

FESTIVE MENU

10TH NOVEMBER - 31ST DECEMBER

Excludes Christmas Day + Boxing Day

BAR + BLOCK
STEAKHOUSE

COCKTAILS

Start with a cocktail,
pick from our Christmas No 1.s

Bublétini JJ Raspberry Vodka, cherry + vanilla syrup,
mulled spice + cranberry juice, served in a bauble (1.9 units)

Fairytale of New York Sour Woodford's Reserve Bourbon,
lemon + lime juices, mulled spice, topped with red wine (1.6 units)

Mariah Spritz All you need for Christmas... JJ Pink Gin, raspberry
syrup, Prosecco, topped with soda (2.0 units)

2 FOR 1^S
ALL DAY
EVERY DAY

STARTERS

Tomato + Basil Soup (v)

Cream, brioche-style croutons (271kcal)

Vegan option available (204kcal)

Baked Mini Camembert*

Toasted sourdough, red wine + balsamic onion confit (653kcal)

Chef Recommends

Chorizo in Red Wine* ♣

Red wine + balsamic onion confit, toasted sourdough (807kcal)

Beef Brisket Thai Salad

Crispy sriracha pulled beef, baby gem, cucumber, pickled red onion,
lime, coriander, mint (586kcal)

Grilled Scallops in Blankets** 🍷 +2.00

Samphire + garlic butter (388kcal)

Book your table for Boxing Day
Ask a member of staff today or book online

MAINS

Turkey With All The Trimmings

Beef dripping roast potatoes, honey-glazed parsnips, carrots,
mixed greens, pig in blanket, Yorkie, gravy (1,246kcal)

Perfect Pairing: Vina Edmara Viognier

Roasted Hake + Seafood Trio*** ♣ +6.00

Roasted hake fillet, garlic half lobster tail, scallops, king prawns,
seafood bisque, roasted mini potatoes, asparagus (768kcal)

Chef Recommends

Block Steak Sampler +6.00

4oz* fillet + 4oz* sirloin + 4oz* rump. With beer-battered onion rings*,
truffle + Grana Padano beef dripping triple-cooked chunky chips,
samphire, your choice of steak sauce (1,301kcal without sauce).

With one of the following sauces:

Block Steak Sauce (67kcal), **Peppercorn** (39kcal), **Diane*** (104kcal),
Chimichurri* (134kcal)

Perfect Pairing: Rioja Reserva, Bodegas Ondarre

+ ADD Garlic King Prawns ♣**
(+165kcal) **6.00**

+ OR TOP UP with King Prawns
+ Scallops ♣** (+370kcal) **10.00**

+ ADD Garlic Canadian Scallops 🍷 ♣**
(+224kcal) **6.00**

+ ADD Lobster Tail Half 🍷**
(+308kcal) **7.50**

Sweet + Smoky Glazed Short Rib of Beef +3.00

Cranberry BBQ sauce, truffle + Grana Padano skin-on chips
(1,427kcal)

Festive Loaded Burger

4oz* beef patty, turkey, pork sausage, cranberry ketchup,
brioche-style bun, lettuce, tomato, fried red onions, mayo, skin-on
chips, gravy (1,269kcal)

Roast Beef Sirloin (Available on Sunday Only)

30-day-aged Aberdeen Angus sirloin, cooked medium, beef
dripping roast potatoes, honey-glazed parsnips, carrots, mixed
greens, pig in blanket, Yorkie, gravy (1,401kcal)

Caramelised Carrot Wellington (ve)

Roast potatoes, asparagus, peas, gravy (1,109kcal)

Perfect Pairing: Vina Edmara Pinot Noir

SIDES

Buttered Brussels Sprouts (v) (239kcal) **5.00**

Pigs in Blankets (280kcal) **5.50**

Pulled Beef Truffle Mac + Cheese (867kcal) **6.00**

Festive Loaded Hasselback Potatoes

Chimichurri*, oak-smoked streaky bacon, cranberry sauce (543kcal) **6.00**

Beef Dripping Roast Potatoes (490kcal) **5.50**

DESSERTS

Festive Cinnamon Bun (v)

Dulce de leche, chocolate shavings, choice of ice cream: caramelised
biscuit (570kcal), Christmas pudding* (594kcal) or vanilla (572kcal)

Trio of Mini Desserts (v)

Ultimate chocolate brownie, lemon + raspberry semifreddo,
cinnamon sugar churros, vanilla ice cream (620kcal)

Chocolate Fudge Cake (ve)

Caramelised biscuit ice cream (620kcal)

Affogato (v)

Vanilla ice cream, shot of espresso (115kcal)

Vegan option available (90kcal)

+ ADD a 25ml shot of Baileys (0.4 units) **2.50**

Festive Ice Cream Sundae* (v)

