

NON-GLUTEN CONTAINING INGREDIENTS MENU

The dishes on this menu are made with ingredients which do not intentionally contain gluten. However, we handle gluten containing ingredients in our kitchens so we cannot guarantee 100% gluten-free. Please ensure you make your server aware when ordering from this menu.

STARTERS

Butter Chicken Wings

Charcoal-cooked wings tossed in a traditional butter sauce and fresh coriander (589kcal)

Asian Crispy Beef

Tossed in hoisin, cucumber, spring onions, chilli and coriander (596kcal)

MAINS

Chicken Souvlaki

Marinated chicken skewered with red pepper and onions. Served with a tomato, red onion, cucumber and feta salad, and our fresh tzatziki (564kcal)

Classic Cheeseburger

Our homemade 6oz* beef patty topped with a cheese slice and burger sauce. Served in a non-gluten containing brioche bun with lettuce, tomato, fried red onion and a side of fries (1,018kcal). If you'd like your burger without the bun, let us know and we will swap it for our house salad (-52kcal)

+ 6oz* Beef Burger Patty (461kcal)

+ Two Dry-Cured Oak-Smoked Streaky Bacon (63kcal)

Red Pepper + Harissa Chicken Burger

Marinated chicken breast with feta, roasted red onions and fresh rocket. Served in a non-gluten containing brioche bun and a side of fries (770kcal)

Chimichurri Mixed Vegetables (ve)

Charcoal-cooked red peppers, sliced flat mushroom, 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 (737kcal)

Bar + Block House Salad (ve)

Our house salad of sweetcorn, freshly sliced avocado, cherry tomatoes, red onion and cucumber, tossed with crisp cos lettuce and drizzled with French dressing (229kcal)

+ 4oz* Sirloin (175kcal)

+ Chicken Breast (155kcal)

SIDES

Beef Dripping Triple-Cooked Chunky Chips

(400kcal)

Fries (ve) (256kcal)

◆ Baked Potato (v) (227kcal)

Garlic Mushrooms (v) (119kcal)

House Salad (ve) (115kcal)

HAND CUT + SPECIALITY STEAKS

Matured for 30 days for the best flavour and texture, all served with samphire and your choice of House Salad (115kcal) or Beef Dripping Triple-Cooked Chunky Chips (400kcal)

Fillet 12oz*/8oz*

The most lean and tender of all the steaks (509/341kcal) Recommended medium rare

Ribeye 14oz*/10oz*

Marbling gives this great steak a soft texture and rich flavour (701/503kcal) Recommended medium

Sirloin 12oz*/8oz*

Succulent and tender with delicate flavour (529/355kcal) Recommended medium

Rump 12oz*/8oz*

A prime cut from the rump heart, full of flavour with a firm texture (460/309kcal) Recommended medium rare

10oz* Spiral Cut Angus Fillet

Spiral cut by our trained chefs, marinated for 24 hours in garlic and parsley for extra tenderness and flavour. Served with beef dripping triple-cooked chunky chips, our homemade chimichurri and samphire (1,068kcal) Recommended medium rare

14oz* Spiral Cut Angus Ribeye

Spiral cut by our trained chefs, marinated for 24 hours in chimichurri for extra tenderness and flavour. Served with beef dripping triple-cooked chunky chips, our homemade chimichurri and samphire (1,475kcal) Recommended medium

SURF YOUR TURF

Upgrade any steak with...

+ Add Garlic King Prawns** (152kcal)

+ Add Garlic Canadian Scallops** (128kcal)

+ Or add both** (280kcal)

ADD YOUR SAUCE

Chimichurri (ve) (187kcal)

Mushroom + Red Wine* (16kcal)

DESSERTS

◆ Caramelised Banoffee Cheesecake (v)

Vanilla cheesecake topped with caramelised banana from our Kopa oven and drizzled with caramel sauce (600kcal)

KIDS MENU

STARTERS

Veggie Sticks + Dips (v)

A mix of cucumber, carrots and red pepper sticks served with fresh tzatziki (34kcal)

MAINS

Chicken Breast

Grilled chicken breast served with fries (187kcal)

Steak + Frites

Mini chargrilled 4oz* rump steak, served with fries (262kcal)

PICK TWO YUMMY SIDES

Mini Corn On The Cobs (ve) (48kcal)

Veggie Sticks (ve) (16kcal)

Baked Beans (ve) (41kcal)

House Salad (ve) (115kcal)

Peas (ve) (47kcal)

DESSERTS

Fruit Salad (ve)

A mix of pineapple, oranges, red apple, green apple, strawberries and red grapes (53kcal)

Ice Cream (v)

Two scoops of vanilla ice cream drizzled with chocolate toffee sauce (153kcal)

Adults need around 2,000 kcal a day, Children between the age of 5 - 10 need around 1,800 kcals a day

PART OF OUR 3 COURSE CHILDREN'S MEAL DEAL

★ THIS IS CHRISTMAS ★

FESTIVE NON-GLUTEN CONTAINING INGREDIENTS MENU

✦ STARTERS ✦

Tomato + Basil Soup (v)

