



# The Plough at Allertorpe

## Steak Night Menu

### Starters

- Honey Mustard Pigs in Blankets** served with cranberry sauce **£6.50 \***
- Nachos** with pulled pork, salsa, guacamole, sour cream & jalapenos **£6.95 \***
- Brie Wedges** served with a sweet chilli sauce **£6.50** ✓
- Buffalo coated cauliflower fritters** served with a blue cheese dip **£6.50** VG
- Brussels Pate** served with crusty bread & apple chutney **£6.50 \***
- Coconut King Prawns** served with a sweet chilli sauce **£6.50**

### Mains

All steaks are served with chips, onion rings, mushroom, tomato and garden peas

- 8oz Rump** £15.95 \*
- 8oz Sirloin** £17.95 \*
- 10oz Ribeye** £21.95 \*
- 8oz Fillet** £25.95 \*
- Add Mushroom or Peppercorn Sauce** £2.50 \*

Sharing Steaks come with mushrooms, tomatoes, chips, onion rings & two sauces  
(Peppercorn or Mushroom)

- 16oz Chateaubriand** £59.95 \*
  - 30-36oz Tomahawk** £64.95 \*
- (Sharing Steaks must be pre-ordered at least 2 days in advance)

**Upgrade to Sweet Potato Fries for £2.50 \***

All chips can be substituted for steamed vegetables or a jacket potato \*

### Desserts

- Cheesecake of the day** served with cream or ice cream & fresh fruit **£6.50** ✓
  - Triple Chocolate Brownie** served with ice cream, a chocolate shard & fresh fruit **£6.50** ✓
  - Lemon Tart** served with cream or ice cream & fresh fruit **£5.95 \*** ✓
  - Crème Brulee** Served with fresh fruit & shortbread **£5.95 \*** ✓
  - Chocolate & Cherry Tart** served with cream or ice cream & fresh fruit **£6.50** VG
  - Carrot & Pistachio Cake** served with cream or ice cream & fresh fruit **£5.95** VG
- All Ice cream can be substituted for vegan ice cream

We have a separate fryer and prep area for our gluten free menu items but please be aware that these items are been made in an environment that contains gluten. Please speak to a member of staff if you have any queries.

Vegan dish VG Vegetarian dish ✓

\*Gluten Free option available on request