



## NIBBLES

### House Breads

Served with our special beef flavoured buttery spread

### Crispy Gnocchi Bites

Crispy potato gnocchi seasoned with Parmesan & truffle infused oil, topped with chopped parsley

### Olives\* (v) **NEW**

A selection of green and kalamata olives

## GRAZING PLATES

Designed to mix and match. We recommend three plates between two people to get you started.

### Pulled Beef Tacos **NEW**

Grilled, soft taco shells topped with pulled beef, beans with bacon, smashed avocado, tomato salsa, Cheddar cheese and coriander

### Asian Crispy Beef

Crispy pulled beef tossed in hoisin, cucumber, spring onion, chilli and coriander

### Salt & Pepper Squid\*

Crispy salt & pepper squid mixed with chilli and garlic, served with lemon & garlic mayo and a wedge of lemon

### Trio of Dips (v) (ve) **NEW**

Houmous, mixed tomato salsa and carrot & harissa dip served with a tortilla

### Mac & Cheese Bites (v)

Crispy, mini fried mac and cheese bites

### Cheese & Jalapeño Stuffed Dippers (v)

Dippers filled with cheese and jalapeño then fried and served with reduced fat soured cream dip

### Smoked Salmon\*\* **NEW**

Scottish smoked salmon topped with baby capers, parsley, a drizzle of olive oil and a wedge of lemon, served with stone-baked flatbread

### Tandoori Chicken Wings

Crispy tandoori spiced chicken wings cooked over charcoal and topped with coriander

## SALADS

### Buddha Bowl (v) (ve) **NEW**

Mixed grains, houmous, carrot & harissa dip, mixed tomato salsa, avocado and sprouting broccoli, topped with rocket and served with a tortilla

Add grilled chicken

### Salt Beef Salad **↓600** **NEW**

Pulled salt beef, roasted beetroot, potatoes, green beans and rocket tossed in a honey and mustard dressing then topped with a poached egg

### Chargrilled Chicken Salad **↓600**

Mixed tomatoes, basil, rocket, olive oil and lemon juice, served with a flattened, grilled chicken breast

## FISH + VEG

### Thai Green Curry (v) (ve) **NEW**

Thai Green Curry with sweet potato, red pepper and green beans, topped with fresh chilli and coriander then served with basmati rice and a crunchy Asian style slaw

### Sea Bass\*\*

A whole canoed sea bass cooked over charcoal with garlic, lemon and thyme, served with sprouting broccoli, baby capers, chilli and cherry tomatoes

### Beer-Battered Cod & Chips\*\*

Beer-battered cod served with minted mushy peas, samphire, beef dripping triple cooked chunky chips, our homemade tartare sauce and a wedge of lemon

### Hot-Smoked Salmon\*\*

Salmon cooked over charcoal with potatoes, sprouting broccoli, green beans, rocket, peas and mint, finished with a light lemon dressing

**↓600** This icon shows our lighter calorie main dishes that are under 600kcal, based on an average serving size.

Full allergen information available on request. All prices include VAT.  
(v) Suitable for vegetarians. (ve) Suitable for vegans. \*Approximate weight uncooked.  
\*\*May contain bones or shell pieces. ^May contain small traces of alcohol.  
≈ Contains tentacles. \*May contain fruit stones. Dishes do not list every ingredient, please ask for more information.

## STEAKS

Our classic cuts come from British breeds of cattle reared across the Pampas in South America. These cuts are all aged for a minimum of 28 days and hand cut on site, so you can have your steak as big as you want it - just ask.

All of our classic cuts are finished in the special Bar + Block way and served with samphire and your choice of our house salad or beef dripping triple cooked chunky chips.

*Upgrade to Halloumi Fries or Sweet Potato Fries with Chorizo & Feta for just*

All of our 8oz\* classic cuts are **↓600** calories with our house salad.

### Classic Cuts

#### Rump 8oz\* / 10oz\*

A working cut of the cow, full of flavour and with a firm texture

#### Ribeye 8oz\* / 10oz\*

Marbling gives this steak a soft texture and rich flavour

#### Sirloin 8oz\* / 10oz\*

Succulent, tender and with a delicate flavour

#### Fillet 8oz\* / 10oz\*

The most lean and tender of all the steaks

### Speciality Cuts

#### 10oz\* Spiral Cut Fillet

A unique dish created by spiral cutting the fillet and marinating it in garlic and parsley for 24 hours for tenderness and flavour

#### Churrasco De Chorizo

10oz\* spiral cut sirloin, marinated in garlic and parsley for 24 hours

#### Deconstructed Beef Wellington^

10oz\* sliced fillet served on layers of puff pastry filled with garlic spinach and creamy truffle flavour mushrooms, served with a rich Malbec sauce

#### Surf & Turf\*\* **NEW**

8oz\* sirloin, topped with a lobster tail cooked in garlic butter over charcoal

#### Tira De Ancho

14oz\* spiral cut ribeye, marinated in garlic, parsley and chilli, served with chimichurri

### Our Butcher's Block

Our special cut for the season. As well as our regular cuts, we source a range of unique steaks as they become available. Check out our Butcher's Block and discover something special today.

