



NIBBLES

Honey + Mustard Mini Sausages 3.95
Mini sausages glazed in a honey and mustard dressing

The BAR+BLOCK way...

Ever-hungry for change, we believe in serving up carefully selected steaks with none of the traditional steakhouse stuffiness. Choose from our classic steaks, reared from British and Irish Angus breeds renowned for their taste and tenderness and unique marbling that runs throughout each cut. When cooked, these natural fats infuse into the meat creating a delicate melting texture that is consistently tender and delicious. Our steaks are matured for at least 30 days and hand cut to match your appetite.

We hand-cut
EACH STEAK
to order, so you can have
WHATEVER SIZE YOU LIKE

Choose
8oz*, 12oz*, 16oz*
or ask your server for an even
BIGGER CUT

GRAZING PLATES

We recommend three plates between two people to get you started.

Korean BBQ Pork Ribs 5.50
Pork riblets cooked over charcoal and tossed in a Korean-style BBQ sauce, topped with coriander and spring onions

Mac + Cheese Bites (v) 3.95
Crispy, mini fried mac and cheese bites

Cauliflower Wings (v) (ve) 4.50
Cauliflower in a crunchy parsley-seasoned batter served with a roasted red pepper and harissa dip

Salt + Pepper Squid* 6.50
Mixed with chilli and garlic, served with lemon and garlic mayo and a wedge of lemon

Middle Eastern King Prawns** 6.95
Inspired by Middle Eastern flavours. Shell-on king prawns in a roasted red pepper, tomato, harissa and garlic sauce, served with a stone-baked flatbread

Asian Crispy Beef 5.50
Crispy pulled beef tossed in hoisin, cucumber, spring onions, chilli and coriander

Trash Can Nachos Sharer (v) 6.95
A stacked portion of our tortilla chips baked in-house and layered with spicy beans, Cheddar cheese, tomato salsa, cheese sauce, spring onions, chilli and coriander
Add pulled beef brisket for 2.00

House Sharing Block 13.95
Crispy rosemary and buttermilk chicken goujons, honey and mustard mini sausages, mini Korean-style BBQ pork riblets, double-cooked potato wedges, garlic flatbread and fresh rocket, served with a reduced-fat soured cream and a Korean-style BBQ dip

Style your STEAK

Enjoy your steak, exactly how you like it. **1** Choose your steak, size and how you'd like it cooked **2** Select your sauce **3** Pick some sides

CLASSIC CUTS

All our steaks are served with samphire, your choice of sauce and house salad or beef dripping triple-cooked chunky chips.

Rump 8oz* / 12oz* 15.95 / 20.95
A working cut from the cow, full of flavour with a firm texture

We recommend Rare to Medium

Ribeye 8oz* / 12oz* 18.50 / 24.50
Marbling gives this great steak a soft texture and rich flavour

We recommend Medium Rare to Medium Well

Sirloin 8oz* / 12oz* 18.95 / 24.95
Succulent and tender with delicate flavour

We recommend Medium Rare to Medium Well

Fillet 8oz* / 12oz* 23.95 / 30.95
The most lean and tender of all the steaks

We recommend Rare to Medium

All of our 8oz* classic cuts are **+600** calories with our house salad and without steak sauce.

SAUCES

Included with every classic cut steak. Choose from:

Stroganoff[^]
Mushroom, Red Wine + Pancetta[^]
Creamy Peppercorn
Béarnaise[^] (v)
Blue Cheese[^]

SIDES

Why not add some of our tasty sides to your meal? Or you can upgrade your chips to Halloumi Fries or a Baked Potato topped with a garlic, lemon and chive mayo for 1.00

French Fries (v) (ve) 2.95

Beef Dripping Triple-Cooked Chunky Chips 3.25

Dirty Fries (v) 3.50
French fries topped with a mature Cheddar cheese sauce, Korean-style BBQ sauce, red chillies, spring onions and coriander

Halloumi Fries (v) 3.75

Baked Potato (v) 3.75
Finished over charcoal and topped with a garlic, lemon and chive mayo

Beer-Battered Onion Rings[^] (v) 2.95

Mac + Cheese (v) 3.75

Tenderstem[®] Broccoli + Hollandaise[^] (v) 2.95

Garlic Spinach (v) (ve) 2.95

Garlic Mushrooms (v) 2.95

Rocket + Parmesan Salad 2.95

House Salad (v) (ve) 2.95

Looking for an exciting new cut to enjoy? Discover our Speciality steaks where we'll bring it to the table - finished in our signature Bar + Block way.

