

MEAT-FREE + MOREISH MENU

Our chefs have created some delicious + flavourful meat-free dishes and plant-based plates. Eating well has never been easier. Why not try something new today? Look out for the  symbol highlighting dishes that are cooked over charcoal for a unique, smoky flavour.

LUNCH + EARLY DINNER AVAILABLE | MON-FRI 11:30-5PM

Check out our main menu and choose our meat free and plant based dishes with meat free and plant based choices

SMALL PLATES

NEW Tomato Bruschetta (ve)

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

NEW Flatbread & Mixed Italian Stone-in Olives*

with Houmous & Tzatziki (v) (634kcal)

MAINS

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)

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)

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)

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 (271kcal) or French dressing (229kcal)

+ Add Halloumi (v) (352kcal)

DESSERTS

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)

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)

Adults need around 2,000 kcal a day

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

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, 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. Terms and conditions: Lunch & early dinner menu available from 11:30 - 5pm except Bank Holidays. It is not available in conjunction with any offer and is subject to availability. Offers, vouchers, discounts, or promotions (including the Whitbread discount card) cannot be used in conjunction with this menu; however, it can be used with loyalty points-based vouchers but not loyalty celebratory offers. Two courses cannot be ordered from the same section. Two courses comprises of a Starter & Main or a Main & Dessert. Any additional sides, upgrades or add ons will be charged at full price. Management reserves the right to withdraw this offer at any time and without prior notice. All prices include VAT. GARDEN GOURMET™ - 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 EGGS allergies. *May contain small traces of alcohol. †May contain fruit stones.

Mac & Cheese Bites (v) (413kcal)

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)

SIDES

French Fries (ve) (328kcal) ↓

House Salad (ve) ↓

With French dressing (149kcal)

Garlic Spinach (ve) (43kcal) ↓

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) ↓

Roasted-Flavoured Mac + Cheese (v) (536kcal)

Roasted Mini Jackets (v) ↓

Mini potatoes cooked over charcoal with a drizzle of garlic butter (232kcal)

Mini Trio of Desserts (v)

Warm triple chocolate brownie, lemon drizzle cake and warm churros coated in cinnamon sugar with vanilla dairy ice cream (69kcal)

Cheeseboard (v)

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 (25kcal without hot drink)