

Look out for the  symbol highlighting dishes that are cooked over charcoal for a unique, smoky flavour.

## SMALL PLATES

3 FOR 4


**NEW** **Flatbread & Mixed Italian Stone-in Olives\***  
**With Houmous & Tzatziki (v)**  
(634kcal)

**NEW**  **Pulled Beef & Houmous Flatbread**  
Mouthwatering beef, drizzled with chilli and garlic. Served on a bed of houmous with stone-baked flatbread (572kcal)

**Mac & Cheese Bites (v)** (413kcal)

 **Beef Burnt Ends**  
Melt-in-your-mouth and drizzled with our homemade chimichurri (431kcal)

**Asian Crispy Beef**  
Tossed in hoisin, cucumber, spring onions, chilli and coriander (541kcal)

 **Jumbo Garlic Prawns\*\***  
Three jumbo tiger prawns cooked over charcoal with plenty of garlic butter, samphire, stone-baked flatbread and a wedge of lemon (417kcal)

**Salt & Pepper Squid\***  
With fresh chilli and parsley, served with garlic mayo (476kcal)

 **King Scallops\*\***  
Canadian king scallops cooked over charcoal with plenty of garlic butter served in a scallop shell with samphire and a hint of lemon (249kcal)

**NEW** **Tomato Bruschetta (ve)**  
Freshly cut cherry tomatoes, red onion and basil, served on garlic-rubbed, stone-baked flatbread (235kcal)

**Greek Salad\* (v)**  
Red pepper, cherry tomatoes, red onion, cucumber, stone-in olives and feta, tossed in French dressing (128kcal)

**Hand-Cut Crispy Halloumi Fries (v)**  
(429kcal)

 **Sticky Chicken Wings\***  
Five charcoal-cooked wings tossed in BBQ sauce and drizzled with our creamy blue cheese sauce (433kcal)

 **Korean Chicken Wings**  
Five charcoal-cooked wings tossed in our Korean-style BBQ sauce, topped with spring onion, chilli and coriander (378kcal)

## MAIN MEALS


### 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-style bun with lettuce, tomato and fried red onion, with French fries on the side. If you'd like your burger without the bun (170 kcal) let us know and we will swap it for our house salad (149 kcal)

**Classic 6oz\* Cheese Burger**  
With burger sauce (1161kcal)

 **Add a 6oz\* Burger Patty** (461kcal)  
 **Add Dry-Cured Oak-Smoked Streaky Bacon** (63kcal)

**NEW** **GARDEN GOURMET® Burger (ve)**  
GARDEN GOURMET® Sensational™ vegan patty with a Violife slice. Served in a vegan bun with burger sauce (899kcal)


 **Add THIS™ Isn't Bacon (ve)** (58kcal)

**NEW**  **Mediterranean Chicken Burger**  
Marinated chicken breast with feta, roasted red onions and fresh rocket (853kcal)

**The Mighty Block Burger**  
Our signature 6oz\* beef burger with oozy mature Cheddar cheese sauce, crispy onions, pulled beef brisket, pickled cucumber and burger sauce (1258kcal)

 **Add a 6oz\* Burger Patty** (461kcal)

### SALAD

 **Chimichurri Mixed Vegetables (ve)**  
Charcoal-cooked red peppers, flat mushrooms, 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 (698kcal)


 **Add Halloumi (v)** (352kcal)  
 **Add a Chicken Breast** (1155kcal)  
 **Add an 8oz\* Rump** (303kcal)  
 **Add an 8oz\* Sirloin** (312kcal)  
 **Add a Chargrilled Salmon Fillet\*\*** (240kcal)

**Bar + Block House Salad (v)**  
Our house salad of sweetcorn, freshly sliced avocado, cherry tomatoes, red onion and cucumber, tossed with crisp cos lettuce and drizzled with your choice of blue cheese (108kcal) or French dressing (66kcal)


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 **Add a Chicken Breast** (1155kcal)  
 **Add an 8oz\* Rump** (303kcal)  
 **Add an 8oz\* Sirloin** (312kcal)  
 **Add a Chargrilled Salmon Fillet\*\*** (240kcal)

### GRILLS

**Côte de Boeuf†**  
Aberdeen Angus 30-day-aged bone-in Côte de Boeuf served with beef dripping triple-cooked chunky chips, our homemade chimichurri and samphire (975kcal)

 **Tomapork**  
British bone-in pork steak finished over charcoal and served with our homemade apple chimichurri and coal-cooked mini garlic potatoes (1,044kcal)  
**(This dish takes a little longer to cook, but it's worth the wait!)**

