



## NIBBLES

### House Breads

Served with our special beef flavoured buttery spread

### Olives\* (v)

A selection of green and kalamata olives

## GRAZING PLATES

Designed to mix and match. We recommend three plates between two people to get you started.

### Korean BBQ Pork Ribs **NEW**

Mini pork riblets cooked over charcoal and tossed in a Korean style BBQ sauce, topped with coriander

### Salt & Pepper Squid\*

Crispy salt & pepper squid mixed with chilli and garlic, served with lemon & garlic mayo and a wedge of lemon

### Pulled Beef Tacos

Grilled, soft taco shells topped with pulled beef, beans with bacon, smashed avocado, tomato salsa, Cheddar cheese and coriander

### Middle Eastern King Prawns\*\* **NEW**

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

### Mac & Cheese Bites (v)

Crispy, mini fried mac and cheese bites

### Aromatic Crispy Mushroom Pancakes (v) (ve) **NEW**

Our vegetarian twist on crispy duck pancakes. Crispy aromatic oyster mushrooms served with cucumber, spring onion, hoi sin sauce and Chinese pancakes

### Mussels Marinière\*\*\* **NEW**

Mussels cooked with white wine, garlic, butter and cream

### Asian Crispy Beef

Crispy pulled beef tossed in hoisin, cucumber, spring onion, chilli and coriander

### Cheese & Jalapeño Stuffed Dippers (v)

Dippers filled with cheese and jalapeño then fried and served with reduced fat soured cream dip

### House Sharing Block **NEW**

Crispy rosemary and buttermilk chicken goujons, honey and mustard mini sausages, mini Korean style BBQ pork riblets, double cooked potato wedges, garlic flatbread and apple slaw, served with reduced fat soured cream dip

## SALADS

### Salt Beef Salad **↓600**

Pulled salt beef, roasted beetroot, potatoes, green beans and rocket tossed in a honey and mustard dressing then topped with a poached egg

### Chargrilled Chicken Salad **↓600**

Mixed tomatoes, basil, rocket, olive oil and lemon juice, served with a flattened, grilled chicken breast

### Burrata Salad (v) **NEW**

A traditional Italian soft cheese made from Mozzarella and cream, served with chargrilled Mediterranean style vegetables and topped with rocket

## FISH + VEG

### Thai Green Curry (v) (ve)

Thai green curry with sweet potato, red pepper and green beans, topped with fresh chilli and coriander then served with basmati rice and a crunchy Asian style slaw

### Beer-Battered Cod & Chips\*\*\*

Beer-battered cod served with minted mushy peas, samphire, beef dripping triple cooked chunky chips, our homemade tartare sauce and a wedge of lemon

### Hot-Smoked Salmon\*\*

Salmon cooked over charcoal with potatoes, sprouting broccoli, green beans, rocket, peas and mint, finished with a light lemon dressing

### Grilled Tuna\*\* **↓600 NEW**

Chargrilled tuna steak with marinated red peppers, onions, tomatoes and courgettes served with a Mediterranean inspired roasted red pepper and tomato sauce, topped with rocket

## STEAKS

Our classic cuts come from British breeds of cattle reared across the Pampas in South America. These cuts are all aged for a minimum of 28 days and hand cut on site, so you can have your steak as big as you want it - just ask.

All our classic cuts are finished in the special Bar + Block way and served with samphire and your choice of our house salad or beef dripping triple cooked chunky chips.

*Upgrade to Halloumi Fries or Baked Potato topped with a garlic, lemon and chive mayo for just extra*

All of our 8oz\* classic cuts are **↓600** calories with our house salad.

## Classic Cuts

### Rump 8oz\* / 12oz\*

A working cut of the cow, full of flavour and with a firm texture

### Ribeye 8oz\* / 12oz\*

Marbling gives this steak a soft texture and rich flavour

### Sirloin 8oz\* / 12oz\*

Succulent, tender and with a delicate flavour

### Fillet 8oz\* / 12oz\*

The most lean and tender of all the steaks

## Speciality Cuts

### 10oz\* Spiral Cut Fillet

A unique dish created by spiral cutting the fillet and marinating it in garlic and parsley for 24 hours for tenderness and flavour

### Deconstructed Beef Wellington\*

10oz\* sliced fillet served on layers of puff pastry filled with garlic spinach and creamy truffle flavour mushrooms, served with a rich Malbec sauce

### Surf & Turf\*\*

8oz\* sirloin, topped with a lobster tail cooked in garlic butter over charcoal

### Tira De Ancho

14oz\* spiral cut ribeye, marinated in garlic, parsley and chilli, served with chimichurri

### Argentine Picanha **NEW**

Chargrilled 10oz\* picanha served with chimichurri sauce and a baked potato finished over charcoal and topped with garlic, lemon and chive mayo

## Our Butcher's Block

Our special cut for the season. As well as our regular cuts, we source a range of unique steaks as they become available. Check out our Butcher's Block and discover something special today.

