

LUNCH + EARLY DINNER

3 COURSES FOR 15.95 | 2 COURSES FOR 13.95
AVAILABLE MONDAY - FRIDAY, 11:30AM - 5PM

STARTERS

Chimichurri Flatbread (ve)
Brushed with our homemade chimichurri

◆ **Sticky Chicken Wings[^]**
Charcoal-cooked wings tossed in BBQ sauce and fresh parsley

Mac + Cheese Bites (v)
Macaroni blended with oozing cheese, breaded and deep-fried for a golden finish

Tomato Bruschetta (ve)
Freshly cut cherry tomatoes, red onion and basil, served on garlic rubbed, stonebaked flatbread

SIDES

Beer-Battered Onion Rings[^] (v) 4

Garlic Spinach (ve) 4

Garlic Mushrooms (v) 4

House Salad (ve) 3.5

MAINS

Served with a choice of either fries or our house salad unless otherwise stated

Classic 6oz^{*} Beef Burger
Handmade beef burger with lettuce, tomato, fried red onions and burger sauce.
Served in a brioche-style bun
+ 6oz^{*} Beef Burger Patty 3.00
+ Cheddar Cheese Slice (v) 1.00
+ Dry-Cured Oak-Smoked Streaky Bacon 1.00

Plant-Based Burger (ve)
GARDEN GOURMET[®] Sensational[™] patty with lettuce, tomato, fried red onions and burger sauce. Served in a brioche-style bun
+ Violife Slice (ve) 1.00
+ THIS[™] Isn't Bacon (ve) 1.00

Steak Sandwich
Chargrilled steak topped with Cheddar cheese, fried red onions, tomato, rocket and garlic mayo. Served in stonebaked flatbread

Open Club Sandwich
Stonebaked flatbread topped with grilled dry-cured oak-smoked streaky bacon, chargrilled chicken breast, smashed avocado, tomato, lettuce, mayo and a soft boiled egg

Steak + Frites (+1.00)
Flash-cooked rump steak drizzled with garlic butter
+ Upgrade to an 8oz^{*} Sirloin 3.00

Beer-Battered Fish + Chips^{^} (+1.00)**
Served with beef dripping triple-cooked chunky chips, minted mushy peas, and tartare sauce

Chargrilled Seabass Fillet^{}**
Served with a tomato, red onion, cucumber and feta salad, roasted red pepper and harissa sauce and stonebaked flatbread

◆ **Chimichurri Mixed Vegetables (ve)**
Charcoal-cooked red peppers, sliced flat mushroom, Tenderstem[®] broccoli and grilled tomato, with mini crispy potatoes and charred corn. Finished with a drizzle of our homemade chimichurri and a side of harissa and red pepper sauce
+ 4oz^{*} Sirloin 4.00
+ Chicken Breast 3.00

Bar + Block House Salad (ve)
Our house salad of sweetcorn, freshly sliced avocado, cherry tomatoes, red onion and cucumber, tossed with crispy cos lettuce and drizzled with French dressing
+ 4oz^{*} Sirloin 4.00
+ Chicken Breast 3.00

DESSERTS

Eton Mess Sundae[°] (v)
Meringue layered with vanilla ice cream, mixed berries and whipped cream

Triple Chocolate Brownie (v)
Served with vanilla ice cream and chocolate toffee sauce

Chocolate Torte[°] (ve)
Decadent chocolate mousse on a chocolate sponge base, topped with freeze-dried raspberries. Served with mixed berries
+ Vanilla Dairy Ice Cream (v) 1.00
+ Vanilla Vegan Ice Cream (ve) 1.00

Affogato (v)
Vanilla ice cream served with a freshly ground shot of espresso to pour over
Vegan option available (ve)

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. Terms and conditions: Lunch & early dinner menu available from 11:30 - 5pm, Monday - Friday subject to exclusions such as Bank Holidays. It is not available in conjunction with any offer and is subject to availability. Offers, vouchers, discounts or promotions (including the Whitbread discount card) cannot be used in conjunction with this menu; however, it can be used with loyalty points-based vouchers but not loyalty celebratory offers. Two courses cannot be ordered from the same section. Two courses comprises of a Starter and Main or a 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. 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. Y May contain one or more tails per piece. Dishes do not list every ingredient, please ask for more information. For more information on our drinks, please refer to our drinks menu. ◆ Dishes cooked in our Kopa oven, for a unique, smoky flavour

BAR+BLOCK
STEAKHOUSE