 **Minted Lamb Rump\***  
Marinated British rump cooked over charcoal. Served with Greek salad, tzatziki and stone-baked flatbread (298kcal)

**NEW**  **Chicken Souvlaki\***  
Marinated chicken souvlaki cooked over charcoal with red onions and peppers. Served with Greek salad, stone-baked flatbread, houmous and our homemade tzatziki (996kcal)


**NEW** **GARDEN GOURMET® Sensational™ Koftas\* (ve)**  
Handmade on-site with red peppers and onions. Served with stone-baked flatbread, Mediterranean-style salad and a side of harissa and red pepper sauce (849kcal)

**The Coal Block**  
4oz\* rump, hot link sausage, chicken wings brushed with Block Steak sauce and beef burnt ends. With mini garlic potatoes, corn on the cob, red pepper, mushroom, red onion and Tenderstem® broccoli, served with our homemade chimichurri (1,327kcal)

### FISH

**NEW**  **Harrisa Salmon\*\***  
Harissa and red pepper marinated salmon fillet served with charcoal-grilled veg, mixed grains and our homemade tzatziki (588kcal)

**The Fish Block\*\***  
A canadian king scallop and a jumbo tiger prawn in a scallop shell with two seabass fillets cooked over charcoal. Served with French fries, garlic mayo, samphire and finished with a drizzle of garlic butter (1,099kcal)

 **UPGRADE YOUR FRENCH FRIES**  
**Beef Dripping Triple-Cooked Chunky Chips**  
**Baked Potato (v)**  
**Dirty Fries (v)**

 **CHECK OUT OUR SIDES ON THE BACK OF THE MENU**

## DESSERTS

**NEW** **Baked New York Style Cheesecake\* (v)**  
Served with mixed berries (434kcal)

**Zesty Lemon Tart (v)**  
Served with vanilla dairy ice cream (412kcal)

**Triple Chocolate Brownie (v)**  
Served warm with chunks of white, milk and Belgian chocolate throughout, topped with chocolate toffee sauce and vanilla dairy ice cream (646kcal)

**Eton Mess Sundae\* (v)**  
Meringue layered with vanilla dairy ice cream, mixed berries and whipped cream (395kcal)

**Sticky Toffee Pudding (v)**  
Served with vanilla dairy ice cream (720kcal)

**Chocolate Torte\* (ve)**  
A slice of deliciously smooth chocolate mousse on a chocolate sponge base, served with mixed berries and topped with freeze-dried raspberries (264kcal)

 **Add Vanilla-Seeded vegan Ice Cream (ve)** (79kcal)  
 **Add Vanilla Dairy Ice Cream (v)** (68kcal)

**Melting Chocolate Dome (v)**  
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 (836kcal)

**Chocolate Churros Sundae (v)**  
Churros coated in cinnamon sugar, served with vanilla dairy ice cream, triple chocolate brownie chunks, cream and chocolate toffee sauce (806kcal)

**Mini Trio of Desserts (v)**  
Warm triple chocolate brownie, lemon drizzle cake and warm churros coated in cinnamon sugar with vanilla dairy ice cream (691kcal)

**Cheeseboard (v) Single / Sharer**  
A selection of five delicious British cheeses: Button Mill® mould-ripened soft cheese, Stratford Blue® soft, blue-veined cheese, Kidderton Ash® mould-ripened soft goat's cheese, Aged Coastal Cheddar and Rothbury Red® Leicester cheese. Served with crackers, onion confit, crisp celery and apple.  
**Single** (880kcal) / **Sharer** (1,736kcal)

**Mini Pud & Hot Drink (v)**  
Mini warm triple chocolate brownie with your choice of hot drink (261kcal without hot drink)

**Affogato (v)**  
Vanilla dairy ice cream topped with a shot of espresso (106kcal)

**NEW** **Tiramisu\***  
Our homemade boozy tiramisu layered with coffee and brandy-soaked sponge. Topped with a light mascarpone cream (432kcal)

We are passionate about sourcing and serving up carefully selected steaks reared from British & Irish Angus breeds, as well as speciality cuts from the butcher’s block. And we’re passionate about full-on flavour - look out for the  symbol highlighting dishes that are cooked over charcoal for a unique, smoky flavour.