SPECIALITY CUTS

Can't choose? Here are some speciality cuts we've designed just for you.

10oz* Spiral Cut Fillet 28.50

Created by spiral cutting the fillet and marinating it in garlic and parsley for 24 hours for tenderness and flavour. Served with beef dripping triple-cooked chunky chips and chimichurri sauce

12oz* Spiral Cut Ribeye 27.50

Marinated in garlic and parsley, served with beef dripping triple-cooked chunky chips and chimichurri sauce

Surf + Turf** 25.95

8oz* sirloin, topped with lobster tail cooked in garlic butter over charcoal. Served with beef dripping triple-cooked chunky chips

Steak Sampler[^] 27.95

Explore three steaks; 4oz* fillet, 4oz* sirloin and 4oz* rump. Served with beer-battered onion rings, beef dripping triple-cooked chunky chips and your choice of steak sauce

HANDMADE BURGERS

We hand-grind and prepare our beef burgers on-site every day, and hand-cook them to order. Unless stated, all our burgers come in a brioche bun with lettuce, tomato and red onion, with French fries on the side.

If you'd prefer your burger without the bun, let us know and we'll swap it for our house salad.

The Mighty Block Burger 13.95
Our signature 8oz* beef burger with oozy mature Cheddar cheese sauce, crispy onions, pulled beef brisket, pickled cucumber spear, and burger sauce

Classic 8oz* Beef Burger 9.95
With burger sauce
Add Cheddar cheese and dry cured oak-smoked streaky bacon for 2.00

Vegan Sloppy Joe Burger (v) (ve) 11.95
Beyond Burger™, the world's first plant-based patty that satisfies like beef, topped with a smoky chipotle and soya vegan sloppy joe mix and burger sauce. Served in a vegan brioche style bun

Tandoori Chicken Burger 11.95
Chicken breast marinated for 24 hours in tandoori spices, cooked over charcoal, topped with a yoghurt, mint and cucumber dip, and an onion bhaji

GRILLS

Smoky Mixed Grill 19.95
Chargrilled 4oz* rump steak, lamb chop, ¼ grilled beer can chicken and a giant pork sausage, served with potato wedges, spicy beans, salsa and rocket

Beer Can Chicken[^] 13.50
½ chicken lightly seasoned and coated in authentic beer can marinade with herbs and spices. Served with French fries, beer-battered onion rings and rocket

Chargrilled Lamb Chops 15.95
Mint-marinated British lamb chops on a bed of roasted garlic potatoes, green beans and cherry tomatoes. Served with crumbled Feta cheese and a red pepper & harissa sauce

Sunday BEST 13.50PP

Available from midday Sunday and for a minimum of two people. First come, first served.

Choose from roasted and sliced rump or lightly seasoned half chicken, served with Yorkies, roasties, parsnips, carrots, Cheddar topped cauliflower, seasonal greens and rich gravy

Don't forget TO ORDER YOUR SIDES!

SALADS

NEW Grilled Vegetables with Balsamic + Mixed Grains 8.95 / 11.95
(v) (ve) **+600**
A selection of grilled vegetables dressed in balsamic combined with mixed grains and rocket

Caesar Salad 8.95 / 11.95
Succulent grilled chicken breast, crispy dry cured streaky bacon and egg on a bed of romaine lettuce tossed in Caesar dressing. Sprinkled with 18 month-matured Parmesan and served with oven-baked croutons

NEW Chargrilled Chicken Salad 8.95 / 11.95
Mixed tomatoes, basil, rocket, olive oil and lemon juice, served with a flattened, grilled chicken breast

FISH

Beer-Battered Cod + Chips*** 12.95
Served with minted mushy peas, samphire, beef dripping triple-cooked chunky chips, our tartare sauce and a wedge of lemon