Brandy-flavoured clotted cream ice cream, Christmas pudding
pieces + crumbled mince pie pieces, caramel sauce, chocolate
shavings (781kcal)

Festive Cheeseboard Selection* (v)

Danish Blue, Double Gloucester, Mature Cheddar, Brie, apple,
celery, red wine + balsamic onion confit, crackers (823kcal)

Churros Dulce de Leche Sundae (v)

Vanilla ice cream, cornflakes, cinnamon sugar (790kcal)

FINISH WITH A DESSERT COCKTAIL

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

Popcorn Colada Dead Man's Fingers Spiced Rum, cream,
pineapple juice, lemon juice, coconut + popcorn syrups.
Topped with popcorn (1.9 units)

2 FOR 1^S
ALL DAY
EVERY DAY

MAIN MENU

SMALL PLATES

Perfect for sharing or as a starter before your main course. 4 for 22 or 3 for 17.

Chef Recommends

Steak Churrasco*

Chimichurri sliced rump steak, Pico de Gallo salsa (328kcal) **8.25**

Garlic + Chilli King Prawns** ♣

Sourdough bloomer (556kcal) **8.25**

NEW Italian Spicy Sausage + Mozzarella Arancini

Tomato salsa, Grana Padano, rocket (371kcal) **7.75**

Padron Peppers (v) ♣ (38kcal) **6.75**

NEW Gem Caesar Salad

Boiled egg, avocado, mixed tomatoes, croutons, Grana Padano
(315kcal) **6.75**

Chef Recommends

BBQ Sticky Chicken Wings* ♣ (351kcal) **7.75**

Salt + Pepper Squid**

Truffle mayo (455kcal) **8.00**

NEW Creamy Mixed Mushrooms

Sourdough bloomer, Grana Padano, rocket (674kcal) **6.75**

Asian Crispy Beef (532kcal) **8.25**

Hand-Cut Halloumi Fries (v) (423kcal) **7.00**

HAND CUT STEAKS

We are passionate about sourcing carefully selected Aberdeen Angus steaks. Matured for 30 days for the best flavour +
texture, served with samphire, your choice of house salad (-266kcal) or beef dripping triple-cooked chips.

1 CHOOSE YOUR CUT

(calories stated include beef dripping triple-cooked chips)

Chef Recommends

Fillet 12oz*/8oz*

The most lean + tender of all the steaks

Recommended medium rare (909/741kcal) **39.50/31.50**

Ribeye 14oz*/10oz*

Marbling gives a soft texture + rich flavour

Recommended medium (1,101/903kcal) **37.00/30.00**

Sirloin 12oz*/8oz*

Succulent + tender with delicate flavour

Recommended medium (929/755kcal) **33.00/26.00**

Rump 12oz*/8oz*

A prime cut, full of flavour + firm texture

Recommended medium rare (883/725kcal) **27.50/21.50**

+ ADD Garlic King Prawns ♣** (+186kcal) **+7.50**

2 ADD SAUCE +2.00 each

NEW Block Béarnaise (+77kcal)

Peppercorn Sauce (v) (+34kcal)

Chef Recommends

Signature Block Steak Sauce (ve) (+67kcal)

Diane Sauce* (+103kcal)

Chimichurri* (ve) (+134kcal)

NEW Crumbled Blue Cheese (v) (+102kcal)

+ WANT A LARGER STEAK?

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

Price per additional 2 oz* from 4.50

SIDES

3 ENHANCE YOUR MEAL + ADD A SIDE

Beef Dripping Triple-Cooked Chunky Chips (400kcal) **5.00**

Skin-On Chips (ve) (315kcal) **4.50**

Chef Recommends

Loaded Skin-On Chips (v)

Mixed spice seasoning, cheese sauce,

Pico De Gallo salsa (415kcal) **6.00**

NEW Crispy Beef Dripping Mash*

Jug of gravy (624kcal) **6.00**

Beer-Battered Onion Rings* (v) (436kcal) **5.00**

Chef Recommends

Truffle-Flavoured Mac + Cheese (v) (471kcal) **5.00**

NEW Blue Cheese Flat Mushrooms (v) (332kcal) **5.00**

Garlic Flat Mushrooms (v) (369kcal) **5.00**

Grilled Asparagus + Block Béarnaise (110kcal) **5.00**

NEW Creamed Spinach (v) (362kcal) **4.50**

House Salad (ve) (134kcal) **4.50**

Mixed Tomato + Cucumber Salad (ve) (149kcal) **4.50**



Look for the KOPA symbol

We use smouldering charcoal in our unique ovens to create full flavour + great taste across our menu

Adults need around 2,000kcal a day

+ **UPGRADE** your skin-on chips on any main:

