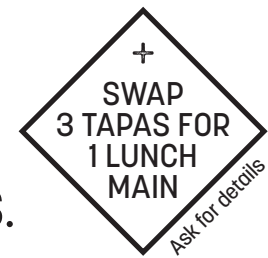


# BRUNCH MENU

3 TAPAS PLATES + 4 DRINKS £30.00  
12-7PM SUNDAY TO FRIDAY + 12-5PM SATURDAY. 2 HOURS.



## DRINKS

**Pravha** Pint 4.0% 2.3 units

**Prosecco** Italy 11.0% 125ml

**JJ London Dry Gin** 37.5% 0.9 units

**JJ Pink Gin** 37.5% 0.9 units

**JJ Artisanal Vodka** 37.5% 0.9 units

**Captain Morgan Dark Rum** 40.0% 1.0 units

**Captain Morgan White Rum** 37.5% 0.9 units

Includes a mixer. See drinks menu for more details.

## COCKTAIL UPGRADE ——— +10.00

 **Aperol Spritz** 1.4 units

 **Sangria Classica** 1.2 units

 **Sangria Blanca** 0.8 units

 **Sangria Rosa** 0.9 units

 **Pornstar Martini** 2.5 units

 **Espresso Martini** 2.4 units

 **French Martini** 1.6 units

 **Mojito** 1.9 units

 **Peach + Raspberry Mojito** 1.9 units

Adults need around 2,000kcal a day

## ANY 3 TAPAS PLATES

**Mac + Cheese Bites (v)** (413kcal)

**Asian Crispy Beef** (533kcal)

**Hand-Cut Halloumi Fries (v)** (423kcal)

**BBQ Sticky Chicken Wings^**  (351kcal)

### INSPIRED BY SPAIN

**Steak Churrasco^**

Chimichurri sliced rump steak, Pico De Gallo salsa (274kcal)

**King Prawns Gambas Pil Pil\*\*** 

Garlic + chilli prawns, olive oil, Sourdough bloomer (399kcal)

**Jamon Croquettes^**

Bravas sauce (324kcal)

**Padron Peppers (ve)**  (38kcal)

**Patatas Bravas^ (v)**

Lemon aioli (815kcal)

**Pan Con Tomate (ve)**

Sourdough bloomer, tomato, garlic (223kcal)

**Mini Chorizo** 

Sourdough bloomer (779kcal)

**Salt + Pepper Squid^**

Lemon aioli (515kcal)

**Chicken + Red Pepper Skewers** 

Pico De Gallo salsa (227kcal)

**Mixed Tomato + Cucumber Salad (v)** (149kcal)

## SIDES

+4.00

**Beef Dripping Triple-Cooked  
Chunky Chips** (400kcal)

**Skin-on Chips (ve)** (316kcal)

**Beer Battered Onion Rings^ (v)** (436kcal)

**Truffle-Flavoured Mac + Cheese (v)** (536kcal)

**Grilled Asparagus (v)** (36kcal)

**Garlic Mushrooms (v)** (119kcal)

**Loaded Skin-on Chips (v)**

Mixed spice seasoning, cheese sauce,  
Pico De Gallo salsa (416kcal)

## DESSERTS

+4.00

**Triple Chocolate Brownie (v)**

Vanilla ice cream, dulce de leche sauce (620kcal)

**Peach Melba Eton Mess^ (v)** (387kcal)

**Warm Cinnamon Churros (v)**

Hot chocolate dulce de leche sauce (695kcal)

**Lemon + Raspberry Semifreddo (ve)** (428kcal)

**Belgian Chocolate Cookie Dough (v)** 

Vanilla ice cream, speculoos crumb (772kcal)



**Look out for the KOPA symbol**

Charcoal oven cooking creates full flavour + great taste.  
We use smouldering charcoal to keep our cuts juicy.  
The purest form of cooking for the ultimate flavour,  
the Bar + Block experience.

# BAR+ BLOCK

## STEAKHOUSE

We've teamed up with Pennies, the digital charity box, to help support our partner GOSH Charity. Just press 'yes' when you pay by card to donate 25p. Every penny you give goes to charity: 95% to Great Ormond Street Hospital Children's Charity (registered charity no. 1160024) and 5% to Pennies (registered charity no. 1122489).



be [drinkaware.co.uk](http://drinkaware.co.uk)

Includes 3 tapas plates and 4 drinks. Switch 3 tapas plates to one main from the lunch menu at no cost (supplements apply).

Don't worry, we know there are allergens in our food that we need to tell you about, so please let your server know if you have a specific allergy or would like more information about our dishes. Menu descriptions may not list every individual ingredient, so please ask for more information. Ingredients can occasionally be substituted or changed at short notice, so please review the allergy information on the website at the time of your visit and ask your server when you arrive. The calories provided are based on the average serving size for the whole dish or drink as detailed on the menu, unless otherwise stated. We ensure that the calorie information provided is as accurate as possible and correct at time of printing, however some product variation may occur. Ingredients are occasionally substituted or changed which may affect the calorie information. All prices include VAT. ® Reg. Trademark used in agreement with the Trademark owner. "v" = suitable for vegetarians, "ve" = suitable for vegans. Our vegan dishes are made to a vegan recipe but we cannot guarantee that they are suitable for those with MILK or EGG allergies. \*Approximate weight uncooked. \*\*Fish, meat and poultry dishes may contain bones. \*\*\*May contain fruit stones/stone fragments. † Cooked in our Kopa oven, for a unique, smoky flavour. Terms and conditions: Brunch is available 12-7pm Sunday to Friday (last sitting 5pm) and 12-5pm on Saturday (last sitting 3pm), subject to availability and key event dates exclusions apply. This offer is valid for 2 HOURS from time of booking, slots will not be extended for late arrivals. Alcohol served to over 18s only, proof of age may be required. Due to the nature of this package we are unable to accommodate under 18s in the party, even for soft drinks. Price is per person and drinks cannot be shared. We only top up drinks that are finished at our discretion. Drinking to excess won't be permitted and we reserve the right to cease serving at any time. No further alcohol will be provided to a customer who is drunk, in the opinion of the manager. Any additional course, sides, upgrades or add-ons will be charged at full price. Management reserves the right to withdraw this offer at any time and without prior notice. Products subject to availability. It is not available in conjunction with any offer, vouchers, discount or promotion (including the Whitbread discount card) and is subject to availability. For more information on our drinks, please refer to our drinks menu. We remind all our guests to drink responsibly. For more information on responsible drinking visit [www.drinkaware.co.uk](http://www.drinkaware.co.uk). All % alcohol figures are correct at time of printing; however, these can change throughout the year. Please ask one of the team to see the bottle labels for up-to-date information. All spirit units based on 25ml serve. Drink garnishes may vary. Enjoy our complimentary beef-seasoned popcorn (117kcal) while browsing through the menu.