Drizzled with balsamic, basil oil and served with non-gluten containing bloomer (341kcal)

Truffle Flavoured Cheese Fondue (v)

A rich Cheddar, mozzarella and Emmental cheese fondue. Served with toasted non-gluten containing bloomer (751kcal)

Smoked Scottish Salmon**

Served with wedges of beetroot, orange, and toasted non-gluten containing bloomer (397kcal)

🍷 Canadian King Scallops + Garlic King Prawns**

Cooked over charcoal in a scallop shell with garlic butter and toasted non-gluten containing bloomer (368kcal)

✦ SIDES ✦

Truffle-Flavoured Cauliflower Cheese (v) (308kcal)

🍷 Loaded Beef Dripping Roasties

Topped with beef burnt ends, and both gravy and cranberry sauce (494kcal)

Garlic Spinach (ve) (43kcal)

Grilled Brussels Sprouts Gratin (v)

In a rich and creamy Emmental sauce, finished with Cheddar (296kcal)

✦ DESSERTS ✦

Festive Affogato (v)

Served with your choice of Baileys™ ice cream* (135kcal) or vanilla ice cream (109kcal), served with a freshly ground shot of espresso to pour over. Vegan option available (ve) (117kcal).

Eton Mess Sundae* (v)

Meringue layered with vanilla ice cream, mixed berries and whipped cream (404kcal)

Caramelised Banoffee Cheesecake (v)

Vanilla cheesecake topped with caramelised banana from our Kopa oven and drizzled with caramel sauce (600kcal)

✦ MAINS ✦

Turkey with all the Trimmings

Turkey and slow-cooked pressed pork with apricot, apple and sage. Served with beef dripping roast potatoes, honey-glazed parsnips, carrots, seasonal greens and lashings of gravy (1035kcal)

Chimichurri Mixed Vegetables (ve)

Charcoal-cooked red peppers, sliced flat mushroom, 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 (737kcal)

+ 4oz* Sirloin (175kcal)

+ Chargrilled Salmon** Fillet (325kcal)

+ Chicken Breast (155kcal)

8oz* Sirloin Steak

Succulent and tender with delicate flavour (355kcal). Recommended below medium. Served with samphire and our house salad (115kcal) or beef dripping triple-cooked chunky chips (400kcal)

Upgrade to 8oz fillet (341kcal)

Premium Steak Experience

Explore three steaks: 4oz* fillet, 4oz* rump, and 4oz* sirloin. Served with beef dripping triple-cooked chunky chips, samphire and your choice of steak sauce (902kcal without steak sauce). Mushroom and Red Wine^ (15kcal) or Chimichurri (ve) (187kcal)

🍷 Chargrilled Seabass**

Two fillets of seabass and a king prawn drizzled with garlic butter. Served with a seafood and prosecco bisque*, coal-cooked mini garlic potatoes and Tenderstem® broccoli (865kcal)

Upgrade any dish with...

+ Add Garlic King Prawns** (152kcal)

+ Add Garlic Canadian Scallops (128kcal)

+ Or add both** (280kcal)

✦ COCKTAILS ✦

Swap your dessert for one of our festive dessert cocktails

🍸 Baubletini 1.6 units

🍸 Star + Block 1.4 units

🍸 Candy Cane Martini 1.4 units

KIDS MENU

STARTERS

Reindeer Food + Dip (v)

A mix of cucumber, carrots and red pepper sticks served with fresh tzatziki (34kcal)

DESSERTS

Fruit Salad (ve)

A mix of pineapple, oranges, red apple, green apple, strawberries and red grapes (53kcal)

Ice Cream (v)

Two scoops of vanilla ice cream drizzled with chocolate toffee sauce (153kcal)

Adults need around 2,000 kcal a day, Children between the age of 5-10 need around 1,800 kcals a day

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. Terms and conditions: "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 small traces of alcohol. ***Fish, meat and poultry dishes may contain bones. *May contain fruit stones. 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. ® - Reg. Trademark used in agreement with the Trademark owner. This menu is available for a limited time only and is subject to availability. We may occasionally sell out of some of the more popular dishes. If we do, we'll do our very best to offer you the nearest alternative. Prices are inclusive of VAT. Festive set menu terms and conditions apply, please see the festive set menu for further detail.

MAINS

Festive Turkey Roast

With beef dripping roast potatoes, honey-glazed parsnips and carrots, seasonal greens and lashings of gravy (560kcal)

Steak + Frites

Mini chargrilled 4oz* rump steak, served with fries (262kcal)

Chicken Breast

Grilled chicken breast served with fries (187kcal)

PICK TWO YUMMY SIDES*

Mini Corn On The Cobs (ve) (48kcal)

Baked Beans (ve) (41kcal)

Peas (ve) (47kcal)

Veggie Sticks (ve) (16kcal)

House Salad (ve) (115kcal)

* Excluding Festive Turkey Roast

PART OF OUR
3 COURSE KIDS
MEAL DEAL