

# 3 COURSES + COCKTAIL £35

## COCKTAIL

 **Peach + Raspberry Mojito** Dead Man's Fingers Spiced Rum, peach puree, raspberry syrup, lime juice, soda + fresh mint (2.0 units)

## RECOMMENDED WINES

	Bottle	250ml	175ml	125ml		Bottle	250ml	175ml
<b>Favola Extra Dry Prosecco (ve)</b> Italy   11% Crisp, refreshing and irresistibly fruity	31			7.2	<b>Rioja Reserva, Bodegas Ondarre (ve)</b> Spain   13.5% Leather, vanilla and spice, elegant and textured	29.5	11.6	8.6
<b>Sauvignon Blanc, Saint Clair (ve)</b> New Zealand   13% Gooseberry, passion fruit and grapefruit	30	11.7	8.7		<b>Côtes de Provence, Château de l'Aumérade</b> France   12.5% Cranberry, cherry and a touch of grenadine	30		

## SMALL PLATES

-  **Beef Burnt Ends**
-  **Garlic King Prawns\*\***  
with Stonebaked Flatbread +1
- Chimichurri Flatbread (ve)**
-  **BBQ Sticky Chicken Wings^**

## HAND-CUT STEAKS

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

### 1 CHOOSE YOUR CUT

**Rump 8oz\***  
A prime cut from the rump heart, full of flavour with a firm texture

**Sirloin 8oz\* +3**  
Succulent and tender with delicate flavour

**Ribeye 10oz\* +4**  
Marbling gives this great steak a soft texture and rich flavour

**Fillet 8oz\* +5**  
The most lean and tender of all the steaks

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

### 2 SURF YOUR TURF

-  Add Garlic King Prawns\*\* +6
-  Add Garlic Canadian King Scallops\*\*  +6
- Or top with both\*\* +10

### 3 ADD SAUCE

- Peppercorn +2
- Signature Block Steak Sauce (ve) +2
- Chimichurri (ve) +2
- Diane^ +2

### 4 ADD EXTRA SIDES

- Mexican Loaded Skin-on Chips (v)** +5.75  
Mexican seasoning, cheese sauce, Pico de Gallo
- Beer-Battered Onion Rings^ (v)** +4.75
- Garlic Mushrooms (v)** +4.25
- Grilled Asparagus (v)** +4.75
- House Salad (ve)** +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

## 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. Served with Mexican loaded skin-on chips

**Fish Tacos\*\***   
Beer-battered fish goujons, spicy mayo

 **Chicken Tacos**  
Mango, peach and habanero chicken breast

 **Mushroom Tacos (V)**  
Flat mushrooms, crumbled white cheese

### 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

**Chargrilled Seabass Fillets\*\***  
Mediterranean vegetables, roasted potatoes, red pepper and harissa sauce

 **Chimichurri Mixed Vegetables (ve)**  
Red peppers, flat mushroom, asparagus, tomato, potatoes, corn on the cob, harissa & red pepper sauce

- + 4oz\* Sirloin +5
- + Seabass Fillet\*\* +5
- + Chicken Breast +4

 **DISCOVER OUR CHARCOAL OVEN** Charcoal oven cooking creates full flavour + great taste. We use smouldering charcoal to sear our meat + keep our cuts juicy. The purest form of cooking for the ultimate flavour, the Bar + Block experience.  
Look out for the Kopa symbol across the menu

## 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

**Pigs in Blankets +4.75**

**Slow-Cooked Rib of Beef +7**  
With oak-smoked paprika seasoning

**Truffle-Flavoured Cauliflower Cheese (v) +4.75**

**Roast Chicken Breast**  
With Pigs in blankets

**Truffle-Flavoured Mac + Cheese (v) +4.75**

## DESSERTS

**Chocolate Torte° (ve)**  
With freeze-dried raspberries, mixed berries

- + Vanilla Ice Cream (v) +1
- + Vanilla Vegan Ice Cream (ve) +1

**Eton Mess° (v)**  
Meringue, mixed berries, whipped cream

**Churro Dulce De Leche Sundae (v) +1**  
Cinnamon sugar churros, vanilla ice cream, dulce de leche, corn flakes, cream

**Mini Pud + Hot Drink (v)**  
Mini triple chocolate brownie, your choice of hot drink

**Cheddar Cheeseboard (v)**  
**Single +1 / Sharer +2**  
Crackers, onion confit, crisp celery and apple





# MOTHER'S DAY SET MENU £35

## SUNDAY 30TH MARCH



Seafood with this mark comes from an MSC certified sustainable fishery.  
www.msc.org MSC-C-55716

**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 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 traces of alcohol. \*\*May contain bones or shell pieces. Fish, meat and poultry dishes may contain bones. \*May contain fruit stones. ≈Contains tentacles and rings. Three courses comprise of a Starter, Main and 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. Products subject to availability. For more information, please refer to our menu. Enjoy our complimentary beef-seasoned popcorn (117kcal) while browsing through the menu.

be [drinkaware.co.uk](http://drinkaware.co.uk)