pear

Oxford Blue Cheese, Chicory
Salad, Caramelised Pecans,
Honey Dressing (V, VE*)

MAINS

Dry-Aged Rump of Beef

Roasted Duck Fat Potatoes,
Yorkshire Pudding, Beef Au
Jus, Cauliflower Cheese,
Seasonal Vegetables*

Pan-Fried Cod Loin

Fennel Purée, Fennel Crumb,
Tenderstem Broccoli, Citrus
Velouté

Beer-Battered Fish Fillet

Minted Peas, Chunky Chips,
Charred Lemon, Tartar Sauce
(GF)

Roast Rump of Lamb

Roasted Duck Fat Potatoes,
Yorkshire Pudding, Beef Au
Jus, Cauliflower Cheese,
Seasonal Vegetables*

Butternut Squash Risotto

Gorgonzola Cheese, Toasted
Pine Nuts, Crispy Rocket (V)

DESSERTS

Coconut & White Chocolate Panna Cotta

Fresh Berry Compote (V,GF)

British Artisan Cheese Selection

Quince, Chutney, Grapes and Biscuits (V)

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream (V)

Selection of Ice Cream

Vanilla, Chocolate, and Strawberry
(V,GF)

Raise a toast! Enjoy a glass of **Lallier R.20 Brut NV, Champagne, France** for £16.00 per person.



(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.

OCTOBER 2023

WINE LIST

125ml Bottle

SPARKLING & CHAMPAGNE

Vaporetto Prosecco NV, Sparkling Wine, Italy

This Prosecco has aromas and flavours of blossom, apple, and hints of apricot and citrus. It has a fresh and persistent finish.

£10.50 £42.00

La Folie Sparkling Rosé Mirabeau, France

A blend of Syrah and Grenache which offers red fruit notes of strawberry and raspberry with a hint of gooseberry. Made via the Tank method, the sparkle is delicate and provides a refreshing, long finish.

£13.00 £52.00

Lallier R.20 Brut NV, Champagne, France

Light golden in colour. On the nose, aromas of white flowers and fresh citrus notes. On the palate, notes of honey and ripe fruits such as peach and apricot. A long and mineral finish on the palate.

£16.00 £70.00

Taittinger Brut Réserve NV, Champagne, France

Light, delicate, and elegant; dry, fresh, and balanced with a green fruit and citrus character. Produced from first pressings, with up to 20% of reserve wine used to ensure consistency of style from year to year.

£84.00

Taittinger Prestige Brut Rosé, Champagne, France

This lively pink Champagne has crushed wild raspberry and cherry notes, with a creamy texture and subtle toasty flavours on the finish.

£92.00

ROSÉ

125ml 175ml 250ml Bottle

Wicked Lady, White Zinfandel Rosé, California, USA

Delightful and refreshing wine with a light pink hue and fruity aroma. This wine exudes notes of strawberries, watermelon, and citrus. The taste is medium-sweet and smooth, making it easy to enjoy on its own or paired with a variety of foods.

£9.00 £10.00 £13.00 £36.00

Conto Vecchio Pinot Grigio Blush Venezie DOC, Veneto, Italy

This Pinot Grigio is pleasant on the nose with lemon, pear, and slightly floral notes. On the palate, it is crisp and balanced.

£9.50 £10.50 £13.50 £38.00

Astros Côtes de Provence Rosé, Provence, France

This has an intense nose of grapefruit and ripe stone fruits. It is juicy and well balanced with fresh acidity, featuring an array of citrus fruit flavours and a long, fresh finish.

£52.00

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.

WINE LIST

WHITE	125ml	175ml	250ml	Bottle
Kudu Plains Chenin Blanc, Western Cape, South Africa This golden-tinted wine boasts lively citrus and tropical fruit fragrances, opening up to juicy notes of green pear, white peach, and a hint of honey. It's light and vibrant on the palate, with refreshing acidity that resonates through the clean, fruitful finish.	£8.50	£9.50	£12.50	£32.00
Flor de Lisboa Branco, Lisboa, Portugal This wine is full of floral lemon zest notes on the nose. On the palate, it has bright, fresh acidity with a long and salivating finish. A great alternative to a Marlborough Sauvignon Blanc.	£8.50	£9.50	£12.50	£32.00
Citta dei Ponti Pinot Grigio delle Venezie DOC, Veneto, Italy This Pinot Grigio has a delicate and fruity bouquet with refreshing lemon flavour and hints of green apples on the finish.	£9.50	£10.50	£13.50	£38.00
Valdivieso Sauvignon Blanc, Aconcagua Valley, Chile This is a crisp and aromatic Sauvignon Blanc with abundant citrus and gooseberry aromas. Crisp and refreshing on the palate, it features lemon and lime flavours and a steely mineral quality.	£9.50	£10.50	£13.50	£38.00
Le Versant Viognier IGP d'Oc, Languedoc-Roussillon, France Intense apricot, pêche de vigne, and rose flavours, with hints of ginger and mint. Strong and generous on the palate, developing towards a smooth and fruity finish.	£10.00	£11.00	£14.00	£40.00
Journeys End Haystack Chardonnay, Stellenbosch, South Africa Clear and bright, straw with a hint of green. Oak and fruit are perfectly matched, with well-integrated citrus peel and melon enriched by a subtle, savoury biscuit overlay. The limey acidity running through the fruit flavours provides food-friendly freshness and promises a few years' aging potential.	£10.00	£11.00	£14.00	£42.00
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.				£48.00
Spy Valley Sauvignon Blanc, Marlborough, New Zealand Bright and fresh, with aromas and flavours of citrus fruit, peach, and gooseberry. A delicately balanced wine with a mouth-watering finish.				£50.00
La Chablisienne Chablis Le Finage, Burgundy, France This wine has aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.				£66.00

