



Available 12pm - 10pm, 7 days a week

SHARERS

Stone-baked Flatbreads	
Topped with sweet red onion marmalade, Cheddar cheese, red chilli and watercress (v)	5.25
Topped with sliced seared steak, Cheddar cheese, sweet red onion marmalade, chargrilled red peppers and watercress	7.50
Trio of Dips (v)	5.25
Chargrilled red pepper and feta dip, tzatziki and guacamole, served with stone-baked flatbread	
Cheese & Chipotle Stuffed Dippers (v)	7.95
A generous serve of our special recipe dippers filled with cheese and chipotle then fried and served with sour cream dip	

Salt Beef Block	8.95
Thinly sliced salt beef, marinated dill pickles, chargrilled red peppers, piccalilli, crusty bread and mustard	
Ploughman’s Block	10.95
Homemade Scotch egg, sausage roll, Cheddar cheese, thinly sliced salt beef, a wedge of pork pie, marinated dill pickles, chargrilled red peppers, piccalilli and crusty bread	

Chicken Wings with Raspberry & TABASCO® Sauce	6 for 5.95 12 for 10.95 24 for 19.95
Crispy chicken wings coated with our special TABASCO® raspberry chipotle sauce, served with sour cream dip	

STARTERS

Garlic King Prawns^	7.50
Cooked in white wine, garlic and butter, with a squeeze of lemon juice and served with crusty ciabatta	
Cheese & Herb Topped Mushrooms (v)	5.50
Oven-baked mushrooms topped with a Cheddar cheese and herb crust and rocket	
British Mini Meatballs^	5.50
Mini beef meatballs in a rich onion and red wine gravy, topped with fresh parsley and served with crusty ciabatta	

Beef Empanadas	5.95
Traditional Argentinean style pasties filled with lightly spiced beef and served with a fresh tomato salsa	
King Prawn Cocktail	5.95
King prawns in a Bloody Mary Rose sauce with avocado, tomato, cucumber, lettuce and a toasted brown bloomer	

SALADS

Grilled Vegetable Salad (v)	5.50 / 9.95
Grilled courgettes, red peppers, red onions and broccoli dressed with croutons, crumbled feta and mint	
Chicken & Bacon Caesar Salad	6.50 / 10.95
Romaine lettuce, chicken breast, crispy smoked bacon, croutons and parmesan, tossed in our Caesar dressing	
Grilled Sirloin Salad	7.50 / 11.95
Sliced sirloin on a bed of mixed salad leaves and grilled vegetables, dressed with feta, mint and crunchy croutons	

SUNDAY BEST

Available from midday Sunday and for a minimum of two people. First come, first served.	13.50pp
Sliced sirloin served with Yorkies, beef dripping roasties, carrots, parsnips, Cheddar cauliflower cheese, seasonal greens and rich gravy	

Full allergen information available upon request. All prices include VAT. We do not include service charge, except on parties of 6 or more, where a discretionary charge of 10% will be added. All tips go to the restaurant staff. (v) Suitable for vegetarians. ^Approximate weight uncooked.”May contain bones.”May contain traces of alcohol. °May contain fruit stones. TABASCO® is a registered trademark.

GRILLS

Mixed Grill	19.95
Smoky maple flavour BBQ pork ribs, half a grilled chicken breast, a thick cut of double smoked bacon, rump steak, sausage patty, lamb chop, chargrilled red peppers, a fried egg and beef dripping chunky chips	
Flattened Grilled Chicken	10.95
Served with a salad of heritage tomatoes, olive oil, lemon, basil and rocket	
Smoked Paprika Chicken & Ribs	13.95
Half a smoked paprika chicken and smoky maple flavour BBQ pork ribs, served with spicy beans and French fries	

STEAKS

Our beef comes from British breeds of cattle reared across the Pampas in South America. All of our steak is aged for a minimum of 28 days and hand-cut, so you can have your steak as big as you want it – just ask.

All of our steaks are finished in the special Bar + Block way and served with beef dripping chunky chips.

Rump 8oz / 10oz*	11.95 / 13.95
A working cut of the cow, full of flavour and with a firm texture	
Ribeye 8oz / 10oz*	15.50 / 17.95
Marbling gives this steak a soft texture and rich flavour	
Sirloin 8oz / 10oz*	15.95 / 18.50
Succulent, tender and with a delicate flavour	
Fillet 8oz / 10oz*	19.95 / 22.95
The most lean and tender of all the steaks	
Spiral Cut Fillet 10oz*	24.50
A unique dish created by spiral cutting the fillet and marinating it in garlic and parsley for tenderness and flavour	

OUR BUTCHER’S BLOCK

Our special cut of the day. As well as our regular cuts, we source a range of unique steaks as they become available. Ask one of our team for more details.

