# The <br> MAPLE Wednesday STEAK NIGHT 

## SIDES

Chunky Chips I 3.75 (vg, gf
Buttered New Potatoes | 3.75
Garden Herbs (vgo, gf)
Dauphinoise Potatoes | $3.75_{\text {(, GF) }}$ Herby Field Mushrooms | 3.75 (vg, ©f) Beer Battered Onion Rings | 3.75 m

Fine Beans | 3.75
Garlic Butter nvo, Gr
Dressed Green Salad | 3.75 (v, яf)
Truffle Chips | 4.5
Hand Cut Chips, Aged Parmesan, Black Truffle
Mayonnaise (v, gf)
STEAK BUTTER
Bloody Mary | 1.5 m
Garlic \& Herb | 1.5 m

## SAUCE

Creamy Blue Cheese I $2.5_{\text {N GF }}$
Peppercorn I 2.5 N, GF
Bearnaise | 2.5 N. gन

## To Start

Hoi Sin Duck Steamed Boa Buns 18.25

Spring Onion, Coriander, Plum Dipping Sauce
BBQ Glazed Ribs | 8.25
Blue Cheese Dip, Pickled Onion, Crispy Onion (GF)

Asian Style Squid I 9
Spring Onion, Rice Noodles, Pineapple, Coriander, Sweet Chilli Sauce, Sesame \& Black Onion Seeds

Panko Breaded Prawns 19
Asian Style Vegetables, Sweet Chilli
Sauce, Crispy Vermicelli, Coriander
Crispy Aubergine \&
Cauliflower | 7.25
Pomegranate Molasses, Siracha Mayo, Salad (v, Gf)

Grilled Goats Cheese on Toast \| 9
Red Onion Chutney, Balsamic Glaze, Salad (v)

Spicy Chicken Wings I 8.25
Blue Cheese Ranch Dressing, Celery (Gf)

Garlic \& Blue Cheese Stuffed
Field Mushrooms I 7.75
Balsamic Glaze, Salad (v)