## SAUCES

### Fiery Black Sauce (v)

Our signature blend - tangy and spicy

### Chimichurri (v)

### Mushroom, Red Wine & Pancetta^

### Trio of Peppercorn^

### Béarnaise^ (v)

## SIDES

### French Fries (v)

### Halloumi Fries (v) **NEW**

### Beef Dripping Triple Cooked Chunky Chips

### Sweet Potato Fries (v)

### Sweet Potato Fries with Chorizo, Feta & Coriander

### Beer Battered Onion Rings^ (v)

### Creamed Sweetcorn (v) **NEW**

### Mac & Cheese Bites (v)

### Garlic Spinach (v)

### Carrots & Honey Glazed Parsnips (v) **NEW**

### Apple Slaw (v)

### Mixed Garlic Mushrooms (v)

### Greek Salad (v)

### House Salad (v)

## GRILLS

### Mixed Grill

4oz\* rump steak, half a pork chop, half a grilled chicken breast and a giant pork sausage, served with a grilled flat mushroom, tomato, apple slaw and French fries

### Pork Chop **NEW**

Pork chop finished over charcoal, served with crushed potatoes, garlic spinach and a rich Malbec sauce^

### Lemon & Thyme Chicken

Half a chicken marinated in pepper, lemon and thyme, finished over charcoal then served with rocket, lemon & garlic mayo and French fries

### Lamb Shoulder

24hr slow cooked marinated lamb shoulder, finished over charcoal and served with garlic sautéed potatoes, cherry tomatoes, green beans and a rich Malbec sauce^

## HANDMADE BURGERS

We hand grind and prepare our beef burgers on-site, each and every day using prime cuts of steak. All of our burgers are served in a brioche style bun with French fries.

*If you'd prefer your burger without the bun, just let us know and we'll swap it for a house salad.*

### The Mighty Block Burger

Our signature beef burger. 8oz\* hand-ground beef patty with oozy cheese sauce, crispy onions, pulled beef brisket, pickled cucumber spear, shredded lettuce, tomato and our fiery black sauce

### Classic 8oz\* Beef Burger

With shredded lettuce, tomato, red onion and our house burger sauce

*Add Cheddar cheese & dry cured oak smoked streaky bacon*

### Halloumi & Courgette Burger (v)

Chargrilled courgettes, grilled halloumi, and a Feta, chilli and courgette fritter, topped with rocket and tzatziki

### Tandoori Chicken Burger

Chicken breast marinated for 24 hours in tandoori spices, cooked over charcoal then topped with a yoghurt, mint and cucumber dip, an onion bhaji, lettuce, red onion and tomato

## Sunday Best

Available from midday Sunday and for a minimum of two people. First come, first served.

Sliced picanha served with Yorkies, beef dripping roasties, carrots, parsnips, Cheddar topped cauliflower, seasonal greens and a rich gravy.

Picanha is a speciality South American cut which comes from the top cap of the rump and is full of flavour.

## PUDDINGS

### Salted Toffee Apple Crumble (v) **NEW**

Served with vanilla ice cream

### Lemon & Clementine Cheesecake° (v)

Drizzled with summer berries

### Triple Chocolate Brownie (v)

Served warm with chunks of chocolate throughout and topped with chocolate toffee sauce and vanilla ice cream

### Mixed Berry Pavlova° (v)

Seasonal berries with cream and ripple meringue

### Chocolate Churros Sundae (v)

Churros coated in cinnamon sugar, served with vanilla ice cream, salted caramel ice cream, brownie chunks, cream and chocolate toffee sauce

### Sticky Toffee Pudding (v)

Served with salted caramel ice cream

### Ice Cream (v)

Three scoops of either vanilla ice cream, salted caramel ice cream or coconut sorbet

### Fruit Salad (v) (ve)

A mix of strawberries, grapes, apple, melon, mango and pineapple topped with coconut sorbet