SAUCES

‘B’ Sauce	All 1.50
Our signature blend – an extra spicy black sauce	Try all six for £6
Chimichurri	
Trio Of Peppercorn^	
Creamy Mushroom	
Béarnaise	
Blue Cheese	

TOPPERS

Cheese & Herb Topped Mushroom	2.95
Garlic King Prawns	2.95

HANDMADE BURGERS

We hand grind and prepare our beef burgers on-site, each and every day using prime cuts of steak.	
All of our burgers are served in a glazed sesame seed bun with French fries.	
Classic 8oz* Beef Burger	9.50
With lettuce, tomato, red onion and our house sauce	
Add cheese & bacon	2.00
Add mushroom & cheese	2.00
Veggie Burger (v)	10.95
A lightly spiced mix of broad beans, peas and spinach, coated in breadcrumbs and topped with feta, chargrilled red peppers and tzatziki	

Mexican Chicken Burger	11.50
Spicy chicken breast with guacamole, sour cream, tomato, lettuce and red onion	

Just ask if you’d prefer to have one of our burgers naked.

MAINS

Slow-Cooked Pork Belly	13.95
Sage, fennel and rosemary pork belly slow-cooked and served with wholegrain mustard mash, apple and watercress	
Beef Short Rib^	15.95
Slow-cooked beef rib in an Irish stout and shallot jus, served with spring onion mash and seasonal greens	
Steak & Cheddar Pie	12.95
Slow-cooked diced beef, carrots, leeks and onions in a rich gravy, topped with Cheddar and puff pastry, served with seasonal greens	

Aubergine & Mozzarella Bake (v)	9.95
Baked aubergine, tomato, basil and mozzarella served with a side of rocket salad	

British Mini Meatballs & Mash^	9.95
Mini beef meatballs in a rich onion and red wine gravy, served with creamy buttered mash	

Beer-Battered Fish & Chips***	11.50
Served with mushy peas, a wedge of lemon, beef dripping chunky chips and our homemade tartare sauce	

Lamb Shepherd’s Pie^	12.95
Lamb cooked with onions, tomato and red wine, topped with creamy buttered mash and a lamb chop, served with seasonal greens	

Crispy Spring Vegetable Cake (v)	9.50
A lightly spiced mix of broad beans, peas and spinach coated in herbed breadcrumbs and served on a bed of grilled vegetables and rocket, dressed with feta, mint and tzatziki	

Market Fish of the Day**	MP
Ask one of our team for the daily special	

SIDES

French Fries (v)	2.95
Beef Dripping Chunky Chips	2.95
Buttermilk Onion Rings (v)	2.50
Wholegrain Mustard Mash (v)	2.95
Heritage Tomato Salad (v)	2.95
Sweet Potato Fries with Chorizo, Feta & Coriander	3.50
Creamed Spinach (v)	2.95
House Salad (v)	2.95
Seasonal Greens (v)	2.95

PUDDINGS

Triple Chocolate Brownie (v)	5.95
Served warm with chunks of chocolate throughout and topped with chocolate toffee sauce and vanilla ice cream	
Chocolate & Orange Bread & Butter Pudding (v)	5.95
Topped with vanilla ice cream	

Apple & Blackberry Crumble (v)	5.95
Served with vanilla ice cream or custard	

Limoncello Tart^ (v)	5.50
Served with lemon curd sorbet	

Blackforest Sundae^° (v)	5.95
Layered chunks of warm chocolate brownie, kirsch cherries, custard, vanilla ice cream and chocolate toffee sauce, topped with cream	

Baked Cheesecake (v)	5.50
Topped with berry compote	

Cheese Block for Two	6.95
A selection of cheeses served with crackers, onion marmalade, grapes and celery	

Ice Cream (v)	4.50
3 scoops of either vanilla ice cream or lemon sorbet	

Chocolate Toffee Fondue for Two^ (v)	9.95
Cinnamon coated banana fritters, warm bread & butter bites, chocolate brownie bites and fresh fruit, served with a warm chocolate toffee sauce for dipping	

GREAT STEAK GUIDE.

To help you pick out your perfect steak and recognise your Rump from your Ribeye; here's a guide to the distinctive taste, texture and character of our classic cuts.

As an extra pointer, we've also dropped in a little suggestion for the side, sauce or wine that we think really makes the cut.