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WINE LIST

RED	125ml	175ml	250ml	Bottle
Kudu Plains Pinotage, Western Cape, South Africa A medium-bodied and soft, easy-drinking red wine with flavours of blackcurrants, cherries, and plums.	£8.50	£9.50	£12.50	£32.00
Tremito Nero d'Avola Sicilia DOC, Sicilia, Italy This wine has an intense, spicy cherry aroma with rich, ripe dark fruit flavours.	£8.50	£9.50	£12.50	£32.00
Rebeland Swartland Shiraz, Swartland, South Africa The aromatics continue into the palate with added blueberry, a hint of roasted black olives, and soft-spoken sweet spice. A versatile, vibrant, medium-bodied dry wine.	£9.00	£10.00	£13.00	£36.00
Castillo Clavijo Rioja Crianza, Rioja, Spain Aromas and flavours of bright red berry fruit, balanced by vanilla and spice that add richness and body.	£9.00	£10.00	£13.00	£36.00
Masseria Borgo Dei Trulli Lucale Primitivo Appassimento IGP, Puglia, Italy The wine displays a deep violet colour, with pleasant earthy aromas of blackcurrants, vanilla, and chocolate.	£9.50	£10.50	£13.50	£38.00
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.	£10.00	£11.00	£14.00	£40.00
Journeys End The Pastors Blend Cabernet Merlot, Stellenbosch, South Africa This wine has a rich, earthy character, with notes of summer herbs accompanying the ripe dark fruit flavours. There is a touch of sweet spice on the palate and smooth tannins.	£10.00	£11.00	£14.00	£42.00
Fleurie Millesime Cave de Fleurie, Burgundy, France This wine is bursting with ripe red berry fruit flavours. It is soft and fresh, with delicate, light, powdery tannins.				£48.00
Satellite Pinot Noir, Marlborough, New Zealand The aroma has cherry cola notes with an overlay of dried spice and cloves. Layers of bright red fruits with hints of vanillin oak create a finely balanced wine with a long finish.				£52.00
Château Viramière St-Émilion Grand Cru, Bordeaux, France This rich, smooth red is full of aromas and flavours of red fruits. Medium-bodied, with fine, savoury tannins and a pleasant finish.				£55.00
Vieux Chevalier Châteauneuf-du-Pape Rouge, Rhône Valley, France This wine is complex and elegant, with aromas of redcurrants, red cherries, and blackberries, complemented by herbal flavours such as lavender, thyme, and rosemary. The wine shows very subtle oaky notes with excellent balance; the tannins are elegant and silky.				£65.00

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A BRIEF HISTORY OF TAPLOW HOUSE

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

In approximately 1794, Taplow House was acquired by Pascoe Grenfell. Grenfell, who served as MP for Great Marlow (1802-1820) and for Penrhyn in Cornwall (1820-1826), was a notable figure. He spoke against the slave trade, had a strong evangelical faith, and was a friend of William Wilberforce. An expert on financial matters, Grenfell was governor of the Royal Exchange Insurance Company and a commissioner of the lieutenancy of London.

Around 1800, Taplow House underwent alterations, likely reflecting Grenfell's status as a successful businessman and public figure. He extended the house to the west with a long, narrow range reaching nearly to the road boundary and built the lodge near the entrance.

After Grenfell's death, the estate was sold in 1839 to the Marquess of Thomond, a relative of the Earl of Orkney and Earl Inchiquin of nearby Taplow Court. In 1852, Pascoe Grenfell's son, Charles Pascoe Grenfell, acquired Taplow Court, effectively swapping houses with the Marquess. By 1875, Taplow House was again owned by the Grenfell family.

A major remodelling of the house took place after 1838, involving the construction of the east range and the rebuilding or remodelling of the west range. This work was likely done after the Marquess of Thomond's acquisition of the house.

By 1875, the house and grounds had reached their full development under the Grenfell family. At that time, a portecochère was added to the north elevation, and a proper carriage drive was constructed. The earlier west range was demolished and replaced with a new west range, including a conservatory on the south elevation. The ground floor featured French windows leading to a terrace overlooking the south lawns with a distant view of Windsor Castle. The house was put up for sale in this year.

In the latter part of the 20th century, the northern part of the estate was redeveloped for housing, and the house was converted into a hotel in 1958. It has remained a hotel ever since.

The grounds of Taplow House are famous for several reasons. Notably, two American Tulip trees, rumored to have been planted by Queen Elizabeth I, are among the tallest in Europe and boast enormous trunks.

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

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

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