



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.

SMALL PLATES

Perfect for sharing or as starter before your main course.

4 FOR 22.00 OR 3 FOR 17.00

TAPAS INSPIRED BY SPAIN

Steak Churrasco^ Chimichurri sliced rump steak, Pico De Gallo salsa	8.00
King Prawns Gambas Pil Pil**  Garlic + chilli prawns, olive oil, sourdough bloomer	8.00
Padron Peppers (ve) 	6.50
Patatas Bravas^ (v) Lemon aioli	7.75
Pan Con Tomate (ve) Sourdough bloomer, tomato, garlic	6.50
Chorizo  Sourdough bloomer	7.75
Chicken + Red Pepper Skewers  Pico De Gallo salsa	7.75
Mixed Tomato + Cucumber Salad (v)	6.50

Mac + Cheese Bites (v)	6.75
Asian Crispy Beef	8.00
Halloumi Fries (v)	6.75
BBQ Sticky Chicken Wings^ 	7.75




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.

HAND CUT STEAKS

We are passionate about sourcing carefully selected British + Irish 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

Fillet 12oz*/8oz* The most lean + tender of all the steaks Recommended medium rare	38.50 / 30.50
Ribeye 14oz*/10oz* Marbling gives a soft texture + rich flavour Recommended medium	36.00 / 29.00
Sirloin 12oz*/8oz* Succulent + tender with delicate flavour Recommended medium	32.00 / 25.00
Rump 12oz*/8oz* A prime cut, full of flavour + firm texture Recommended medium rare	26.50 / 20.50
Add Garlic King Prawns** 	+6.00

2 ADD SAUCE

Bravas Sauce^ (ve)	+2.00	Signature Block Steak Sauce (ve)	+2.00
Pico De Gallo Salsa (v)	+2.00	Peppercorn Sauce	+2.00
Chimichurri^ (ve)	+2.00	Diane Sauce^	+2.00

3 ADD SIDES

Patatas Bravas^ (v)	7.75	Grilled Asparagus (v)	4.75
Mixed Tomato + Cucumber Salad (v)	6.50	Beer-Battered Onion Rings^ (v)	4.75
Skin-on Chips (ve)	4.25	Truffle-Flavoured Mac + Cheese (v)	4.75
Coal-Cooked Mini Garlic Potatoes (v) 	4.25	Garlic Mushrooms (v)	4.25
Baked Potato (v) 	4.75	Loaded Skin-on Chips (v)	5.75
House Salad (ve)	4.25		

Upgrade your skin-on chips on any main:	
Beef Dripping Triple-Cooked Chunky Chips	+0.50
Loaded Skin-On Chips (v)	+1.50

SPECIALITY CUTS



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

16oz* Chateaubriand For Two	65.00
A prized cut from the end of the fillet, lean + tender with sublime flavour. With asparagus, buttered garlic mushrooms, beef dripping triple-cooked chunky chips, beer-battered onion rings^, samphire, peppercorn sauce Recommended medium rare	




Bar + Block Steak Sampler	31.50
4oz* fillet + 4oz* sirloin + 4oz* rump. With beer-battered onion rings^, beef dripping triple-cooked chunky chips, samphire, your choice of steak sauce Each cut is cooked to perfection	

Spiral Cut Angus Steak	
Marinated for 24 hours. With beef dripping triple-cooked chunky chips, chimichurri^, samphire	
Choose from:	
14oz* Ribeye, marinated in chimichurri^ Recommended medium	38.50
10oz* Fillet, marinated in garlic + parsley Recommended medium rare	37.00

GRILLS

Chicken Souvlaki 	21.50
Marinated chicken, red pepper + onion skewer, feta salad, stonebaked flatbread, tzatziki	
Chargrilled Sea Bass Fillets**	21.50
Mediterranean vegetables, roasted potatoes, harissa red pepper sauce	
Chimichurri Mixed Vegetables (ve) 	13.50
Red peppers, flat mushroom, asparagus, tomato, crispy potatoes, corn on the cob, chimichurri^, harissa red pepper sauce	
Bar + Block House Salad (ve)	12.50
Sweetcorn, avocado, mixed tomatoes, red onion, cucumber, cos lettuce, French dressing	
Upgrade the above two dishes:	
+ 4oz* Sirloin	+6.00
+ Sea Bass Fillet**	+5.00
+ Chicken Breast	+4.00

SIGNATURE BLOCKS

Duo of Beef 	26.50
Slow-cooked Angus beef rib finished over charcoal, 30-day matured 4oz* sirloin, truffle + porcini butter, skin-on chips, samphire	
Butcher’s Block Grill 	28.50
Slow-cooked Angus beef rib finished over charcoal, chimichurri^ sliced rump steak, mini chorizo, a marinated chicken skewer, skin-on chips, signature block sauce	
Butcher’s Bangers Block 	17.50
British mini beef + mustard chubbies, pork, Cheddar + smoked bacon swirls, mini chorizo, premium pork sausage, skin-on chips, apple chimichurri^, bacon relish, signature block sauce	