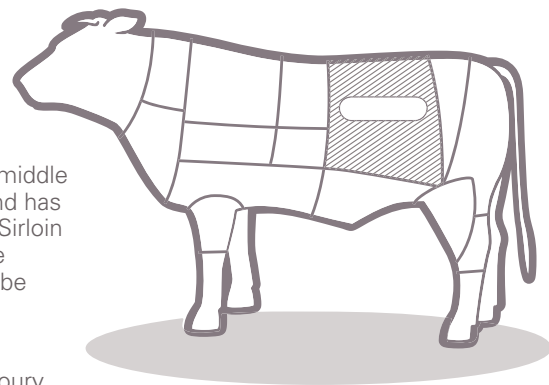
SIRLOIN

Tender+full-bodied

The classic 'Loin' cut, Sirloin is taken from the upper middle of the cattle. This region isn't naturally overworked and has a covering layer of fat, so remains beautifully tender. Sirloin is known to be an 'all-rounder', cooking well from rare through to well done. We do however recommend it be cooked medium so the fat melts through the meat.

Wash it down with:

A glass of The Spee'Wah Deep River Shiraz. This savoury, juicy and spicy red is the perfect accompaniment to Sirloin.



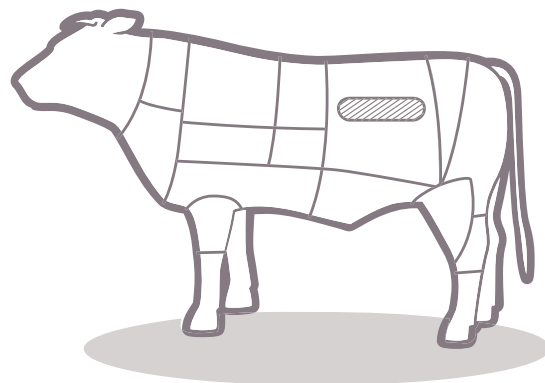
Fillet

TENDER+MILD

The finest cut, located alongside the Sirloin. This area is rarely used by the cattle, so the Fillet remains extremely tender and has a delicately mild flavour. To retain the cut's natural tenderness, we'd suggest serving it medium rare and ideally not cooked past medium well.

Perfect topped with:

The delicate texture and flavour of our Garlic King Prawns.



Spiral Cut

LONG+LEAN

One of the more unique dishes on our menu, created by spiral cutting a piece of Fillet into a long rectangular steak. Perfect for drawing in marinades, this cut offers the best of both worlds, producing a wonderfully tender and flavoursome steak. We recommend our Spiral Cut Fillet be cooked medium rare.

Perfect with:

The simple, fresh flavours of our Heritage Tomato Salad.

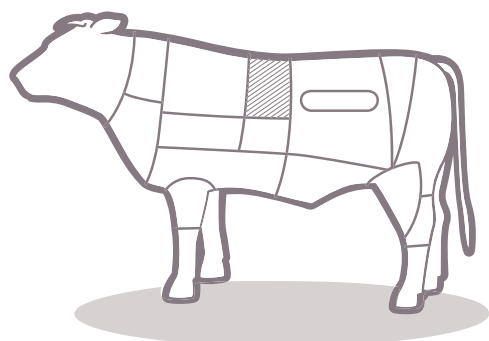
Ribeye

RICH+SUCCULENT

A timeless cut, Ribeye comes, as it suggests, from the cattle's rib area. It has a wonderfully rich flavour and because it contains soft fat marbling, it is beautifully tender. We think Ribeye is best cooked medium rare or more as this allows the fat to melt into the steak, adding to the rich flavour and giving the steak a lovely succulent texture.

Wash it down with:

A glass or two of the Beefsteak Malbec. This vibrant, spicy red perfectly complements a Ribeye's rich flavour.



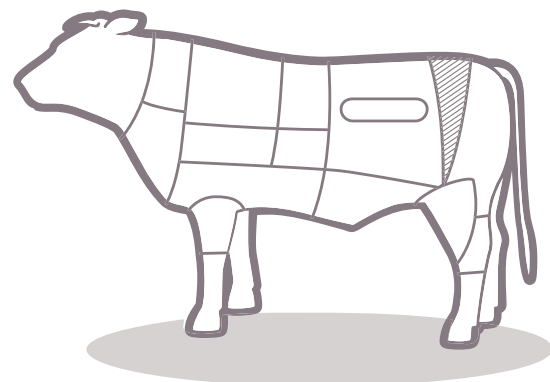
RUMP

Firm+flavoursome

As the name suggests, Rump is found towards the rear of the cattle. As the working muscle of the cattle, it has a firmer texture and less fat compared to other steaks, but is without doubt one of the most flavoursome cuts. Due to the lack of fat we recommend it be cooked medium rare.

Perfect with:

Our signature 'B' sauce, its spicy kick complements Rump beautifully.



