

# Grill

*Long before our steaks meet the grill, they're carefully dry aged, cut and hand trimmed 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*

## **Barnsley Lamb Chop**

creamy mash and a mint jus (gf) 24

**Our grills are served with your choice of:**

*Triple cooked chips or herb rolled new potatoes & Confit tomato and roasted shallot or mixed salad*

### **Ribeye (10oz)**

30

### **Sirloin (12oz)**

34

### **Fillet (8oz)**

36

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

Prime rib on the bone.

Recommended – medium/medium rare (approx 35 minutes cooking time) for two 75

## **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 80

## **Beef Fillet Skewer (approx.7oz)**

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

served pink or cooked through

## **Zatar Halloumi and Roasted Vegetable Skewer 15**

*To Accompany* Mac & Cheese 7 / Local IPA Battered Onion Rings 6

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

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

**The Block Cheeseburger** Our handmade burger topped with bacon jam and mature cheddar 17

**Hot and Spicy Fried Chicken Burger 16**

**Bean Beet Burger** with tomato salsa 15

**Burger Toppings ADD** Mature Cheddar 2 – Halloumi 2 – Bacon 2 each