

A TASTE FOR DISCOVERY

Using the freshest ingredients, passion + creativity, we invite you to discover quality hand-cut steak, handmade burgers + signature dishes cooked in our unique KOPA charcoal oven. There's a world of flavours waiting for you to explore. Welcome to Bar + Block.



Look for the KOPA symbol
Charcoal oven cooking creates full flavour + great taste. We use smouldering charcoal to keep our cuts juicy.

START WITH A HANDCRAFTED COCKTAIL

2 for 1st All Day Every Day. See drinks menu for full range

NEW Dragon Fruit + Papaya Mojito

Bacardi Carta Blanca Rum, dragon fruit + papaya syrup with lime juice + fresh mint. Topped with soda. (1.9 units)

NEW Tutti Fru-tini

El Jimador Tequila Blanco, pineapple + orange juice with passion fruit + raspberry syrups. Finished with a dragon fruit wheel. (2.7 units)

NEW Hugo Spritz

JJ London Dry Gin, elderflower syrup, prosecco + soda water (2.4 units)

SMALL PLATES

Perfect for sharing or as a starter before your main course. 4 for 22.00 or 3 for 17.00.

Chef Recommends

Steak Churrasco[^]

Chimichurri sliced rump steak, Pico de Gallo salsa **8.25**

Padron Peppers (v) **6.75**

Halloumi Fries (v) **7.00**

Mac + Cheese Bites (v) **7.00**

NEW Prawn Cocktail** **8.25**

NEW Cherry Tomato Bruschetta Flatbread (ve) **6.75**

Chef Recommends

BBQ Sticky Chicken Wings[^] **7.75**

NEW Pesto Chicken + Parmesan Salad

Lettuce, cherry tomatoes, diced cucumber, rocket, pesto + yoghurt dressing **6.75**

NEW Creamy Mixed Mushrooms

Sourdough bloomer, Parmesan, rocket **6.75**

HAND-CUT STEAKS

We are passionate about sourcing carefully selected Irish Hereford steaks. Matured for 30 days for the best flavour + texture, served with samphire, your choice of house salad or beef dripping triple-cooked chips + We can hand-cut your steak to any size, just ask.

1 CHOOSE YOUR CUT

Chef Recommends

Fillet 12oz*/8oz*

The most lean + tender of all the steaks
Recommended medium rare **40.00/32.00**

Ribeye 14oz*/10oz*

Marbling gives a soft texture + rich flavour
Recommended medium **37.50/30.50**

Sirloin 12oz*/8oz*

Succulent + tender with delicate flavour
Recommended medium **33.50/26.50**

Rump 12oz*/8oz*

A prime cut, full of flavour + firm texture
Recommended medium rare **28.00/22.00**

+ MORE delicious mains on reverse

2 ADD SAUCE +2.25 each

Peppercorn Sauce

Diane Sauce[^]

Chimichurri[^] (ve)

Chef Recommends

NEW Crumbled Blue Cheese (v)

+ WANT A LARGER STEAK?

We can hand cut your steak to any size, just ask.

Price per additional 2oz* from **4.50**

ENHANCE YOUR MEAL + ADD A SIDE.

See below

SPECIALITY CUTS

Signature cuts from the butcher's block created by our chefs.

Chef Recommends

The Ultimate Sharing Block

16oz* Chateaubriand with asparagus, garlic mushrooms, beef dripping triple-cooked chunky chips, beer-battered onion rings[^], samphire, peppercorn sauce
Recommended medium rare. Serves 2 **70.00**

Steak Sampler

4oz* fillet, 4oz* rump + 4oz* sirloin, beer-battered onion rings[^], beef dripping triple-cooked chunky chips, samphire, your choice of steak sauce. Each cut is cooked to perfection **35.50**

Spiral Cut 14oz* Ribeye, marinated in chimichurri[^]

Marinated for 24 hours. With beef dripping triple-cooked chunky chips, chimichurri[^], samphire.
Recommended medium **40.00**