OUR BUTCHER'S BLOCK

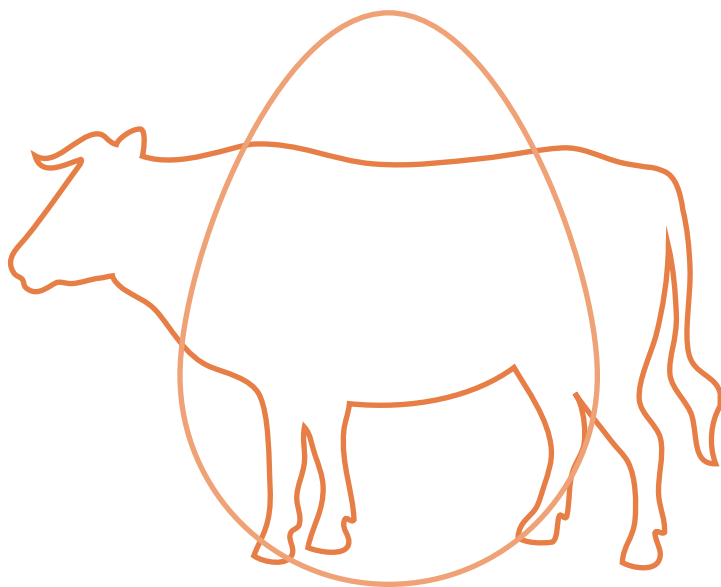
Eat+discover

As well as our 'always on' cuts, we also like to bring in a wide selection of steak specials. Constantly on the lookout for the finest meats, we source a whole range of unique and different

cuts as they become available. These orders naturally come to us in smaller quantities, so when they're gone, they're gone. Interested in trying something a little different?

ASK A MEMBER OF THE TEAM WHAT'S ON OUR BLOCK TODAY.

BAR+ BLOCK



FIRST + FOREMOST
BREAKFAST & BRUNCH



BREAKFAST & BRUNCH

Available 6.30am - 12pm, Monday - Friday
and 7am - 12pm, Saturday & Sunday

Steak & Eggs 6.95

Grilled rump steak, a fried egg and our homemade breakfast potatoes

The Bar + Block Works 7.95

A thick cut of double smoked bacon, sausage patty, spicy beans, salt beef hash, flat mushroom and roasted tomato topped with a fried egg and toast

Add a rump steak for £2

Veggie Works (v) 6.50

Flat mushrooms, roasted tomatoes, smashed avocado and homemade breakfast potatoes served with a fried egg and toast

Salt Beef Hash 6.95

Salt beef and homemade breakfast potatoes served with spicy beans and a fried egg

Granola & Toast (v) 4.95

Granola topped with berry compote and yoghurt, served with a selection of toasted breads and jam

Buttermilk Pancakes

Topped with smoked streaky bacon and maple syrup 3 for 5.95
5 for 6.95

Topped with berry compote (v) 3 for 4.95
5 for 5.95

Porridge (v) 3.95

Topped with a berry compote

Sausage or Bacon Breakfast Roll 4.50

A thick cut of double smoked bacon or sausage patties served in a buttered soft sub roll with your choice of sauce
Add eggs for £1

Steak Egggy Bread Sarnie 6.95

Flash-cooked steak, Cheddar cheese, chargrilled red peppers and mustard served in grilled egggy bread

Bacon Rarebit 5.75

Smoked streaky bacon on a lightly toasted white bloomer with a cheesy Welsh rarebit topping

Have it without the bacon for £4.75

Kedgerree 6.95

Smoked haddock, rice and peas cooked in a light curry sauce and topped with a runny poached egg

Avocado on Toast (v) 5.50

Smashed avocado topped with a poached egg and red chilli, served on a toasted brown bloomer

KIDS

Cereal & Toast (v) 2.50

Cereal served with a selection of toasted breads and jam

Mini Bar + Block Works 3.50

A sausage patty, smoked streaky bacon and roasted tomato served with a fried egg and toast

Pancakes (v) 2.95

Two buttermilk pancakes topped with berry compote

Porridge (v) 2.50

Topped with berry compote

Mini Sausage or Bacon Breakfast Roll 2.95

A thick cut of double smoked bacon or a sausage patty served in a buttered soft sub roll with your choice of sauce

DRINKS

	Primo	Medio
Americano	1.95	2.25
Cappuccino	2.25	2.45
Latte	2.25	2.45
Espresso	1.55	1.95
Hot Chocolate	2.85	3.15

Vanilla or Caramel Syrup 0.35

Everyday Breakfast, Decaf, Earl Grey, Green Tea, Citrus Ginger Infusion or Mint Infusion 1.95

