Oak

The

&

Saw

Taplow

*Saturday Steak Night Menu*

***Prosecco glass £5.35 - bottle £22.95 Bouvet Saumur Rose Brut, Loire £5.55 glass - £24.95 bottle***

***While you wait - Delicious marinated pitted olives to share*** *£3.25*

Starters

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

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

**Creamy Wild Mushroom Crostini,** smoked garlic, spinach and Blue Cheese £6.95 *v*

**Sticky Chilli & Ginger King Prawn** and sun blushed tomato Bruschetta £7.75

**Breaded Halloumi** withdressed leaves & cranberry sauce £6.95 *v*

**Goat’s Cheese, Sun Blushed Tomatoes & Walnut Salad** £6.95 *v gf*

**Wild Boar Pate** with onion chutney & melba toast £7.25

**Soup of the Day** with warm seeded bread£5.45 *v gf option*

**Tempura Squid** with salad leaves and paprika aioli £7.25

Please ask to see the regularly changing menu of Chef’s Specials

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, New Zealand Sauvignon Blanc, or CNP).

**Our beef comes from award winning Casey Fields Farm in Ashampstead, near Reading.**

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

Fillet – the highest quality cut, meltingly tender and very little fat £25.95 *gf*

Rib-eye – Chef’s favourite, great flavour cut with veins of flavour running through the steak £22.95 *gf*

Sirloin – lots of flavour with an edging of fat £21.95 *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

**Roast Duck Breast,** with Dauphinoise potatoes, tenderstem broccoli, baby carrots & blackberry Jus £16.95 *gf*

**Slow Braised Lamb Shank** with rosemary & red wine sauce, mashed potatoes & green beans £16.95 *gf*

**Thai Green Chicken Curry,** with Basmati rice & prawn crackers £15.95 *gf*

**Fresh Fillet of Shetland Salmon,** with asparagus wrapped in Parma ham, sautéed potatoes, Basil butter £18.95 *gf*

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

**Butternut, Brie & Beetroot Tart,** sweet potato fries, salad garnish £14.95 *v,**gf*

**Wild Mushroom, Brie & Spinach Wellington,** mixed vegetables, new potatoes£14.95 *v*

**See our separate Vegan Menu for more options**

Sides *gf except Ciabatta*

Chilli & Garlic Green Beans £3.25, Buttered New Potatoes £3.00, Dressed House Salad £3.00,

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

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