BURGERS

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

Mighty Block Burger 6oz* beef patty, pulled beef, mature Cheddar cheese sauce, crispy onions, gherkin, burger sauce	19.00
Short Rib Brisket Burger Slow-cooked Angus beef rib, crispy onions, signature block mayo, chimichurri*	20.00
Beef, Mushroom + Truffle Burger 6oz* beef patty, grilled flat mushroom, truffle mayo, truffle + porcini butter, crispy onions	18.00
Red Pepper + Harissa Chicken Burger 🌱 Marinated chicken breast, feta, roasted red onions, rocket	18.00
Cheeseburger 6oz* beef patty, cheese, burger sauce	16.00
Plant-Based Cheeseburger (ve) GARDEN GOURMET® Sensational™ patty, Violife slice, burger sauce	16.00
Upgrade: + 6oz* Beef Burger Patty + Cheddar Cheese Slice (v) + Dry-Cured Oak-Smoked Streaky Bacon + THIS™ Isn't Bacon (ve)	+3.00 +1.00 +1.00 +1.00

SIDES

Beef Dripping Triple-Cooked Chunky Chips	4.75
Skin-On Chips (ve)	4.25
Beer-Battered Onion Rings^ (v)	4.75
Truffle-Flavoured Mac + Cheese (v)	4.75
House Salad (ve)	4.25
Coal-Cooked Mini Garlic Potatoes (v) 🌱	4.25
Grilled Asparagus (v)	4.75
Garlic Mushrooms (v)	4.25
Loaded Skin-On Chips (v) Mixed spice seasoning, cheese sauce, Pico De Gallo salsa	5.75
Baked Potato (v) 🌱	4.75

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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 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 bones or shell pieces. ~Contains tentacles and rings. ^May contain small traces of alcohol. °May contain fruit stones/stone fragments. Fish, meat and poultry dishes may contain bones. Dishes do not list every ingredient, please ask for more information. Enjoy our complimentary beef-seasoned popcorn while browsing through the menu. All prices include VAT. GARDEN GOURMET® - Reg. Trademark used in agreement with the Trademark owner. Terms and conditions: *Two for one cocktails. 2-4-1 cocktails are valid on two of the same cocktail every day. 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.

DESSERTS

Burnt Basque Cheesecake° (v) Peach + raspberry compote	8.00
Warm Cinnamon Churros (v) Hot chocolate dulce de leche sauce	7.75
Peach Melba Eton Mess° (v)	6.75
Lemon + Raspberry Semifreddo (ve)	7.75
Sticky Toffee Pudding (v) Vanilla ice cream	7.00
Belgian Chocolate Cookie Dough (v) 🌱 Vanilla ice cream, speculoos crumb	8.00
Churro Dulce De Leche Sundae (v)	8.00
Tiramisu^	6.50
Triple Chocolate Brownie (v) Vanilla ice cream, dulce de leche sauce	7.00
Mini Triple Chocolate Brownie + Hot Drink (v) Your choice of hot drink	6.25



HOT DRINKS

Latte	3.20	Hot Chocolate	3.30
		Add cream	+0.20
Cappuccino	3.20	Add Sugar Free syrup	0.60
Flat White	3.20		Vanilla, Salted Caramel, Hazelnut
Americano	3.00	PG Tips Tea (Ask for varieties)	2.50
Espresso	2.50	Irish Coffee (1.0 units)	6.00
Double Espresso	2.80	Baileys Latte (0.4 units)	6.00

LOVE OUR BLOCK STEAK SAUCE?

Expertly created by our chefs to complement your steak. **Enjoy a bottle at home for only 3.00**

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).



WHAT'S ON THE BLOCK?

SUNDAY ROAST AVAILABLE FROM 12-6PM

With a Yorkie, beef dripping roasties, honey-glazed parsnips, roasted carrots, mixed greens, gravy.

ROASTS

Roast Sirloin of Beef 30-day-aged Aberdeen Angus sirloin, cooked medium	17.50
Roast Chicken Breast Lightly seasoned chicken	16.50
Slow Cooked Rib of Beef Slow-cooked Angus beef rib	27.00
16oz* Chateaubriand Roast Sharer Served with two portions of all the trimmings, truffle-flavoured mac + cheese	65.00

SUNDAY SIDES

Pigs in Blankets	4.75
Truffle-Flavoured Cauliflower Cheese (v)	4.75

KIDS' ROASTS

Chicken Breast Yorkie, beef dripping roasties, honey-glazed parsnips, roasted carrots, mixed greens, gravy	7.00
Roast Beef 30-day-aged Aberdeen Angus sirloin, Yorkie, beef dripping roasties, honey-glazed parsnips, roasted carrots, mixed greens, gravy	7.00

Ask your server for more information or book a table online today

STEAK SHARING EXPERIENCE

Enjoy two speciality cuts or a Chateaubriand + a bottle of Jim Barry 'Cover Drive' Cabernet Sauvignon for **90.00**

2 FOR 1^s COCKTAILS

Shaken + stirred, hand-crafted cocktails available all day, every day