Strawberry & Banana Smoothie 3.25

Berry Smoothie 3.25

Orange Juice 2.80

Cranberry Juice 2.80

Apple Juice 2.80

Belu Still or Sparkling Water 2.65

Grey Goose Bloody Mary 2.0 units 7.99

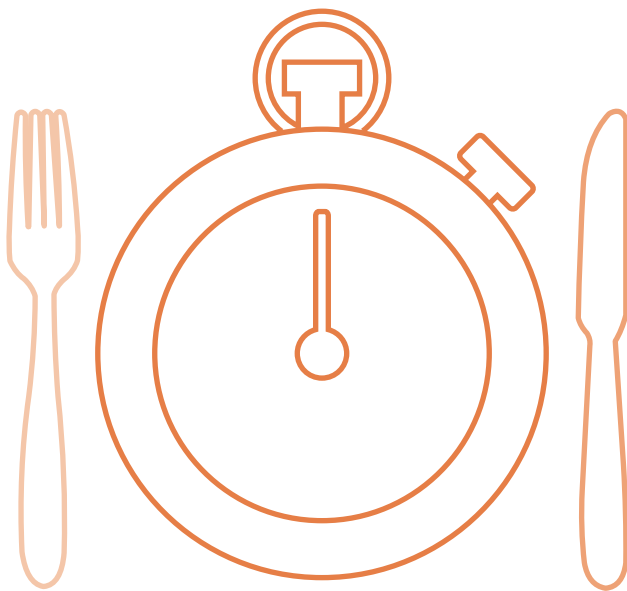
Tell us if you like it extra spicy and we'll add another dash of our special 'B' sauce!

Bucks Fizz 0.9 units 6.99

Enjoy unlimited tea, coffee and juice from our self service drinks station for £3

Full allergen information available upon request. All prices include VAT. We do not include service charge, except on parties of 6 or more, where a discretionary charge of 10% will be added. All tips go to the restaurant staff. (v) Suitable for vegetarians. For more information on our drinks, please refer to our drinks menu.

BAR+ BLOCK



HURRIED + HUNGRY

Dish & drink. Under 10 mins.* Under £10.



EXPRESS MENU

Available 12pm - 5pm, Monday - Friday

All of our delicious Express Menu dishes are cooked fresh and served in 10 minutes for under £10.*

Steak & Frites	8.95
Flash-cooked steak drizzled with garlic butter and served with French fries	

Mussels & Frites[^]	8.50
Fresh mussels cooked in white wine, garlic and butter, served with French fries	

Classic 6oz** Beef Burger	7.95
Handmade beef burger with lettuce, tomato, red onion and our house sauce, served in a glazed sesame seed bun with French fries	

Open Club Sandwich	7.95
Topped with grilled chicken breast, smoked streaky bacon, smashed avocado, tomato, lettuce, mayo and a soft boiled egg, served with French fries	

Grilled Vegetable Salad (v)	7.50
Grilled courgettes, red peppers, red onions and broccoli dressed with croutons, crumbled feta, mint and our French dressing	

Add a drink to your meal for £1

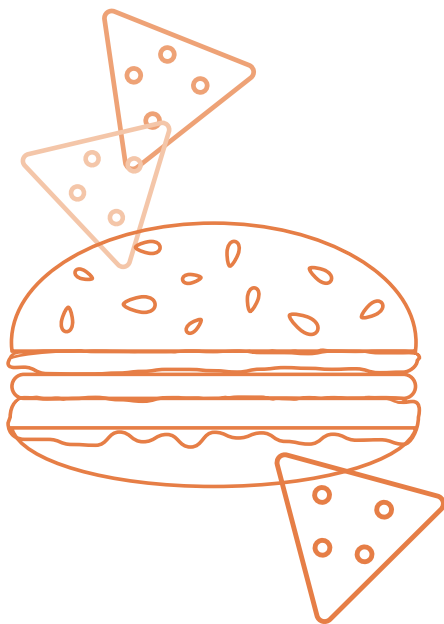
Choose from Pepsi Max, Pepsi, R White's Lemonade, Orange Juice, Apple Juice, Cranberry Juice, Belu Still or Sparkling Water, a 175ml glass of House White Wine, House Red Wine or Canyon Road White Zinfandel Rosé, or a pint of Beck's Vier

Full allergen information available upon request. All prices include VAT.

(v) Suitable for vegetarians. *May contain traces of alcohol. **Based on average cooking time. *Approximate weight uncooked.

For more information on our drinks, please refer to our drinks menu.

BAR+ BLOCK



MUNCH + NIBBLE
BAR SNACKS



BAR SNACKS

Available 12pm - 10pm, 7 days a week

Wash these down with a half price cocktail from 4 - 6pm Monday - Thursday or a £15 bottle of Prosecco all day Friday![^]

Stone-baked Flatbreads

Topped with sweet red onion marmalade, Cheddar cheese, red chilli and watercress (v) 5.25

Topped with sliced seared steak, Cheddar cheese, sweet red onion marmalade, chargrilled red peppers and watercress 7.50

Trio of Dips (v) 5.25
Chargrilled red pepper and feta dip, tzatziki and guacamole served with stone-baked flatbread

Cheese & Chipotle Stuffed Dippers (v) 7.95
A generous serve of our special recipe dippers filled with cheese and chipotle then fried and served with sour cream dip

