# 3 COURSES + COCKTAIL £35

# COCKTAIL

Peach + Raspberry Mojito Dead Man's Fingers Spiced Rum, peach puree, raspberry syrup, lime juice, soda + fresh mint (1.9 units)

# RECOMMENDED WINES

Favola Extra Dry Prosecco (ve) Italy | 11%

Crisp, refreshing and irresistibly fruity

Sauvignon Blanc, Saint Clair (ve) New Zealand | 13%

Gooseberry, passion fruit and grapefruit

Rioja Reserva, Bodegas Ondarre (ve) Spain 13.5%

Leather, vanilla and spice, elegant and textured

Côtes de Provence, Château de l'Aumérade France | 12.5%

Cranberry, cherry and a touch of arenadine

# SMALL PLATES

Salt + Pepper Squid<sup>≈</sup> with Spicy Mayo (423kcal) +1

**♣ Beef Burnt Ends** (377kcal)

♠ Garlic King Prawns\*\* with Stonebaked Flatbread (419kcal) **+1** 

Chimichurri Flatbread (ve) (414kcal)

BBQ Sticky Chicken Wings\* (353kcal)

# HAND-CUT STEAKS

MATURED FOR 30 DAYS FOR THE BEST FLAVOUR AND TEXTURE, ALL SERVED WITH SAMPHIRE AND YOUR CHOICE OF OUR HOUSE SALAD (148KCAL) OR BEEF DRIPPING TRIPLE-COOKED CHUNKY CHIPS (400KCAL). WE ARE PASSIONATE ABOUT SOURCING AND SERVING UP CAREFULLY SELECTED STEAKS FROM BRITISH AND IRISH ANGUS BREEDS.



# **CHOOSE YOUR CUT**

#### Rump 8oz\*

A prime cut from the rump heart, full of flavour with a firm texture (325kcal)

#### Sirloin 8oz\* +3

Succulent and tender with delicate flavour (355kcal)

#### Ribeve 10oz\* +4

Marbling gives this great steak a soft texture and rich flavour (503kcal)

#### Fillet 8oz\* +5

The most lean and tender of all the steaks (341kcal)

- + Add 4oz\* to any cut for +6
- + Add Truffle & Porcini Butter to any steak, just ask! (+183kcal)

## SURF YOUR TURF

Add Garlic King Prawns\*\* (+184kcal) +6

♣ Add Garlic Canadian King Scallops\*\* < (+223kcal) +6 Or top with both\*\* (+404kcal) +10

# ADD SAUCE

Peppercorn (+39kcal) +2

Signature Block Steak Sauce (ve) (+72kcal) +2 Chimichurri (ve) (+134kcal) +2

Diane<sup>\*</sup> (+61kcal) +2

# ADD EXTRA SIDES

Mexican Loaded Skin-on Chips (v) +5.75

Beer-Battered Onion Rings<sup>(v)</sup> (280kcal) +4.75

Mexican seasoning, cheese sauce, Pico de Gallo (416kcal)

Garlic Mushrooms (v) (119kml) +4.25

Grilled Asparagus (v) (36kcal) +4.75

House Salad (ve) (148kcal) +4.25

# SPECIALITY CUT

#### Steak Sampler +7

4oz\* fillet, 4oz\* rump and 4oz\* sirloin. Beer-battered onion rings^, beef dripping triple-cooked chunky chips, samphire and your choice of steak sauce (1,050kcal without steak sauce)

# **2NIAM**

#### TACO BOARDS

Soft corn tacos served alongside your choice of filling, to build as you like with chunky guacamole, Pico de Gallo and pickled red onion. Served with Mexican loaded skin-on chips

#### Fish Tacos\*\*

Beer-battered fish goujons, spicy mayo (1,282kcal)

#### Chicken Tacos

Manao, peach and habanero chicken breast (971kcal)

#### Mushroom Tacos (V)

Flat mushrooms, crumbled white cheese (1,010kcal)

#### **Mighty Block Burger**

6oz\* beef patty, mature Cheddar cheese sauce, crispy onions, beef burnt ends, pickled cucumber, burger sauce. Served in a brioche-style bun with lettuce, tomato and fried red onion, with skin-on chips on the side (1,248kcal)

#### Chararilled Seabass Fillets\*\*

Mediterranean vegetables, roasted potatoes, red pepper and harissa sauce (530kcal)

#### Chimichurri Mixed Vegetables (ve)

Red peppers, flat mushroom, asparagus, tomato, potatoes, corn on the cob, harissa & red pepper sauce (775kcal)

- + 4oz\* Sirloin (+175kcal) +5
- + Seabass Fillet\*\* (+127kcal) +5
- + Chicken Breast (+155kcal) +4

DISCOVER OUR CHARCOAL OVEN Charcoal oven cooking creates full flavour + great taste. We use smouldering charcoal to sear our meat

Look out for the Kopa symbol across the menu + keep our cuts juicy. The purest form of cooking for the ultimate flavour, the Bar + Block experience.

# SUNDAY ROAST 12-6PM

WITH A YORKIE, BEEF DRIPPING ROASTIES, HONEY-GLAZED PARSNIPS, ROASTED CARROTS, MIXED GREENS, GRAVY

#### **Roast Sirloin of Beef**

30-day-aged Aberdeen Angus sirloin. Cooked medium (1,165kcal)

Pigs in Blankets (279kcal) +4.75

#### Slow-Cooked Rib of Beef +7

With oak-smoked paprika seasoning (1,738kcal)

Truffle-Flavoured Cauliflower Cheese (v) (306kcal) +4.75

#### **Roast Chicken Breast**

With Pigs in Blankets (1,204kcal)

Truffle-Flavoured Mac + Cheese (v) (536kcal) +4.75

# DESSERTS

### Chocolate Torte (ve)

With freeze-dried raspberries, mixed berries (284kcal)

- + Vanilla Ice Cream (v) (+70kcal) +1
- + Vanilla Vegan Ice Cream (ve) [+90kcal] +1

## Eton Mess° (v)

Meringue, mixed berries, whipped cream (258kcal)

#### Churro Dulce De Leche Sundae (v) +1

Cinnamon sugar churros, vanilla ice cream, dulce de leche, corn flakes, cream (843kcal)

#### Mini Pud + Hot Drink (v)

Mini triple chocolate brownie, your choice of hot drink (261kcal without hot drink)

#### Cheddar Cheeseboard (v) Single +1 / Sharer +2

Crackers, onion confit, crisp celery and apple Single (886kcal) / Sharer (1,772kcal) Serves 2



# MOTHER'S DAY SET MENU \$\frac{1}{2}\$

SUNDAY 30TH MARCH





BAR+ BLOCK STEAKHOUSE

Scan the QR code to see our Non-Gluten-Containing Ingredients menu



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 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 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 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 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 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 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 let your server when you arrive. "V" = suitable for vegetarions. "Ve" = suitable for vegetario