+ Beef dripping triple-cooked chunky chips *(+400kcal)* **+0.50**

+ Loaded Skin-On Chips *(v)* *(+415kcal)* **+1.50**

+ ~~NEW~~ Crispy beef dripping mash* *(+624kcal)* **+1.50**

+ House salad *(+134kcal)*

SIGNATURE BLOCKS

~~NEW~~ **Ultimate Surf + Turf****
12oz* chimichurri^ sirloin, garlic king prawns, truffle + Grana Padano skin-on chips + choice of side: creamed spinach, garlic flat mushrooms, blue cheese flat mushrooms, grilled asparagus + béarnaise sauce *(2,042kcal)* **36.50**

Chef Recommends

Block Steak Sampler 35.00
4oz* fillet + 4oz* sirloin + 4oz* rump. Onion rings^ , truffle, Grana Padano beef dripping triple-cooked chunky chips, samphire + your choice of steak sauce *(1,301kcal without sauce)*

GRILLS

Chargrilled Sea Bass Fillets**
Mediterranean vegetables, roasted potatoes, harissa red pepper sauce *(520kcal)* **21.25**

Block Steak Sauce *(67kcal)*, **Peppercorn** *(39kcal)*, **Diane^** *(104kcal)*, **Chimichurri^s** *(134kcal)*

Charcoal Roasted Mixed Vegetables (ve) ^
Red peppers, flat mushroom, asparagus, tomato, crispy potatoes, corn ribs, chimichurri^, harissa red pepper sauce *(770kcal)* **13.50**

+ UPGRADE Mixed Veg:	+ 4oz* Sirloin <i>(+175kcal)</i> +6.00	+ Sea Bass Fillet** <i>(+126kcal)</i> +4.00	+ Chicken Breast <i>(+156kcal)</i> +5.00
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SPECIALITY CUTS

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

Chef Recommends

16oz* Chateaubriand for Two
A prized cut from the end of the fillet, lean + tender with sublime flavour. Asparagus, buttered garlic mushrooms, beef dripping triple-cooked chunky chips, beer-battered onion rings^, samphire, peppercorn sauce **Recommended medium rare** *(2,047cal serves 2)* **70.00**

Spiral Cut 14oz* Ribeye, marinated in chimichurri^
Marinated for 24 hours. With beef dripping triple-cooked chunky chips, chimichurri^, samphire. **Recommended medium** *(1,681kcal)* **39.50**

Spiral Cut 10oz* Fillet, marinated in garlic + parsley
Marinated for 24 hours. With beef dripping triple-cooked chunky chips, chimichurri^, samphire. **Recommended medium rare** *(966kcal)* **38.00**

BAR + BLOCK STEAK SHARING EXPERIENCE
Enjoy two speciality cuts or a Chateaubriand + Vina Edmara Pinot Noir for **90.00**

DESSERTS

Burnt Basque Cheesecake^ (v)
Fruit berry mix *(384kcal)* **8.00**

Warm Cinnamon Churros (v)
Hot chocolate dulce de leche sauce *(587kcal)* **7.75**

Lemon + Raspberry Semifreddo (ve) *(470kcal)* **7.75**

~~NEW~~ **Raspberry + Strawberry Eton Mess (v)**
(444kcal) **7.75**

Sticky Toffee Pudding (v)
Vanilla ice cream *(600kcal)* **7.00**

~~NEW~~ **Chocolate Fondant (v)**
Chocolate sauce, chocolate shavings, vanilla ice cream, strawberry *(692kcal)* **8.00**

Belgian Chocolate Cookie Dough (v) ^
Vanilla ice cream, caramelised biscuit crumb *(768kcal)* **8.00**

Chef Recommends

Ultimate Chocolate Brownie (v)
Vanilla ice cream, dulce de leche sauce *(479kcal)* **6.50**

~~NEW~~ **Lemon Tart (v)**
Vanilla ice cream, strawberry, raspberries *(563kcal)* **7.75**

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 *(-116kcal)*.

Short Rib Brisket
Slow-cooked Angus beef rib, crispy onions, signature block mayo, chimichurri^ *(1,235kcal)* **20.00**

~~NEW~~ **Blue Cheese + Bacon**
6oz* beef patty, blue cheese, balsamic onion confit^, oak-smoked streaky bacon, rocket, gherkin + burger sauce *(1,391kcal)* **18.00**

Red Pepper + Harissa Chicken ^
Marinated chicken breast, feta, fried red onions, rocket *(941kcal)* **18.00**

Beef, Mushroom + Truffle
6oz* beef patty, grilled flat mushroom, truffle mayo, crispy onions *(1,291kcal)* **17.50**
Go veggie, swap your patty for halloumi (v) *(1,182kcal)*