Salt Beef Block 8.95
Thinly sliced salt beef, marinated dill pickles, chargrilled red peppers, piccalilli, crusty bread and mustard

Ploughman's Block 10.95
Homemade Scotch egg, sausage roll, Cheddar cheese, thinly sliced salt beef, a wedge of pork pie, marinated dill pickles, chargrilled red peppers, piccalilli and crusty bread

Chicken Wings with Raspberry & TABASCO® Sauce 6 for 5.95
12 for 10.95
Crispy chicken wings coated with our special TABASCO® raspberry chipotle sauce, served with sour cream dip 24 for 19.95

Sweet Potato Fries 3.50
With chorizo, feta & coriander

Beef Empanadas 5.95
Traditional Argentinean style pasties filled with lightly spiced beef and served with a fresh tomato salsa

Classic 8oz* Beef Burger 9.50
With lettuce, tomato, red onion and our house sauce, served in a glazed sesame seed bun with French fries

Add cheese & bacon 2.00

Add mushroom & cheese 2.00

Veggie Burger (v) 10.95
A lightly spiced mix of broad beans, peas and spinach, coated in breadcrumbs and topped with feta, chargrilled red peppers and tzatziki, served in a glazed sesame seed bun with French fries

Mexican Chicken Burger 11.50
Spicy chicken breast with guacamole, sour cream, tomato, lettuce and red onion, served in a glazed sesame seed bun with French fries

Bacon Rarebit 5.75
Smoked streaky bacon on a lightly toasted white bloomer with a cheesy Welsh rarebit topping
Have it without the bacon for £4.75

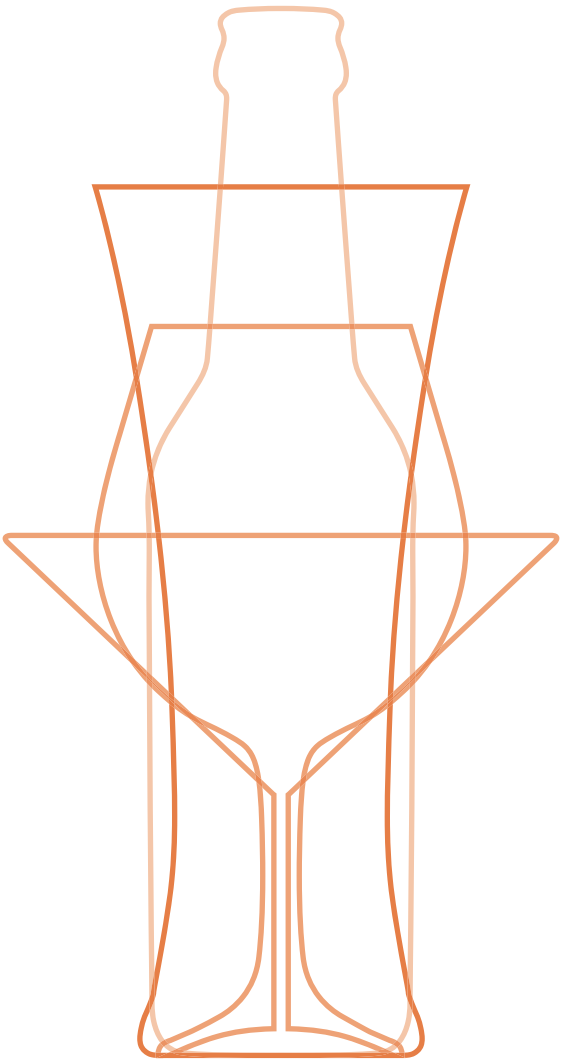
Steak Egggy Bread Sarnie 6.95
Flash-cooked steak, Cheddar cheese, chargrilled red peppers and mustard served in grilled egggy bread

Nothing tickle your fancy?
Just ask us for our full menu.

Full allergen information available upon request. All prices include VAT. (v) Suitable for vegetarians.

^{*}Approximate weight uncooked. ^{*}Excluding bank holidays. TABASCO® is a registered trademark.

For more information on our drinks, please refer to our drinks menu.