## SAUCES

### Fiery Black Sauce (v)

Our signature blend - tangy and spicy

### Chimichurri (v)

### Mushroom, Red Wine & Pancetta\*

### Trio of Peppercorn\*

### Béarnaise\* (v)

## SIDES

### French Fries (v)

### Halloumi Fries (v)

### Beef Dripping Triple Cooked Chunky Chips

### Sweet Potato Fries (v)

### Hispa Cabbage (v) **NEW**

Chargrilled, buttery sweetheart cabbage cooked over charcoal

### Beer Battered Onion Rings\* (v)

### Mac & Cheese Bites (v)

### Garlic Spinach (v)

### Apple Slaw (v)

### Baked Potato (v) **NEW**

Finished over charcoal and topped with a garlic, lemon and chive mayo

### Garlic Mushrooms (v)

### Greek Salad (v)

### House Salad (v)

### Mixed Tomato Salad (v) (ve) **NEW**

## GRILLS

### Mixed Grill

4oz\* rump steak, half a pork chop, half a grilled chicken breast and a giant pork sausage, served with a grilled flat mushroom, tomato, apple slaw and French fries

### Pork Chop\*

Pork chop finished over charcoal, served with crushed potatoes, garlic spinach and a rich Malbec sauce

### Lemon & Thyme Chicken

Half a chicken marinated in pepper, lemon and thyme, finished over charcoal then served with rocket, lemon & garlic mayo and French fries

### Lamb Souvlaki **NEW**

Mint marinated lamb souvlaki, chargrilled and served with a Greek salad and tzatziki

## HANDMADE BURGERS

We hand grind and prepare our beef burgers on-site, each and every day using prime cuts of steak. All of our burgers are served in a brioche style bun with French fries.

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

### The Mighty Block Burger

Our signature beef burger. 8oz\* hand-ground beef patty with oozy cheese sauce, crispy onions, pulled beef brisket, pickled cucumber spear, shredded lettuce, tomato and our fiery black sauce

### Classic 8oz\* Beef Burger

With shredded lettuce, tomato, red onion and burger sauce

*Add Cheddar cheese & dry cured oak smoked streaky bacon*

### Halloumi & Courgette Burger (v)

Chargrilled courgettes, grilled halloumi, and a Feta, chilli and courgette fritter, topped with rocket and tzatziki

### Tandoori Chicken Burger

Chicken breast marinated for 24 hours in tandoori spices, cooked over charcoal then topped with a yoghurt, mint and cucumber dip, an onion bhaji, lettuce, red onion and tomato

### Surf & Turf Burger\*\*\* **NEW**

Hand ground beef patty with crispy beer-battered king prawns, samphire mayonnaise, crisp lettuce, tomato and red onion

## Sunday Best

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

Choose from sliced picanha or lemon and thyme marinated chicken, served with Yorkies, beef dripping roasties, carrots, parsnips, Cheddar topped cauliflower, seasonal greens and a rich gravy.

Picanha is a speciality South American cut which comes from the top cap of the rump and is full of flavour.

## PUDDINGS

### Rhubarb & Custard Sundae (v) **NEW**

Rhubarb compote and custard sponge mixed with vanilla ice cream, custard and cream

### Triple Chocolate Brownie (v)

Served warm with chunks of chocolate throughout and topped with chocolate toffee sauce and vanilla ice cream

### Chocolate Toffee Fondue Sharer (v) **NEW**

Warm churros coated in cinnamon sugar, triple chocolate brownie chunks, fresh strawberries, banana and apple served with a chocolate toffee dipping sauce

### Lemon & Clementine Cheesecake\* (v)

Drizzled with summer berries

### Espresso Martini Crème Brûlée\* (v) **NEW**

Topped with chocolate coffee flavoured beans

### Chocolate Churros Sundae (v)

Churros coated in cinnamon sugar, served with vanilla ice cream, brownie chunks, cream and chocolate toffee sauce

### Mixed Berry Pavlova\* (v)

Seasonal berries with cream and ripple meringue

### Sticky Toffee Pudding (v)

Served with vanilla ice cream

### Fruit Salad (v) (ve)

A mix of strawberries, grapes, apple, melon, mango and pineapple topped with coconut sorbet

**↓600** This icon shows our lighter calorie main dishes that are under 600kcal, based on an 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. \*\*\*May contain small traces of alcohol. = Contains tentacles. \*May contain fruit stones. Dishes do not list every ingredient, please ask for more information.

## GREAT STEAK GUIDE

To help you pick out your perfect steak and recognise your Rump from your Ribeye; here's a guide to the distinctive taste, texture and character of our classic cuts.

As an extra pointer, we've also dropped in a little suggestion for the side, sauce or wine that we think really makes the cut.

Our classic cuts come from British breeds of cattle reared across the Pampas in South America. These cuts are all aged for a minimum of 28 days and hand cut on site, so you can have your steak as big as you want it – just ask.