Plant-Based Cheeseburger (ve)
GARDEN GOURMET® Sensational™ patty, Violife slice, burger sauce *(986kcal)* **16.00**

+ UPGRADE ANY BURGER:
+ 6oz* beef burger patty *(+461kcal)* **+3.00**

+ Cheese slice (v)
(+83kcal) **+1.00**

+ Dry-cured oak-smoked streaky bacon *(+63kcal)* **+1.00**

+ THIS™ Isn’t bacon (ve) *(+115kcal)* **+1.00**

SALAD

~~NEW~~ **Gem Caesar Salad**
Boiled egg, avocado, mixed tomatoes, croutons, Grana Padano *(631kcal)* **13.00**

Bar + Block House Salad (ve)
Sweetcorn, avocado, mixed tomatoes, red onion, cucumber, lettuce, French dressing *(257kcal)* **12.50**

+ UPGRADE Salads:	+ 4oz* Sirloin <i>(+175kcal)</i> +6.00	+ Sea Bass Fillet** <i>(+126kcal)</i> +4.00	+ Chicken Breast <i>(+156kcal)</i> +5.00
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+ UPGRADE

Enhance your meal + add a side

for full range see overleaf

HOT DRINKS

Latte *(97kcal)* **3.20**

Cappuccino *(93kcal)* **3.20**

Flat white *(57kcal)* **3.20**

Americano *(6kcal or 50kcal with 95ml milk)* **3.00**

Espresso *(4kcal)* **2.50**

Double Espresso *(6kcal)* **2.80**

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

Hot Chocolate *(222kcal)* **3.30**

~~NEW~~ **S’Mores Hot Chocolate** *(248kcal)* **3.75**
+ Add cream *(+232kcal)* **+20p**

Add Sugar Free Syrup
Vanilla *(2kcal)*, **Salted Caramel** *(3kcal)*, **Hazelnut** *(2kcal)* **60p**

Irish Coffee *(1 unit)* **5.50**

Baileys Latte *(0.4 units)* **5.50**

ROASTS

SERVED SUNDAYS 12-6PM

With a Yorkie, beef dripping roast potatoes, honey-glazed parsnips, roasted carrots, mixed greens, gravy

Roast Sirloin of Beef
30-day-aged Aberdeen Angus sirloin, cooked medium *(1,260kcal)* **16.50**

16oz* Chateaubriand Roast Sharer
Served with two portions of all the trimmings, truffle-flavoured mac + cheese. *(3,088kcal)* Serves 2 **65.00**

Turkey With All The Trimmings
Beef dripping roast potatoes, honey-glazed parsnips, carrots, mixed greens, pigs in blanket, Yorkie, gravy *(1,246kcal)* **15.50**

KIDS’ ROASTS

Turkey With All The Trimmings
Beef Dripping roast potatoes, a yorkie, honey-glazed parsnips, carrots, mixed greens, gravy *(665kcal)* **7.00**

Roast Beef
30-day-aged Aberdeen Angus sirloin, a yorkie, beef dripping roast potatoes, honey-glazed parsnips, roasted carrots, mixed greens, gravy *(749kcal)* **7.00**

SIDES

Pigs in Blankets *(280kcal)* **4.75**

Truffle-Flavoured Cauliflower Cheese (v) *(315kcal)* **4.75**

Want more? See our sides overleaf

WHAT’S ON THE BLOCK?

£10 LUNCH + EARLY DINNER
SERVED 11.30AM- 5PM MON-FRI

2 FOR 1 COCKTAILS
ALL DAY EVERYDAY

BOTTOMLESS BRUNCH £35
90 minutes of bottomless drinks + 3 small plates
FROM 12PM-7PM SUN-FRI + 12PM-5PM SAT

UNLIMITED BREAKFAST
from £10.99. **EVERY MORNING**

Adults need around 2,000kcal a day

Scan the QR code to see our NGCI menu

be**drinkaware**.co.uk

/barandblock

barandblock.co.uk

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. The calories provided are based on the average serving size for the whole dish or drink as detailed on the menu, unless otherwise stated. We ensure that the calorie information provided is as accurate as possible and correct at time of printing, however some product variation may occur. Ingredients are occasionally substituted or changed which may affect the calorie information. “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. 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. Children between 5-10 years old need around 1,800kcal a day, this will vary by age and some children will need less, and some will need more. *Approximate weight uncooked. **May contain bones or shell pieces. ~Contains tentacles and rings. ^May contain small traces of alcohol. ^May contain fruit stones. Fish, meat and poultry dishes may contain bones. Dishes do not list every ingredient, so please ask for more information. Enjoy our complimentary beef-seasoned popcorn (117kcal) 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. 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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