

We are passionate about sourcing and serving up carefully selected steaks reared from British + Irish Angus breeds.

SMALL PLATES MADE FOR SHARING

4 FOR 21 OR 3 FOR 16

🍷 **Beef Burnt Ends** 6.5
Drizzled with our homemade chimichurri

Chimichurri Flatbread (ve) 6
Brushed with our homemade chimichurri

Mac + Cheese Bites (v) 6
Macaroni blended with oozing cheese, breaded and deep-fried for a golden finish

Asian Crispy Beef 6.5
Tossed in hoisin, cucumber, spring onions, chilli and coriander

🍷 **Canadian King Scallops**** 7.5
Cooked over charcoal with plenty of garlic butter, served in a scallop shell

🍷 **Garlic King Prawns**** 7.5
Cooked over charcoal with plenty of garlic butter, served with stonebaked flatbread

Tomato Bruschetta (ve) 5.5
Freshly cut cherry tomatoes, red onion and basil, served on garlic-rubbed, stonebaked flatbread

🍷 **Sticky Chicken Wings^** 7
Charcoal-cooked wings tossed in BBQ sauce and fresh parsley

Butter Chicken Wings 7
Charcoal-cooked wings tossed in a traditional butter sauce and fresh coriander

Crispy Onion Bhaji (v) 6
Handmade, served with our cucumber, mint and yoghurt raita

HAND-CUT STEAKS

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

RAISE THE STEAKS + ENJOY

Did you know we can cut steak to any size for you?
Ask for a larger size and we will do the rest

1 CHOOSE YOUR CUT

Fillet 12oz*/8oz* 37.5 / 29.5
The most lean and tender of all the steaks
Recommended medium rare

Ribeye 14oz*/10oz* 35 / 28
Marbling gives this great steak a soft texture and rich flavour
Recommended medium

Sirloin 12oz*/8oz* 31 / 24
Succulent and tender with delicate flavour
Recommended medium

Rump 12oz*/8oz* 25.5 / 19.5
A prime cut from the rump heart, full of flavour with a firm texture
Recommended medium rare

2 SURF YOUR TURF

Add Garlic King Prawns** 6

Add Garlic Canadian Scallops** 6

Or add 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 MORE SIDES

Beef Dripping Triple-Cooked Chunky Chips 4.5

Fries (ve) 4

Loaded Fries 5.5
Topped with our mouth-watering beef burnt ends and Block steak sauce

🍷 **Baked Potato (v)** 4

🍷 **Coal-Cooked Mini Garlic Potatoes (v)** 4

Beer-Battered Onion Rings^ (v) 4

Truffle-Flavoured Mac + Cheese (v) 4.5

Garlic Mushrooms (v) 4

Garlic Spinach (ve) 4

House Salad (ve) 3.5

SPECIALITY CUTS FINELY CRAFTED + FULL OF FLAVOUR

16oz* Chateaubriand for Two 60
A prized cut from the end of the fillet, lean and tender with sublime flavour.
Served with Tenderstem® broccoli, garlic spinach, buttered garlic mushrooms, two portions of our beef dripping triple-cooked chunky chips, samphire and a side of peppercorn sauce
Recommended medium rare

Steak Sampler 30.5
Discover three steaks: 4oz* fillet, 4oz* rump and 4oz* sirloin.
Served with beer-battered onion rings*, beef dripping triple-cooked chunky chips, samphire and your choice of steak sauce
Recommended medium rare

10oz* Spiral Cut Angus Fillet 36
Spiral cut by our trained chefs, marinated for 24 hours in garlic and parsley for extra tenderness and flavour. Served with beef dripping triple-cooked chunky chips, our homemade chimichurri and samphire
Recommended medium rare

14oz* Spiral Cut Angus Ribeye 37.5
Spiral cut by our trained chefs, marinated for 24 hours in chimichurri for extra tenderness and flavour. Served with beef dripping triple-cooked chunky chips, our homemade chimichurri and samphire
Recommended medium

🍷 **Short Rib†** 27
Slow-cooked Angus beef rib, finished over charcoal and glazed with its cooking juices. Served with our homemade chimichurri and coal-cooked mini garlic potatoes

+ Upgrade any of our Speciality Cuts to Loaded Fries 1.00

LOVE OUR BLOCK STEAK SAUCE?

Expertly created by our chefs to complement your steak. Richly spiced, using a blend of herbs and spices with a sweet fruity note.
Enjoy a bottle at home for only 3.00




Scan the QR code to see
our Non Gluten Containing
Ingredients menu




DISCOVER OUR KOPA OVEN


Kopa oven cooking creates full-flavour and great taste for many of our dishes. We use smouldering charcoal to sear our meat, keep our cuts juicy and made to your liking. The purest form of cooking for the ultimate Bar + Block flavour and experience.