BOTTLES + GLASSES
DRINKS MENU



DRAUGHT BEERS & CIDERS

San Miguel	5% vol / 2.8 units	4.20
Meantime London Lager	4.5% vol / 2.6 units	4.90
Stella Artois	4.8% vol / 2.7 units	3.95
Beck’s Vier	4% vol / 2.3 units	3.70
Meantime London Pale Ale	4.3% vol / 2.4 units	4.50
Guinness	4.1% vol / 2.3 units	4.00
Aspall Draught Cider	5.5% vol / 3.1 units	4.20

BOTTLES

Peroni	5.1% vol / 1.7 units	3.95
Pacifico	4.5% vol / 1.6 units	4.20
Modelo Especial	4.5% vol / 1.6 units	4.20
Vedett Extra Blonde	5% vol / 1.7 units	4.20
BrewDog Punk IPA	5.6% vol / 1.9 units	4.20
Sharp’s Atlantic	4.5% vol / 2.3 units	4.20
Guinness Dublin Porter	3.8% vol / 1.9 units	4.20
Beck’s Blue	Not more than 0.05% vol / 0 units	3.25
Rekorderlig Strawberry & Lime	4% vol / 2.0 units	4.60
Rekorderlig Wild Berries	4% vol / 2.0 units	4.60
Aspall Waddlegoose Lane		4.60
Deben Draught	4.6% vol / 2.3 units	

COCKTAILS

All half price from 4 - 6pm, Monday - Thursday*		
Havana Mojito	2.0 units	6.99
Margarita	1.9 units	6.99
Cosmopolitan	2.0 units	6.99
Bacardi Daiquiri	1.8 units	6.99
Grey Goose Bloody Mary	2.0 units	7.99
Tell us if you like it extra spicy and we’ll add another dash of our special ‘B’ sauce		
Espresso Martini	1.3 units	6.99
Aperol Spritz	2.3 units	6.99
Chambord Royale	2.3 units	6.99

SPIRITS

Double up for £1.50 on all 25ml spirits		
Vodka		
Smirnoff	0.9 units	2.70
Grey Goose	1.0 units	3.55
Chase	1.0 units	3.75
Chase Marmalade	1.0 units	3.75
Gin		
Gordon’s	0.9 units	2.70
Bombay Sapphire	1.0 units	3.05
Sipsmith	1.0 units	3.55
Whiskey		
Jack Daniel’s	1.0 units	2.95
Maker’s Mark	1.1 units	3.65
Bell’s	1.0 units	2.70
Jameson	1.0 units	2.95
Glenfiddich	1.0 units	3.55
Talisker	1.2 units	3.65
Laphroaig	1.0 units	3.75

Add a Fevertree Indian Tonic Water, Naturally Light Tonic Water or Ginger Beer to your spirit for £1.50

Alcohol units guide for wines							
Alc % vol	9%	10%	11%	12%	13%	14%	
Bottle 750ml	6.8	7.5	8.3	9.0	9.8	10.5	
Large Glass 250ml	2.3	2.5	2.8	3.0	3.3	3.5	
Medium Glass 175ml	1.6	1.8	1.9	2.1	2.3	2.5	
Small Glass 125ml	1.1	1.3	1.4	1.5	1.6	1.8	

All of our wines served by the glass are also available in 125ml serve. Please ask a team member for prices.

Full allergen information is available upon request.
All prices include VAT. All units based on single 25ml measure unless stated. Drinks menu descriptions may not list every individual ingredient. *Excluding bank holidays.

RED WINE

Cielo Pinot Noir	Italy 12% vol	
Silky smooth with red berries, cherries and a lingering finish		
Beefsteak Malbec	Argentina 13% vol	
A vibrant, spicy Malbec with an intense nose of plum and dark chocolate		
Concha Mountain Range Merlot	Chile 13% vol	
A popular, smooth, fruity Merlot with a hint of oak		
House Red	Italy 11% vol	
A light and easy drinking red		
The Spee’Wah Deep River Shiraz	Australia 13.5% vol	
Savoury, juicy and spicy with fresh black fruit and black pepper		
Graffigna Centenario Malbec	Argentina 14% vol	
Full, rich and bursting with flavours of plum and blackcurrant along with hints of black pepper		
Cune Rioja Reserva	Spain 13.5% vol	
Intense smooth and silky Rioja with rich bramble fruit flavours and a hint of spice		
Barolo Lo Zoccolaio, Domini Villa Lanata	Italy 13.5% vol	
Matured in the traditional way with cherry, spice, chocolate and oak notes		

WHITE WINE

Casal Garcia Vinho Verde	Portugal 10% vol	
Light and refreshing with crisp apple and citrus fruit flavours		
Short Mile Bay Chardonnay	Australia 12.5% vol	
Delicious un-oaked Chardonnay with a fresh, lemon and lime flavour		
Pinot Grigio Prospetti	Italy 11.5% vol	
Dry, light and soft		
House White	Italy 11% vol	
Dry and easy drinking		
3 Stones Marlborough Sauvignon Blanc	New Zealand 13% vol	
Crisp and fresh with citrus and tropical fruit flavours		
Gavi Di Gavi	Italy 12% vol	
Top quality white with apple and pear fruit flavours and a refreshing finish		

ROSÉ WINE

Canyon Road White Zinfandel Rosé	California 9.0% vol	
Medium bodied with flavours of strawberry and tropical fruit		
La Vidaubanaise Côtes de Provence Rosé	France 12.5% vol	
For drier style Rosé lovers; strawberries and cream in a glass		

SPARKLING WINE & CHAMPAGNE

Chapel Down Brut	UK 11.5% vol	
A quintessential British fizz		
Fantinel Prosecco	Italy 11.5% vol	
The ever-popular Italian sparkling wine		

Join us for Fizz Fridays and enjoy a bottle of Prosecco for £15, all day every Friday!