## HAND-CUT STEAKS

### TO A SIZE OF YOUR CHOOSING

Matured for 30 days for the best flavour and texture, all our classic cut steaks are served with samphire and a choice of side

### CHOOSE YOUR CUT


- 

**Rump 8oz\*/12oz\***  
A working cut from the cow, full of flavour with a firm texture (309/460kcal)
- 

**Ribeye 8oz\*/12oz\***  
Marbling gives this great steak a soft texture and rich flavour (403/601kcal)
- 


**Sirloin 8oz\*/12oz\***  
Succulent and tender with delicate flavour (318/474kcal)
- 


**Fillet 8oz\*/12oz\***  
The most lean and tender of all the steaks (341/509kcal)





**Want a larger size? Just ask**  
Ask for 8oz\*, 12oz\*, 16oz\* or larger and let us do the rest


### CHOOSE YOUR SIDE CHOOSE YOUR SAUCE


- 


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


**French Fries (ve)** (328kcal)
- 


**Baked Potato (v)** (342kcal)
- 


**House Salad (ve)** (149kcal)
- 

**Dirty Fries (v)** (430kcal)
- 

**Peppercorn** (30kcal)
- 

**NEW Chimichurri (ve)** (187kcal)
- 

**Blue Cheese (v)** (181kcal)
- 

**Mushroom & Red Wine^** (15kcal)
- 

**Block Steak Sauce (ve)**  
Expertly created by our chefs to complement our tender, juicy 30-day-aged steaks. Richly spiced, using a blend of herbs and spices with a sweet fruity note (62kcal) Try me for free

## SPECIALITY CUTS


### FINELY CRAFTED FULL OF FLAVOUR

- 


**12oz\* Spiral-Cut Ribeye**  
Created by spiral-cutting the ribeye and marinating it in chimichurri for 24 hours for tenderness and flavour. Served with beef dripping triple-cooked chunky chips, samphire and our homemade chimichurri (1,250kcal)
- 

**Dinosaur Short Rib†**  
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 (1,248kcal)
- 


**10oz\* Spiral-Cut Fillet**  
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, samphire and our homemade chimichurri (1,022 kcal)




**Surf + Turf\*\***  
8oz\* sirloin topped with two jumbo king prawns cooked over charcoal and drizzled with garlic butter. Served with beef dripping triple-cooked chunky chips and samphire (898kcal)



**Steak Sampler**  
Explore three steaks: 4oz\* fillet, 4oz\* sirloin and 4oz\* rump. Served with beer-battered onion rings\*, beef dripping triple-cooked chunky chips, samphire and your choice of steak sauce (1,024kcal without steak sauce)



**Chargrilled Chateaubriand for 2**  
Served with Tenderstem® broccoli, garlic spinach, buttered garlic mushrooms, samphire, two portions of our beef dripping triple-cooked chunky chips and a side of peppercorn sauce (Serves 2, 1,787kcal whole dish, 894kcal per serve)



**UPGRADE YOUR CHUNKY CHIPS**  
**Baked Potato (v)** (342kcal) **Dirty Fries (v)** (430kcal)

## SIDES

- 

**French Fries (ve)** (328kcal)
- 

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

**Dirty Fries (v)**  
French fries topped with a mature Cheddar cheese sauce, Korean-style BBQ sauce, spring onion, chilli and coriander (430kcal)
- 

**Baked Potato (v)**  
Finished over charcoal and topped with a garlic and chive dressing (342kcal)
- 

**Beer-Battered Onion Rings^ (v)** (280kcal)
- 

**Garlic Mushrooms (v)** (118kcal)
- 

**Jumbo King Prawns\*\***  
Two jumbo king prawns cooked over charcoal and drizzled with garlic butter. A great topper for your steak (183kcal)
- 

**Truffle-Flavoured Mac & Cheese (v)** (536kcal)
- 

**Garlic Spinach (ve)** (43kcal)
- 

**Roasted Mini Jackets (v)**  
Mini potatoes cooked over charcoal with a drizzle of garlic butter (232kcal)
- 

**House Salad (ve)**  
With French dressing (149kcal)



**LOVE OUR BLOCK STEAK SAUCE?**  
Take a bottle to enjoy at home

Adults need around 2,000 kcal a day

Full allergen information available on request. 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. All prices include VAT. © Reg. Trademark used in agreement with the Trademark owner. \*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. Fish, meat and poultry dishes may contain bones. † Not hand-cut. †Excludes the chicken burger. Dishes do not list every ingredient, please ask for more information. 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. GARDEN GOURMET® - Reg. Trademark used in agreement with the Trademark owner.