Trio of Fish** 15.95
A trio of baked wild salmon, hake and sea bass cooked over charcoal on a bed of roasted garlic potatoes, green beans, cherry tomatoes and rocket

PUDDINGS

Zesty Lemon Tart 5.95
Served with vanilla dairy ice cream

Triple Chocolate Brownie (v) 5.95
Served warm with chunks of white, milk and Belgian chocolate throughout, topped with chocolate toffee sauce and vanilla dairy ice cream

Eton Mess Sundae[^] (v) 5.95
Rippled pavlova layered with vanilla dairy ice cream, strawberries, raspberries, blackberries and whipped cream

Sticky Toffee Pudding (v) 5.95
Served with vanilla dairy ice cream

NEW Chocolate Torte[^] (v) (ve) 5.95
A slice of deliciously smooth chocolate mousse on a chocolate sponge base, served with mixed berries and topped with freeze-dried raspberries

Melting Chocolate Dome (v) 6.95
Pour our hot chocolate toffee sauce over this show-stopping dessert to reveal our triple chocolate brownie pieces with vanilla dairy ice cream and caramel sauce

Chocolate Churros Sundae (v) 5.95
Churros coated in cinnamon sugar, served with vanilla dairy ice cream, triple chocolate brownie chunks, cream and chocolate toffee sauce

Signature Chocolate + Hazelnut Dome (v) 5.95
Belgian chocolate and roasted hazelnut covered dome with a chocolate mousse filling and caramel centre. Drizzled with chocolate toffee sauce

Meringue Kisses (v) 5.95
Mini rippled meringues with a light strawberry mousse filling, topped with fresh strawberries and drizzled with fruit coulis

Explore OUR Steaks

Recognise your rump from your ribeye and discover serving suggestions to complement each steak's taste and texture.

As well as our 'always on' cuts, we also like to bring you a wide selection of steak specials. Find these in the Speciality Cuts section over the page.

Rare

CHARRED ON THE OUTSIDE LEAVING THE CENTRE COOL AND RED IN COLOUR.

Medium-Rare

WARM WITH A PINK TO RED CENTRE – SOFT AND JUICY ON THE INSIDE AND FIRM ON THE OUTSIDE.