Fantinel Rosé Brut	Italy 12% vol	
An elegant, fruity Rosé with delightful floral aromas, from the Prosecco region		
Mumm Cordon Rouge	France 12% vol	
A dry, classic Champagne		

SOFTS

Fentimans Victorian Lemonade	3.00
Fentimans Rose Lemonade	3.00
Fentimans Ginger Beer	3.00
Coca Cola or Diet Coke	2.70
J2O Orange & Passion Fruit	2.70
7Up Free	2.70
Red Bull	2.90
Pepsi Max or Pepsi	2.25
R White’s Lemonade	2.25
Orange, Apple or Cranberry Juice	2.80
Big Tom Tomato Juice	3.00
Belu Still or Sparkling Water	2.65

COFFEE, TEA & CHOCOLATE

	Primo	Medio
Americano	1.95	2.25
Cappuccino	2.25	2.45
Latte	2.25	2.45
Espresso	1.55	1.95
Hot Chocolate	2.85	3.15
Liqueur Coffee	3.95	
Vanilla or Caramel Syrup Shot		0.35
Everyday, Decaf, Earl Grey, Green Tea, Citrus Ginger Infusion or Mint Tea Infusion		1.95

Bottle	Carafe	250ml	175ml
15.95	11.45	5.95	4.45
15.95	11.45	5.95	4.45
14.95	10.95	5.75	4.25
12.95	9.45	4.95	3.45
16.95	11.95	6.45	4.75
19.95	14.45	7.45	5.45
21.95	–	–	–
29.95	–	–	–

Bottle	Carafe	250ml	175ml
16.95	11.95	6.45	4.75
14.95	10.95	5.75	4.25
15.95	11.45	5.95	4.45
12.95	9.45	4.95	3.45
19.95	14.45	7.45	5.45
21.95			

Bottle	Carafe	250ml	175ml
13.95	9.95	5.45	3.95
15.95	11.45	5.95	4.45
Bottle			125ml
29.95	–	–	–
17.95	–	–	3.95

19.95	–	–	–
34.95	–	–	–

BAR + BLOCK SPECIALITY SOFTS

Strawberry & Banana Smoothie	3.25
Strawberries and banana blended with milk and yogurt	
Berry Smoothie	3.25
Apple, mango, raspberries and blueberries blended with milk and yogurt	
Orange, Apple or Cranberry Cooler	2.55
A refreshing mix of either orange, apple or cranberry juice and lemonade, served over crushed ice	
Mitango	3.25
Our take on a Virgin Mojito	
Virgin Mary	3.25
Just tell us if you’d like to dial up the spice with more of our special ‘B’ sauce	
Citrus Strawberry Cooler	3.25
A tangy blend of grapefruit, lemon, strawberry and a hint of ginger	
Vanilla Cooler	3.25
Cloudy apple juice with a hint of vanilla	

drinkaware.co.uk for the facts

Alcohol served to over 18s only. Proof of age may be required when asked. Products subject to availability. All alcohol % vol information is correct at the time of printing, however these can change throughout the year. Please ask a team member or see bottle label for up to date information. We remind all our guests to drink responsibly. For more information on responsible drinking visit www.drinkaware.co.uk

BAR+ BLOCK

YOUNG + HUNGRY



FIND YOUR DINNER

WHERE'S OUR COW?

Can you find our cow?
Circle him so he
doesn't get lost!

KIDS MENU

Available 12pm - 10pm, 7 days a week
£5.95 for a main and dessert

MAINS

Steak & Chips

Mini chargrilled steak served with
beef dripping chunky chips

Chicken Skewers

Served with tzatziki, our house salad
and stone-baked flatbreads

Mini Mushroom Pizza (v)

Topped with Cheddar cheese and
mushrooms, served with French fries

6oz* Beef Burger & Chips

Handmade beef burger with lettuce, tomato,
red onion and our house sauce, served in a
glazed sesame seed bun with French fries

Mini Fish & Chips**

Battered fish served with beef dripping
chunky chips and garden peas

DESSERTS

Ice Cream (v)

Two scoops of vanilla ice cream with
chocolate toffee sauce

Triple Chocolate Brownie (v)

Mini chocolate brownie topped with vanilla
ice cream and chocolate toffee sauce

Full allergen information is available upon request. All prices include VAT.
(v) Suitable for vegetarians. *Approximate weight uncooked.
**May contain small bones.