

# A La Carte Menu

## Modern Seasonal Plates & Grill



### Starters

House Focaccia (v) 5  
Taru butter

Gordal Olives (vg) 5

**Mozzarella Croquette (v) 9.50**  
tomato puree, parmesan shavings  
**Burrata (v) 11**  
asparagus salad, romesco sauce  
**Cesar Salad 9**  
little gem, focaccia croutons, parmesan shavings, anchovies  
Add Chicken 5, Prawns 7

**Baby Calimari 10.50**  
fried calamari, padron peppers, tartare sauce  
**Grilled Beef Yakitori 11.50**  
tamarind glaze, chimichurri, lotus chips  
**Sticky Chicken Thighs Bites 9.95**  
pickled jalapeño gel, sour cream, crispy onions

**Lamb Croquette 10**  
herb emulsion, herb salad  
**King Prawns 14**  
garlic, chilli, tomato sauce, focaccia  
**Grilled Scallops 16.50**  
yuzu acquachile, tomato and jalapeño salsa

### Mains

**Buttermilk Chicken Burger 14.99**  
honey hot sauce, coleslaw  
**Wild Mushrooms Risotto 18**  
parmesan fondue  
**Taru Cheeseburger & Fries 18.50**  
lollo salad, beef tomato, gherkins, cheddar

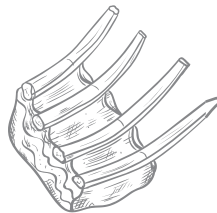
**Fish & Chips 19**  
mushy peas, tartare, chunky chips  
**Baby Spatchcock Chicken Whole 20**  
Chicken velloute, onions, sumac salad  
**King Prawns Linguine 21**  
chilli, garlic, basil pesto, Tomato, Lobster £29

**Salmon 24.50**  
Veg, broccoli roasted peppers sauce  
**Slow Cooked Lamb Shank 30**  
with asparagus, mash & gravy  
**Beef Wellington for Two 90**  
mash potato, house salad, red wine jus  
**Fish Platter: 85**  
2 King Prawns, Salmon, Seabass  
Half Lobster, 2 Scalpes

### From the grill

*served with mash and house salad*

**Spiced Gochujang Lamb Chops 32**  
**Ashbourne Beef Fillet 250g 39**  
**Angus Ribeye 250g 35**



**T Bone 800g 90**  
**Taru Platter 95**  
lamb chops 4pcs, chicken, ribeye, mushroom sauce, mash, house salad

### Sides & Sauces

**Skinny Fries (vg) 5**  
**Mash (v) 6**  
**Chunky Chips 7**  
**House Salad (vg) 6**  
**Blue Cheese Sauce 3**  
**Broccoli 6.50**  
**Asian Style Chimichurri 3**  
**Mushroom Sauce 3**  
**Peppercorn Sauce 3**

### Sunday Roast

Only available Sundays

*all served with roasted potatoes, honey carrots & parsnips, savoy cabbage, yorkshire pudding, gravy*  
**Roast Sirloin 28**  
**Roast Half Chicken 24**  
**Slow Cook Lamb Shank 26**  
**Roots Vegetable Pithivier 20**

Boozy Brunch • Dinner • Sunday Roast

v vegetarian • vg vegan • gf gluten free



Monday - Tuesday  
04:00 pm - 10:00 pm  
Wednesday  
12:00 pm - 10:00 pm  
Thursday - Sunday  
12:00 pm - 12:00 pm



79 Queens Road,  
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London

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# TARU

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THE BEST IN STEAK  
THE BEST IN SEAFOOD  
THE BEST IN GRILL

“ Some evenings stay with you long after they end.

At The **Taru**, we create moments of warmth, connection, and indulgence — experiences to be shared, remembered, and returned to.

”

