



AA Rosette Award for Culinary Excellence

TABLE D'HOTE MENU

AT TAPLOW HOUSE

STARTER

Crab Salad

Coloured cherry tomatoes, cucumber balls,
radish, tomato gel

Duck Liver Pate

Pickled mushrooms, buttermilk bread, duck
pastrami

Beef Carpaccio

Fermented pepper, horseradish gel, pickled
baby corn

Potato Gnocchi

Red pepper ketchup, garlic sauce, parmesan
foam

MAINS

Corn Fed Chicken Breast

Celeriac puree, Babygem

Cod Fillet

Polenta espuma, Cavolo Nero, Stuffed Tomato

Pork Belly

45% mash potato, onions, mushrooms

Aubergine Roast

Tomato fondant, goat cheese curds, sunflower
seeds

SIDE ORDERS

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

DESSERTS

Crème Brulee

Hazelnut crunch, pickled apples

Melitzana

White chocolate Aubergine, olives crumble,
cherry tomato marmalade, basil Ice cream

Chocolate Ganache

Pistachio & white chocolate Namelaka, citrus
glass, berries, raspberry gel

Selection of Cheeses

Homemade fruit bread, chutney & jams

£35.00 per person

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.