

Steaks

Long before our steaks meet the grill, they're carefully dry aged, cut and hand trimmed - all done on the premises to achieve incomparable flavour and texture. Our beef is 100% British grass-fed and dry aged for approximately 28 days in order to give our meat its exceptional quality

All of the following steaks are served with your choice of:
Triple cooked chips (available gf) or herb rolled new potatoes (gf)
Confit tomato and roasted shallot or mixed salad

Ribeye (10oz)

32

Sirloin (12oz)

38

Korean Style BBQ T-Bone (to share) (approx 1kg-1.2kg)

Recommended – medium rare (approx 40 minutes cooking time) for two 80

Côte de Boeuf (to share) (approx 900g)

Prime rib on the bone.

Recommended – medium/medium rare (approx 35 minutes cooking time) for two 79

Chateaubriand (to share) (approx 600g)

Deliciously soft and tender, the meat has a sublime subtle flavour. Served with a red wine jus

Recommended – medium rare (approx 25 minutes cooking time) for two 85

Beef Fillet Skewer (approx.7oz)

Tender pieces of beef fillet, marinated in a rich glaze of mustard, garlic and parsley (gf) 29

To Accompany Mac & Cheese 7 / Local IPA Battered Onion Rings 6.5

Sauces Peppercorn / Chimichurri / Red Wine Jus / Béarnaise / Roasted Garlic Butter 3

Burgers served with a choice of either skin on fries or a salad (gf buns available)

The Block Cheeseburger Our handmade 8oz burger topped with mature cheddar 18

Hot and Spicy Fried Chicken Burger 16

▼ **Halloumi and Red Pepper Burger** with a tangy tomato salsa ??

Burger Toppings Mature Cheddar 2 – Halloumi 2 – Bacon 2 – Rarebit stout 2