Or how about sampling one of our speciality cuts? We have a great selection available sourced from around the globe, from our delicious Deconstructed Beef Wellington to our tender Spiral Cut Fillet.

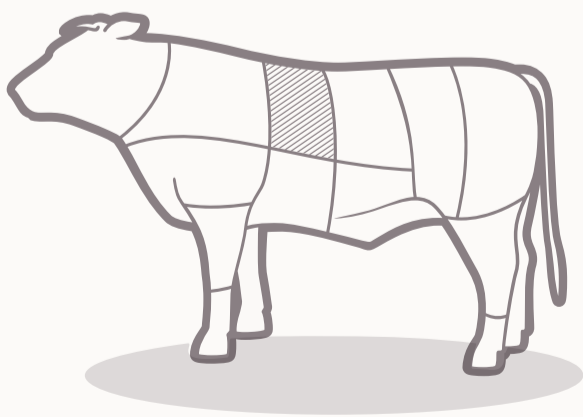
## Ribeye

**RICH + SUCCULENT**

A timeless cut, Ribeye comes, as it suggests, from the cattle's rib area. It has a wonderfully rich flavour and because it contains soft fat marbling, it is beautifully tender. We think Ribeye is best cooked medium rare or more as this allows the fat to melt into the steak, adding to the rich flavour and giving the steak a lovely succulent texture.

**Wash it down with:**

A glass or two of the Steakmaker Malbec. This vibrant, spicy red perfectly complements a Ribeye's rich flavour.



## Our Butcher's Block

As well as our quality classic and speciality steaks, we also source a wide range of unique cuts, each one selected to create a steak special for the season. Fancy trying something a little different?

**ASK A MEMBER OF THE TEAM WHAT'S ON OUR BLOCK TODAY.**

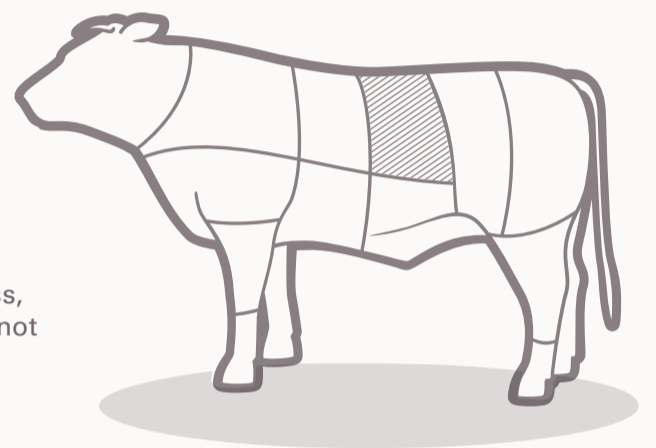
## Fillet

**TENDER + MILD**

The finest cut, located alongside the Sirloin. This area is rarely used by the cattle, so the Fillet remains extremely tender and has a delicately mild flavour. To retain the cut's natural tenderness, we'd suggest serving it medium rare and ideally not cooked past medium well.

**Perfect with:**

The fresh flavours of our Greek Salad.



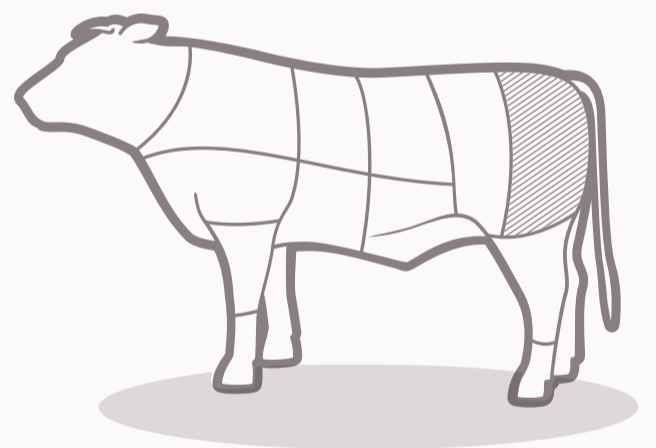
## RUMP

**Firm + flavoursome**

As the name suggests, Rump is found towards the rear of the cattle. As a working muscle of the cattle, it has a firmer texture and less fat compared to other steaks, but is without doubt one of the most flavoursome cuts. Due to the lack of fat we recommend it be cooked medium rare.

**Perfect with:**

Our signature Fiery Black Sauce, its spicy kick complements Rump beautifully.



## SIRLOIN

**Tender + full-bodied**

The classic 'Loin' cut, Sirloin is taken from the upper middle of the cattle. The region isn't naturally overworked and has a covering layer of fat, so remains beautifully tender. Sirloin is known to be an 'all-rounder', cooking well from rare through to well done. We do however recommend it be cooked medium so the fat melts through the meat.

**Wash it down with:**

A glass of Berton Black Label Shiraz. This full flavoured, fruity and spicy red is the perfect accompaniment to Sirloin.

