Oak

The

&

Saw

Taplow

*Saturday Steak Night Menu*

Starters

**Sharing Platter**, Spicy Chicken Strips, Breaded Butterfly Prawns, Garlic Mushrooms & Onion Rings with dips £13.95

**Baked Camembert with Rosemary & Garlic to share** with warm rustic toasted bread & onion chutney £12.95 *v*

**Wild Mushroom, Stilton & Peppercorn Bruschetta,** topped with rocket & Balsamic glaze£7.95 v

**Fresh Cornish Cod & Chorizo Fishcakes,** mixed leaves & sweet chilli sauce £7.95

**Classic Prawn Cocktail,** king prawns, baby gem, Marie rose sauce £7.95

**Tempura Squid** with salad leaves and paprika aioli £7.95

**Breaded Halloumi** withdressed leaves & cranberry sauce £7.25 *v*

Steak Night Special Offer

Enjoy a complimentary bottle of house red wine (El Molturo Tempranillo) or house white wine

(El Molturo Verdejo Sauvignon) with every **2 steaks** ordered. Or you can upgrade to one of our other

great wines for only £4.95 per bottle(excludes sparkling, N.Z. Sauvignon Blanc, Pinot Noir, Chablis or CNP).

**Steaks are matured for at least 28 days for maximum flavour. Choose from:**

Fillet – the highest quality cut, meltingly tender and very little fat £26.95 *gf*

Rib-eye – Chef’s favourite, great flavour cut with veins of flavour running through the steak £23.95 *gf*

Sirloin – lots of flavour with an edging of fat £22.95 *gf*

All served with Gourmet Chunky Chips, Flat Mushroom, Roasted Cherry Vine Tomatoes, Home Made Onion Rings

***Steak Sauces: Béarnaise, Au Poivre (green peppercorn) OR Blue Cheese £1.95***

Alternative Mains

**Beer Battered Fresh Cod Fillet & Chunky Gourmet chips**, with garden or mushy peas £14.95 *gf option*

**Chef’s Pie of the Day,** (proper encased pie with puff pastry) fries, peas and gravy £15.95

**Pan Seared Wild Sea Bass Fillet,** with a warm Asian salad, sautéed potatoes and green beans £16.95

**Wild Mushroom, tarragon & White Wine Tagliatelle,** with garlic ciabatta bread £13.95 *v*

**Spicy King Prawn Tagliatelle** with chilli, chorizo and sun blushed tomatoes, garlic ciabatta bread £15.95

**Vegan Wellington,** new potatoes, mixed vegetables and vegan gravy £13.95 *ve*

Sides *gf except Ciabatta*

Chilli & Garlic Green Beans £3.75, Buttered New Potatoes £3.50, Dressed House Salad £3.00,

Chunky Chips £3.95, Skinny Fries £3.25, Sweet Potato Fries £3.95, Home-made Onion Rings £3.95,

Ciabatta & Butter £2.00, Garlic Ciabatta Bread £3.00, Garlic Ciabatta with Melted Cheddar Cheese £3.95

*Desserts*

**Apple Tarte Tatin** with custard or vanilla ice cream £6.95

**Strawberry & Raspberry Patisserie** topped with crushed meringue and strawberry ice cream £6.95

**Chocolate & Raspberry Tart** with vegan vanilla ice cream £6.50 *ve*

**Sticky Toffee Pudding** with custard or vanilla ice cream £6.75 *gf*

**Cheeseboard & Biscuits** Cheddar, Somerset Brie, Stilton £7.45

**Ice Creams** (Salted Caramel, Strawberry, Chocolate, OR Vanilla) £5.95 *gf*

*gf = gluten free – ve = vegan*