GRILLS

-  **Tandoori Lamb Chop 21.5**

Marinated for 24 hours. Served with coal-cooked mini garlic potatoes, our cucumber, mint and yoghurt raita, a fresh tomato, onion and coriander salad
-  **Butcher’s Bangers Block 16**


Our trio of British bangers: mini beef and mustard chubbies, pork Cheddar and smoked bacon swirls, and a premium pork sausage. Served with fries, our homemade apple chimichurri, bacon relish and our Block steak sauce

 **Chicken Souvlaki 19.5**

Marinated chicken, skewered with red pepper and onions. Served with a tomato, red onion, cucumber and feta salad, stonebaked flatbread, and our fresh tzatziki

Plant-Based Koftas (ve) 18.5

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

 **Chimichurri Mixed Vegetables (ve) 13**

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
- + Salmon Fillet** 6.00
- + Chicken Breast 5.00

BURGERS

We hand-grind and prepare our beef burgers every day. Our burgers come in a brioche-style bun with lettuce, tomato and fried red onion, with fries on the side, unless stated otherwise. If you’d like your burger without the bun, let us know and we will swap it for our house salad

The Mighty Block Burger 17.5

Our 6oz* beef patty topped with oozy mature Cheddar cheese sauce, crispy onions, beef burnt ends, pickled cucumber and burger sauce

Classic Cheeseburger 14.5

Our 6oz* beef patty topped with a cheese slice and burger sauce

Short Rib Brisket Burger 18.5

Slow-cooked Angus beef rib with crispy onions, our signature Block mayo and homemade chimichurri

 **Red Pepper + Harissa Chicken Burger 16.5**

Marinated chicken breast with feta, roasted red onions and fresh rocket

Plant-Based Cheeseburger (ve) 14.5


GARDEN GOURMET® Sensational™ patty with a Violife slice and burger sauce

- + 6oz* Beef Burger Patty 3.00
- + Dry-Cured Oak-Smoked Streaky Bacon 1.00
- + THIS™ Isn’t Bacon (ve) 1.00

FISH + SALADS

 **Chargrilled Harissa Salmon** 20.5**

Harissa and red pepper marinated salmon fillet served with charcoal-cooked veg, mixed grains and our fresh tzatziki

 **The Fish Block** 22.5**

A Canadian scallop and a jumbo king prawn in a scallop shell with two seabass fillets cooked over charcoal. Served with fries, garlic mayo, samphire and finished with a drizzle of garlic butter

Bar + Block House Salad (ve) 11.5

Our house salad of sweetcorn, freshly sliced avocado, cherry tomatoes, red onion and cucumber, tossed with crisp cos lettuce and drizzled with French dressing

- + 4oz* Sirloin 4.00
- + Salmon Fillet** 6.00
- + Chicken Breast 5.00

SIDES

Beef Dripping Triple-Cooked Chunky Chips 4.5

Fries (ve) 4

Loaded Fries 5.5

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

 **Baked Potato (v) 4**

 **Coal-Cooked Mini Garlic Potatoes (v) 4**

Beer-Battered Onion Rings^ (v) 4

Truffle-Flavoured Mac + Cheese (v) 4.5

Garlic Mushrooms (v) 4


Garlic Spinach (ve) 4

House Salad (ve) 3.5

DESSERTS

Mango Kulfi (v) 6.5

An indulgent creamy Indian-style ice cream, with mango coulis and topped with lime zest

 **Caramelised Banoffee Cheesecake (v) 7.5**

Vanilla cheesecake topped with caramelised banana from our Kopa oven and drizzled with caramel sauce

Triple Chocolate Brownie (v) 6.5

Served with vanilla ice cream and chocolate toffee sauce

Eton Mess Sundae^ (v) 6.5

Meringue layered with vanilla ice cream, mixed berries and whipped cream

Sticky Toffee Pudding (v) 6.5

Served with vanilla ice cream

Chocolate Churros Sundae (v) 7

Vanilla ice cream with warm triple chocolate brownie and chocolate toffee sauce. Topped with cream and warm cinnamon sugar churros

 **Belgian Chocolate Cookie Dough (v) 7.5**

Freshly baked in our Kopa oven, with vanilla ice cream, speculoos crumb and drizzled with chocolate toffee sauce

Trio of Mini Desserts (v) 7

Warm triple chocolate brownie, lemon drizzle cake and warm cinnamon sugar churros. Served with vanilla ice cream

Tiramisu^ 6.5

Our boozy tiramisu layered with coffee and brandy-soaked sponge, with a light mascarpone cream

Chocolate Torte^ (ve) 6.5

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

+ Vanilla Ice Cream (v) 1.00

+ Vanilla Vegan Ice Cream (ve) 1.00

Affogato (v) 4.5

Vanilla ice cream served with a freshly ground shot of espresso to pour over

Vegan option available (ve)

Mini Pud + Hot Drink (v) 6

Mini warm triple chocolate brownie with your choice of hot drink

+ Upgrade your hot drink to a cocktail for 4.00

Choose from:

Orange + Maple Whiskey Sour 1.7 units,

Choc-a-Block 1.9 units,

The Bakewell 2.3 units

	UPGRADE YOUR FRIES	
Beef Dripping Triple-Cooked Chunky Chips +0.50	Baked Potato (v)	Loaded Fries + 1.50

WHAT’S ON THE BLOCK

STEAK SHARING EXPERIENCE TWO SPECIALTY CUTS OR A CHATEAUBRIAND AND A BOTTLE OF FLAGSTONE POETRY CABERNET SAUVIGNON FOR 75	BOOZY LUNCH 2 COURSES + 4 DRINKS + 2 HOURS OF PROSECCO OR BEER 30 UPGRADE TO COCKTAILS 14 FROM 12-5PM EVERY DAY	2 FOR 1 ^s COCKTAILS SHAKEN + STIRRED FROM 4-8PM EVERY DAY
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