

# À la carte

AT TAPLOW HOUSE

## STARTERS

**Burrata from Puglia**  
Heirloom Tomato Salad,  
Balsamic Pearls, Basil Oil  
(V, GF)  
**£11.00**

**Pressed Ham Hock & Pea  
Terrine**  
Horseradish, Beetroot Gel &  
Toasted Brioche  
**£11.00**

**Pan-Seared Scallops**  
Celeriac Purée, Chorizo &  
Nduja Crumb, Edamame  
Beans  
**£16.00**

**Soup Bowl**  
Served with Warm Bread  
(V)  
**£8.50**

**Beetroot Beetroot Beetroot**  
Roast Beets, Goat's Cheese,  
Cream, Caramelized  
Walnuts, Beetroot Gel, Red  
Vein Sorrel  
(V)  
**£9.00**

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## MAINS

**Suffolk Bronze Turkey  
Schnitzel**  
Lemon Caper Butter Sauce,  
New Potatoes, Tenderstem  
Broccoli  
**£19.00**

**Corn-Fed Chicken Supreme**  
Creamed Mash, Roast Baby  
Leek, Forest Mushroom Ragu,  
Crispy Chicken Skin Crumble  
(GF)  
**£19.00**

**Penny Bun Risotto**  
Forest Mushroom,  
Asparagus, Shaved  
Parmesan, Truffle Oil  
(V)  
**£16.50**

**Pan-Roast Sea Bream**  
Sautéed New Potatoes,  
Asparagus, Chive Butter  
Sauce  
(GF)  
**£19.00**

**8oz Sirloin Steak**  
Kauffmann Chips, Cherry  
Tomatoes, Watercress &  
Pickled Shallots  
(GF)  
**£39.00**  
*Add a Peppercorn or  
Béarnaise Sauce  
£3.00*

**Pan-Roast Grass-Fed Lamb  
Rump**  
Creamed Potato, Spiced  
Cabbage, Confit Shallots,  
Veal Jus  
**£29.50**

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## Side Order

Tenderstem Broccoli & Green Beans (V, GF) | Fries (V, GF) | Sautéed Jersey Mids (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 Ganache (V)

Blackcurrant Sorbet

£9.50

### Regional Cheese Plate (V)

Fig Chutney, Sourdough

Crackers, Grapes

£12.00

### Tiramisu (V)

Topped with Spiced Cream

£9.50

### Sticky Toffee Pudding (V)

Caramel Sauce, Clotted Cream

Ice Cream

£9.50

### Selection of Ice Cream (V,GF)

Vanilla, Chocolate, and

Strawberry

£8.50

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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 7Years

£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

### 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

### 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.

£12.50

### Old Fashioned

A traditional whisky cocktail with bitters, soda water and a simple orange garnish.

£12.50

### Amaretto Sour

Amaretto shaken with fresh lemon, sugar and bitters.

£12.50

### Negroni

a sophisticated aperitif featuring equal parts of gin, Campari, and sweet vermouth.

£12.50



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