

EASTER SET MENU

2 COURSES + A GLASS OF WINE FOR 29

31ST MARCH + 1ST APRIL

ADD A
3RD COURSE
FOR 5

SELECT YOUR WINE



Campo Viejo, Rioja (175ml), Spain
Smooth with flavours of red fruits, vanilla and chocolate (13.5%)



The Ned, Sauvignon Blanc (175ml), New Zealand
Vibrant with lime zest, lemongrass and passion fruit (13.0%)

STARTERS

◆ Canadian King Scallops** +1

Cooked over charcoal with plenty of garlic butter, served in a scallop shell

◆ Beef Burnt Ends

Drizzled with our homemade chimichurri

Pair with Jack Rabbit, Prosecco

Chimichurri Flatbread (ve)

Brushed with our homemade chimichurri

Truffle-Flavoured Cheese Fondue (v)

A rich Cheddar, mozzarella and Emmental cheese fondue.
Served with toasted ciabatta and balsamic onion confit

HAND-CUT STEAKS

ALL OUR STEAKS ARE MATURED FOR 30 DAYS FOR THE BEST FLAVOUR AND TEXTURE, ALL SERVED WITH SAMPHIRE
AND YOUR CHOICE OF OUR HOUSE SALAD OR BEEF DRIPPING TRIPLE-COOKED CHUNKY CHIPS

1 CHOOSE YOUR CUT

Did you know we can cut your steak to any size?

Add 40z* to any cut for +4

Rump 8oz*

A prime cut from the rump heart, full of flavour with a firm texture
Recommended medium rare

Sirloin 8oz*

Succulent and tender with delicate flavour
Recommended medium

Ribeye 10oz* +3

Marbling gives this great steak a soft texture and rich flavour
Recommended medium

Fillet 8oz* +5

The most lean and tender of all the steaks
Recommended medium rare

Top any steak with truffle-flavoured butter - just ask

2 SURF YOUR TURF

Add Garlic King Prawns** +6

Add Garlic Canadian Scallops** +6

Or top with both** +10

3 ADD YOUR SAUCE

Block Steak Sauce (ve) +2

Expertly created by our chefs to complement your steak. Richly spiced,
using a blend of herbs and spices with a sweet fruity note

Peppercorn +2

Chimichurri (ve) +2

Mushroom + Red Wine* +2

4 ADD YOUR SIDES

Loaded Fries +5.5

Topped with our mouth-watering beef burnt ends and Block steak sauce

Beer-Battered Onion Rings* (v) +4

Garlic Mushrooms (v) +4

Truffle-Flavoured Mac + Cheese (v) +4.5

House Salad (ve) +3.5

Garlic Spinach (ve) +4

SPECIALITY CUTS

Steak Sampler +6

Explore three steaks: 40z* fillet, 40z* sirloin and 40z* rump. Served with
beer-battered onion rings*, beef dripping triple-cooked chunky chips,
samphire and your choice of steak sauce

Pair with Campo Viejo, Rioja

ROASTS

ALL OF OUR ROASTS ARE SERVED WITH A YORKIE, BEEF DRIPPING ROASTIES, HONEY-GLAZED PARSNIPS,
ROASTED CARROTS, MIXED GREENS AND RICH RED WINE GRAVY*

Roast Beef Sirloin

30-day-aged Aberdeen Angus sirloin. Melt-in-your-mouth tenderness,
cooked medium

Roast Chicken

Lightly seasoned half chicken, tender and succulent with crispy,
golden skin

Roast Lamb Rump

Succulent British and Irish lamb rump, roasted pink to perfection

Pair with Diamarine, Provence Rosé

Ultimate Roast +5

Get the best of all our meats with our lightly seasoned half chicken,
and a slice of both our Angus sirloin and lamb rump

ADD YOUR SIDES

Pigs In Blankets +3.5

Truffle-Flavoured Cauliflower Cheese (v) +4.5

MAINS

◆ Chargrilled Seabass**

Two fillets of seabass and a king prawn drizzled with garlic butter.
Served with a seafood and Prosecco bisque*, coal-cooked mini garlic
potatoes and Tenderstem® broccoli

Pair with The Ned, Sauvignon Blanc

The Mighty Block Burger

Our hand-ground 60z* beef patty topped with oozy mature Cheddar
cheese sauce, crispy onions, beef burnt ends, pickled cucumber and
burger sauce in a brioche-style bun with lettuce, tomato and fried
red onion. Served with fries

Plant-Based Koftas (ve)

GARDEN GOURMET® Sensational™ koftas, handmade with red peppers and
onions. Served with stonebaked flatbread, tomato, red onion and cucumber
salad, with a side of harissa and red pepper sauce

DESSERTS

Eton Mess* (v)

Meringue layered with mixed berries and whipped cream

Mini Pud + Hot Drink (v)

Mini warm triple chocolate brownie with your choice of hot drink

Chocolate Torte* (ve)

Decadent chocolate mousse on a chocolate sponge base,
topped with freeze-dried raspberries. Served with mixed berries

+ Vanilla Ice Cream (v) +1

+ Vanilla Vegan Ice Cream (ve) +1

Melting Chocolate Dome (v)

Pour our hot caramel sauce over this show-stopping dessert
to reveal our triple chocolate brownie piece, served with a
speculoos crumb and vanilla ice cream

◆ Cooked in our Kopa charcoal oven for a unique, smoky flavour

be**drinkaware**.co.uk

BAR+ BLOCK

STEAKHOUSE

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, 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. All prices include VAT. GARDEN GOURMET® - Reg. Trademark used in agreement with the Trademark owner. "v" = suitable for vegetarians, "ve" = suitable for vegans and vegetarians. 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. ^May contain small traces of alcohol. **Fish, meat and poultry dishes may contain bones. *May contain fruit stones. ♦ Cooked in our Kopa oven for a unique, smoky flavour. Terms and Conditions: Easter set menu is available on 31st March - 1st April, subject to exclusions and availability. Alcohol served to over 18s only, proof of age may be required when asked. Easter set menu comprises of either a starter and main or main and dessert. Any additional 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. For more information on our drinks, please refer to our drinks menu. It is not available in conjunction with any offer, vouchers, discount or promotion (including the Whitbread discount card) and is subject to availability. Enjoy our complimentary beef-seasoned Popcorn while browsing through the menu.