



VALENTINE'S SET MENU

13TH - 15TH FEB 



BAR + BLOCK
STEAKHOUSE

Scan the QR
code to see our
NGCI 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 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. (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 bones or shell. *May contain traces of alcohol. Fish, meat and poultry dishes may contain bones. =Contains rings and tentacles. *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.

Images for illustrative purposes only. See Main Menu for full details.

3 COURSES + COCKTAIL £37.5

COCKTAIL



Love Absolut(ely) Absolut® Raspberri Vodka, raspberry shrub + lime sherbet syrup + Prosecco (2.1 units)

STARTERS

Salt + Pepper Squid™ with Spicy Mayo +1
(423kcal)

Chimichurri Flatbread (ve) (414kcal)

♣ **BBQ Sticky Chicken Wings^** (353kcal)

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

♣ **Beef Burnt Ends** (377kcal)

HAND-CUT STEAKS

All our hand-cut steaks are served with samphire and your choice of house salad (148kcal) or beef dripping triple-cooked chips (400kcal)

1 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)

Ribeye 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

Top any steak with Truffle & Porcini flavoured butter - just ask! (+185kcal)

2 SURF YOUR TURF

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

♣ **Add Garlic Canadian Scallops**** (+223kcal) +6

Or top with both +10** (+404kcal)

3 ADD SAUCE

Signature Block Steak Sauce (ve) +2

Richly spiced with a sweet fruity note (+72kcal)

Peppercorn +2 (+39kcal)

Chimichurri (ve) +2 (+134kcal)

Diane^ +2 (+61kcal)

4 ADD EXTRA SIDES

Mexican Loaded Skin-on Chips (v) +5.75

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

Beer-Battered Onion Rings^ (v) +4.75 (280kcal)

Garlic Mushrooms (v) +4.25 (119kcal)

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

Grilled Asparagus (v) +4.75 (36kcal)

House Salad (ve) +4.25 (148kcal)

SPECIALITY CUTS

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)

MAINS

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.

Fish

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

♣ Chicken

Mango, peach and habanero chicken breast (971kcal)

♣ Mushroom (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 (1,248kcal)

Chargrilled 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 and red pepper sauce (775kcal)

+ 4oz* Sirloin +5 (+175kcal)

+ Seabass Fillet +5** (+127kcal)

+ Chicken Breast +4 (+155kcal)

DESSERTS

Chocolate Torte^ (ve)

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

+ Vanilla Ice Cream (v) (+70kcal) +1

+ Vanilla Vegan Ice Cream (ve) (+91kcal) +1

Eton Mess Sundae^ (v)

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

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

Cheddar cheese, crackers, onion confit, celery, apple (886kcal) / Sharer (1,772kcal) Serves 2

WHAT'S ON THE BLOCK

STEAK SHARING EXPERIENCE

TWO SPECIALTY CUTS OR A CHATEAUBRIAND + A BOTTLE OF JIM BARRY 'COVER DRIVE' CABERNET SAUVIGNON FOR 90

160Z' CHATEAUBRIAND FOR TWO

A PRIZED CUT FROM THE END OF THE FILLET, LEAN + TENDER WITH SUBLIME FLAVOUR FOR 65
With asparagus, buttered garlic mushrooms, beef dripping triple-cooked chunky chips, beer-battered onion rings^, samphire, peppercorn sauce (1,917kcal Serves 2)

CHEESE + WINE SHARING EXPERIENCE (V)

CHEDDAR CHEESEBOARD + 2 GLASSES OF WINE FOR 25 OR UPGRADE TO THE BOTTLE FOR 30
Choose from Mesta Organic Garnacha, Viña Edmara Pinot Noir or Mesta Organic Verdejo

3 COURSES + COCKTAIL £37.5

NON-GLUTEN-CONTAINING INGREDIENTS

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.

COCKTAILS



Love Absolut(ely) Absolut® Raspberri Vodka, raspberry shrub + lime sherbet syrup + Prosecco

STARTERS

Corn Tortilla Chips with Guacamole
+ Pico De Gallo (v) (348kcal)

Asian Crispy Beef (530kcal)

HAND-CUT STEAKS

All our hand-cut steaks are served with samphire and your choice of house salad (148kcal) or beef dripping triple-cooked chips (400kcal)

1 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)

Ribeye 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

Top any steak with Truffle & Porcini flavoured butter - just ask! (+185kcal)

2 SURF YOUR TURF

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

♣ Add Garlic Canadian Scallops** (+223kcal)  +6

Or top with both** +10 (+404kcal)

3 ADD SAUCE

Signature Block Steak Sauce (ve) +2

Richly spiced with a sweet fruity note (+72kcal)

Peppercorn (+39kcal) +2

Chimichurri (ve) (+134kcal) +2

Diane^ (+61kcal) +2

4 ADD EXTRA SIDES

Garlic Mushrooms (v) +4.25 (119kcal)

House Salad (ve) +4.25 (148kcal)

Grilled Asparagus (v) +4.75 (36kcal)

Mexican Loaded Skin-on Chips (v) +5.75
Mexican seasoning, cheese sauce, Pico De Gallo (416kcal)

SPECIALITY CUTS

Steak Sampler +7

4oz* fillet, 4oz* rump and 4oz* sirloin. Beef dripping triple-cooked chunky chips, samphire and your choice of steak sauce (910kcal without steak sauce)

MAINS

Chargrilled Seabass Fillets**

Mediterranean vegetables, roasted potatoes, red pepper and harissa sauce (532kcal)

♣ **Chimichurri Mixed Vegetables (ve)**

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

+ 4oz* Sirloin +5 (+175kcal)

+ Seabass Fillet** +5 (+127kcal)

+ Chicken Breast +4 (+155kcal)

DESSERTS

Affogato (v)

Vanilla ice cream, shot of espresso (109kcal)
Vegan option available (ve) (129kcal)

Eton Mess Sundae^ (v)

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