Spiral Cut 10oz* Fillet, marinated in garlic + parsley

Marinated for 24 hours. With beef dripping triple-cooked chunky chips, chimichurri[^], samphire.
Recommended medium rare **38.50**

BAR + BLOCK STEAK SHARING EXPERIENCE

Enjoy two speciality cuts or a Chateaubriand + Vina Edmara Pinot Noir for **90.00**

GRILLS

Chicken Souvlaki [^]

Marinated chicken, red pepper + onion skewer, feta salad, flatbread, tzatziki **21.50**

Chef Recommends

Chargrilled Sea Bass Fillets**

Mediterranean vegetables, roasted potatoes, pesto **21.75**

Chimichurri Mixed Vegetables (v) [^]

Red peppers, flat mushroom, asparagus, tomato, coal potatoes, mini corn, cucumber, mint + yoghurt dip **13.75**

Bar + Block House Salad (ve)

Sweetcorn, avocado, cherry tomatoes, red onion, cucumber, lettuce, French dressing **12.75**

+ UPGRADE the above 2 dishes:

+ 4oz* Sirloin **+6.00**

+ Sea Bass Fillet** **+5.00**

+ Chicken Breast **+4.00**

SIDES

Beef Dripping Triple-Cooked Chunky Chips **5.00**

Skin-On Chips (ve) **4.50**

Chef Recommends

Loaded Skin-On Chips (v)

Mixed spice seasoning, cheese sauce, Pico de Gallo salsa **6.00**

Beer-Battered Onion Rings[^] (v) **5.00**

Baked Potato (ve) [^] **4.50**

Coal-Cooked Mini Garlic Potatoes (ve) [^] **4.50**

Grilled Asparagus (v) **5.00**

Chef Recommends

Truffle-Flavoured Mac + Cheese (v) **5.00**

NEW Blue Cheese Flat Mushrooms (v) **5.00**

Garlic Flat Mushrooms (ve) **5.00**

NEW Creamed Spinach (v) **4.50**

NEW Crispy Beef Dripping Mash[^] Jug of gravy **6.00**

House Salad (ve) **4.50**

+ UPGRADE your skin-on chips on any main:

+ Beef dripping triple-cooked chunky chips **+0.50**
+ Loaded skin-on chips (v) **+1.50**

+ **NEW** Crispy beef dripping mash[^] **+1.50**
+ House salad (ve)

BURGERS

We hand-grind our beef burgers on-site every day. Served in a brioche-style bun with skin-on chips. Swap your bun for house salad.

Chef Recommends

Block Bacon + Cheese

6oz* beef patty, Cheddar cheese sauce, oak-smoked streaky bacon, crispy onions, gherkin, burger sauce **18.50**

Block Classic

6oz* beef patty, cheese, gherkin, burger sauce **18.00**

NEW Block Black + Blue

6oz* beef patty, blue cheese, caramelised onion chutney, oak-smoked streaky bacon, rocket, gherkin, burger sauce **18.50**

Block Beef, Mushroom + Truffle

6oz* beef patty, grilled flat mushroom, truffle flavoured mayo, crispy onions **18.00**

Block Pesto Chicken

Pesto chicken breast, fried red onion, tomato slices, rocket, pesto + yoghurt dressing **18.50**

Block Plant (ve)

Plant-based burger patty, vegan cheese slice, BBQ sauce **16.50**

+ UPGRADE all burgers

+ 6oz* beef burger patty **+3.00**

+ Cheddar cheese slice (v) **+1.00**

+ Oak-smoked streaky bacon **+1.00**

+ Vegan bacon (ve) **+1.00**

DESSERTS

Burnt Basque Cheesecake* (v)

Fruit berry mix **8.25**

Warm Churros

Hot chocolate toffee sauce **8.00**

NEW Eton Mess* (v) **8.00**

Triple Chocolate Brownie (v)

Vanilla ice cream, toffee sauce **6.75**

Sticky Toffee Pudding (v)

Vanilla ice cream **7.25**

Chef Recommends

Belgian Chocolate Cookie Dough (v) 🍪

Vanilla ice cream, caramelised biscuit crumb **8.25**

Churros Sundae **8.25**

NEW Belgian Chocolate Cheesecake (ve)