Medium

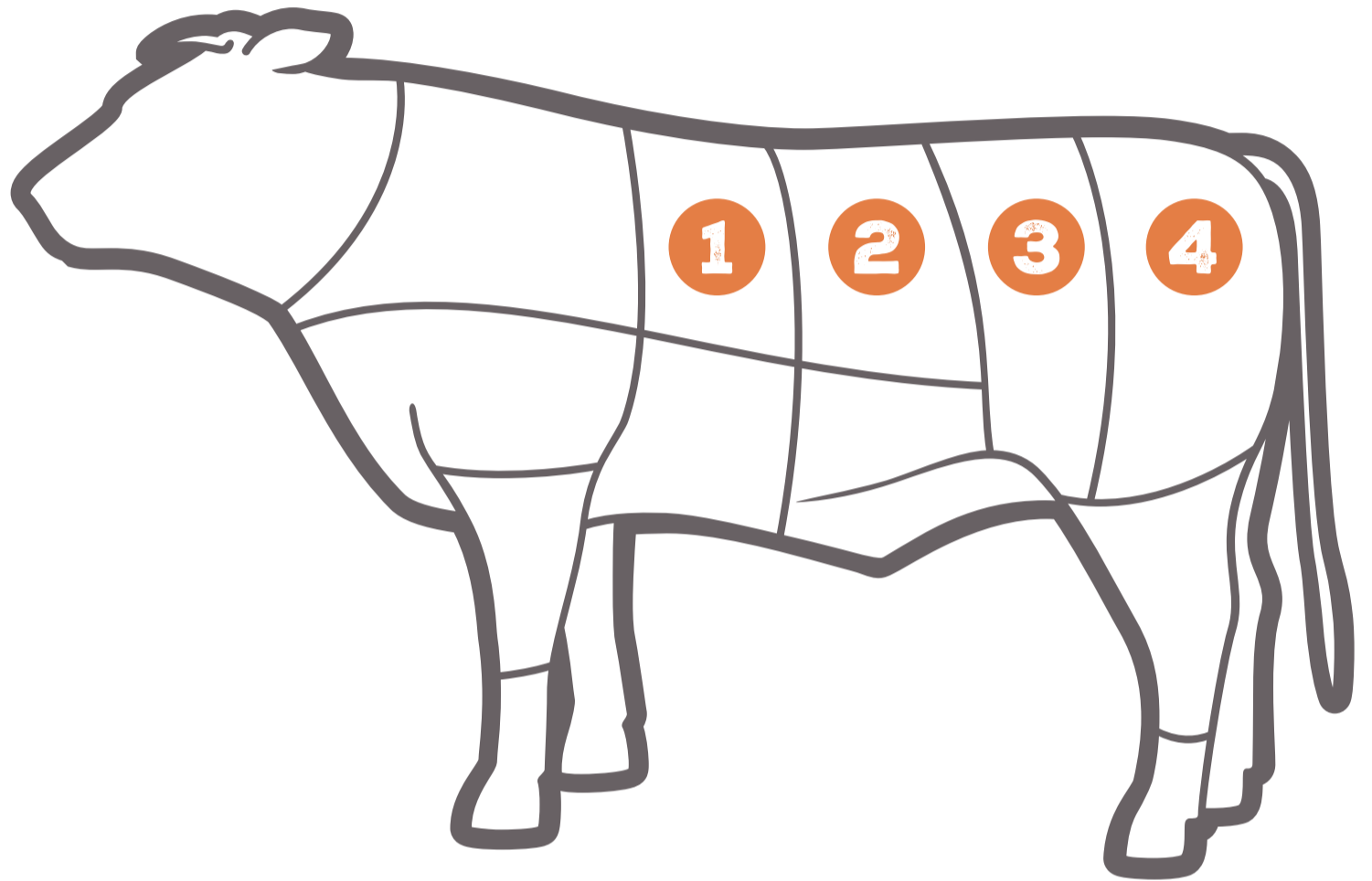
MORE GREY-BROWN THAN PINK IN THE CENTRE, THIS STEAK HAS A MORE PRONOUNCED BAND OF PINK IN THE MIDDLE.

Medium-Well

JUST A HINT OF PALE PINK INSIDE, THIS STEAK WILL BE MOSTLY GREY-BROWN THROUGHOUT – IDEAL IF YOU WANT A SLIGHTLY JUICY STEAK WITHOUT ANY BLOOD.

Well-Done

CHARRED ON THE OUTSIDE AND GREYISH-BROWN THROUGHOUT WITH NO SIGN OF PINK – COOKED ON A SLOW HEAT TO KEEP FROM TOUGHENING.



1

Ribeye

RICH + SUCCULENT

This timeless, tender cut has a wonderfully rich flavour and soft fat marbling.



We recommend...

- Medium Rare to Medium Well
- Pascual Toso Malbec
- Blue Cheese
- Beer-Battered Onion Rings

2

Fillet

TENDER + MILD

Extremely tender with a delicately mild flavour.



We recommend...

- Rare to Medium
- St Clair Marlborough Sauvignon Blanc
- Béarnaise
- Garlic Mushrooms

3

Sirloin

TENDER + FULL-BODIED

A layer of fat keeps this classic loin cut beautifully tender.



We recommend...

- Medium Rare to Medium Well
- Chateau Toinet Lavalade St Emilion
- Mushroom, Red Wine + Pancetta
- Garlic Spinach

4

Rump

FIRM + FLAVOURSOME

Firmer and less fatty than other steaks, but full of flavour.



We recommend...

- Rare to Medium
- Andeluna 1300 Cabernet Sauvignon
- Stroganoff
- Mac + Cheese

This icon shows our cooking recommendation for the perfect steak.

600 This icon shows main dishes that are 600 calories or less, based on average serving size.

Full allergen information available on request. All prices include VAT. (V) Suitable for vegetarians.

(ve) Suitable for vegans. *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, please ask for more information.