

# 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*

## Ribeye (10oz)

32

## Sirloin (12oz)

38

**Our Ribeye and Sirloin steaks are served with a choice of:**

Triple cooked chips (available gf) **or** herb rolled new potatoes (gf)

Confit tomato and roasted shallot **or** mixed salad

## Fillet Steak (8oz)

served with roasted onion purée, herb potato terrine and a watercress oil (gf) 39

## 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* Roquefort Cheese / Peppercorn / Chimichurri / Red Wine Jus/ Garlic Butter 3

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

**The Block Beef** Our handmade 8oz burger topped with our bacon jam and cheddar 18

**Hunters Chicken** Bacon, Cheddar and barbecue 16

**ve The Block Bean Beet** Handmade and topped with a tangy tomato salsa 14

**Burger Toppings** Mature Cheddar 2 – Halloumi 2 – Bacon 2 – Roquefort Cheese 2