Vanilla ice cream **8.25**

NEW Affogato (v)

Vanilla ice cream, shot of espresso **8.25**
Vegan option available

NEW Fresh Fruit Salad (v)

Vanilla ice cream **6.75**

Cheeseboard (v)

Brie, Cheddar cheese, Cashel blue, crackers, balsamic onion confit, apple, celery **8.25**

NO ROOM FOR DESSERT? ENJOY 2 FOR 1^S COCKTAILS

NEW Cherry Amaretto Sour

Disaronno Amaretto shaken with lemon juice, cherry + vanilla syrups + vegan foamer (2.0 units)

NEW Tennessee Mule

Jack Daniel's Tennessee Honey, lime juice topped with Fever-Tree ginger ale (2.8 units)

NEW S'Mores Martini

Absolut® Vanilia Vodka, Tia Maria, Baileys Irish Cream + s'mores syrup (2.4 units)

HOT DRINKS

Latte **3.20**

Cappuccino **3.20**

Flat White **3.20**

Americano **3.00**

Espresso **2.50**

Double Espresso **2.80**

PG Tips Tea (Ask for varieties) **2.50**

Hot Chocolate **3.30**

+ Add cream **+0.20**

NEW S'Mores Hot Chocolate **3.75**

Add Sugar Free Syrup

Vanilla, Salted Caramel, Hazelnut **0.60**

Irish Coffee (1.4 units) **6.00**

Baileys Latte (0.6 units) **6.00**

ROASTS

SERVED SUNDAYS 12-6PM

With a Yorkie, beef dripping roasties, roasted parsnips, roasted carrots, mixed greens, gravy

Roast Beef Sirloin

Irish Hereford sirloin, cooked medium **17.50**

Roast Chicken Breast

Lightly seasoned chicken **16.50**

16oz* Chateaubriand Roast Sharer

Served with two portions of all the trimmings, truffle-flavoured mac + cheese. Serves 2 **65.00**

KIDS' ROASTS

Roast Chicken Breast

Yorkie, beef dripping roasties, roasted parsnips, roasted carrots, mixed greens, gravy **7.00**

Roast Beef

Irish Hereford sirloin, Yorkie, beef dripping roasties, roasted parsnips, roasted carrots, mixed greens, gravy **7.00**

SIDES

Pigs in Blankets **4.75**

Truffle-Flavoured Cauliflower Cheese (v) **4.75**

NEW Crispy Beef Dripping Mash^

Jug of gravy **4.50**

WHAT'S ON THE BLOCK?

£10 LUNCH + EARLY DINNER

SERVED 11.30AM - 5PM MON-FRI

2-FOR-1 COCKTAILS

ALL DAY EVERYDAY

BRUNCH MENU £40

3 small plates + 5 drinks + 2 hours

12-7pm Sunday to Friday & 12-5pm Saturday

UNLIMITED BREAKFAST

from £10.99. EVERY MORNING

be drinkaware.co.uk



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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).



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. (v) = suitable for vegetarians. (ve) = suitable for vegans and vegetarians. Our vegan and vegetarian dishes are made to a vegan or vegetarian recipe but we cannot guarantee that they are suitable if you have a food allergy. Please refer to our allergen information if you have a specific requirement. *Approximate weight uncooked. **May contain bones or shell pieces. *May contain small traces of alcohol. *May contain fruit stones. Fish, meat and poultry dishes may contain bones. All prices include VAT. Terms and conditions: ^Two for one cocktails. 2-4-1 cocktails are valid on two of the same cocktail every day. This offer is not valid on mocktails, virgin cocktails, softs, beers, wines, spirit mixers, shots and bombs. Management reserves the right to withdraw/change offers (without notice), at any time. Please see drinks menu for further information. Alcohol served to over-18s only. Proof of age may be required. We remind all our guests to drink responsibly. For more information on responsible drinking visit www.drinkaware.co.uk.

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