Spook with sweet red ordin narmanide. Checker Mines and child and waterbreak (V) Topoday with slaced seared stack. Checker Mines were red ordine marmanide, checker Mines and stack of the children stands at part of the children stands are stands and children stands. The Children stands are stands and the children stands are stands are stands are stands are stands and the children stands are stands are stands are stands are stands and the children stands are stands a						Available 12pm - 10pm, 7 days a week
Flattend Grilled Chickon Trip of Dipper (1) The grilled red prepare and relied dippers (1) The grilled red prepare, pocalitif, controlled and relied dippers (1) The grilled red prepare, pocalitif, controlled dippers (1) The grilled dippers (1) The grilled red prepare, pocalitif, controlled dippers (1) The grilled	13.95	Slow-Cooked Pork Belly Sage, fennel and rosemary pork belly slow-cooked and served with wholegrain	grilled ed bacon, argrilled	Mixed Grill Smoky maple flavour BBQ pork ribs, half a gri chicken breast, a thick cut of double smoked rump steak, sausage patty, lamb chop, chargi	r)	Stone-baked Flatbreads Topped with sweet red onion marmalade, Cheddar cheese, red chilli and watercress (v)
Smoked Peptins Chicken & Ribbs 1.0.5 Cheese & Chipote Stuffed Dispers (V) 7.8b 581 word of our special recipit depends chicken and smokey 7.8b 581 word of our special recipit depends which are come of our special recipit depends which are come of our special recipit depends which he come our special re	15.95	Slow-cooked beef rib in an Irish stout and shallot jus, served with spring onion mash	10.95	Served with a salad of heritage tomatoes,		chargrilled red peppers and watercress Trio of Dips (v)
Agreement server of our second region depress in filed with chase and chapter the first find and convol with sour crosm of up. STEAKS Saft Beef Block Thirty illusts out book manifest districtions processing processing and convol with sour crosm of up. Saft Beef Block Thirty illusts out book manifest districtions processing processing and convol with sour crosm of up. Floogramm's Block Floogramm's Block	12.95	Slow-cooked diced beef, carrots, leeks and onions in a rich gravy, topped with Cheddar	13.95	Half a smoked paprika chicken and smoky maple flavour BBQ pork ribs, served with	7.05	tzatziki and guacamole, served with stone-baked flatbread
Satt Ber Block Thinky Slock ast heef, mainster dill pickes, chargifilled red pepepers, piccellill and misstell 10.56 Ploughman's Block Homemade South org., susager roll. Chedder of home, hinky slaced and theef, a wedge of pork homemade South org., susager roll. Chedder of home, hinky slaced and theef, a wedge of pork homemade South org., swith Raspherry Ber mainstered lipid picks, chargifilled red pepepers, piccellil and outside vision and the state of the pickers. 10.56 Ploughman's Block Homemade South org., swith Raspherry Ber mainstered lipid picks, chargifilled red pepepers, piccellil and outside vision and the state of the pickers. 10.57 Ber	9.95	Aubergine & Mozzarella Bake (v) Baked aubergine, tomato, basil and mozzarella			ers	A generous serve of our special recipe dipper filled with cheese and chipotle then fried and
Homeinade Scotch ogg, sausage roll, Cheddar chease, thinky sicked sait beef, a verdege of pork, pie, maintened dill pickes, chargilled red peppers, pickell and ortoxy freed. Chicken Wings with Raspberry & 6 for 5.95 & Avorting cut of the cover, full of flevour and with a from toxture. Chicken Wings with Raspberry & 6 for 5.95 & Avorting cut of the cover, full of flevour and with a from toxture. STARASCO'T appberry hispotle sauses, served with sour retearn dip. 24 for 19.95 Source of the cover of the flowor and with a delicate flevour served with source retearn dip. STARTERS STARTERS Spring Cut Fillet 100°. Cooked in white vines, garlic and buster, with a squares or flemon plue and served with source and red vine grow, topoed with a from toxide and remaining in the particular of the cover and flewour and flewour and the cover and the maintenance of the cover of the flewour served with source and red vine and served with maintenance of the cover o	9.95	British Mini Meatballs & Mash [^] Mini beef meatballs in a rich onion and red	ll of our steak and-cut, so you	Our beef comes from British breeds of catt across the Pampas in South America. All o is aged for a minimum of 28 days and hand	8.95	Thinly sliced salt beef, marinated dill pickles, chargrilled red peppers, piccalilli,
chicken Wings with Raspberry & TABASCO* Sauce Crisry chicken wings coated with our spool ITABASCO* responsible r	11.50	Served with mushy peas, a wedge of lemon, beef dripping chunky chips and	ıky chips.	way and served with beef dripping chunky Rump 8oz / 10oz*	dar ork	Homemade Scotch egg, sausage roll, Chedda cheese, thinly sliced salt beef, a wedge of popie, marinated dill pickles, chargrilled red pep
STARTERS Garlick King Pravns: Coxided in whith wine, garlic and butter, with a squeeze of lemon juice and served with crusty clobate. Cheese & Herb Topped Mushrooms (v) Oven-taked mushrooms topped with a current of the control of t	12.95	Lamb cooked with onions, tomato and red wine, topped with creamy buttered mash	15.50 / 17.95	and with a firm texture Ribeye 8oz / 10oz* Marbling gives this steak a soft texture	12 for 10.95	Chicken Wings with Raspberry & TABASCO® Sauce Crispy chicken wings coated with our
Garlic King Prawns* Cooked in white wine, garlic and butter, with a squeeze of lemon juice and served with crustry cibabta Cheese & Herb Topped Mushrooms (v) Oven-baked mushrooms topped with a function of the filled and marinating it in garlic and parsley for tenderness and flavour or the daily special with crustry cibabta British Mini Maethalls* Mini beef menhatals in a rich onion and red wine graw, topped with fresh parsley and served with crustry cibabta Beef Empanadas Traditional Argentinean style pasties filled with lightly spiced beef and served with a fresh tomato salss King Prawn Cocktail King prawns in a Bloody Mary Rose sauce with avocado, tomato, cucumber, lettuce and a toasted brown bloomer SALADS Grilled Vogetable Salad (v) Grilled courgettes, red peppers, red onions and broccold dressed with cruotions, crumbled fets and mint Chicken & Bacon Caesar Salad Romaine lettuce, chicken threast, crispy smoked bacon, cructors and parmesan, tossed in our Caesar dressing of the caesar day and every day using prime cuts of steak. All of our burgers are served in a glazed sesame seed bur with French fries. Pappers 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 bur with French fries. British Mini Maethalls* Market Fish of the Day". Ask one of our team for the daily special within garlic and paraley for treadmens and flavour or caused on our team for the daily special within a paraley for treadmens and flavour or guitar our garlic and paraley for treadmens and flavour or garlic and paraley for treadmens and flavour or garlic and paraley for treadmens and flavour or garlic and paraley for treadmens and the glick and was a range of unique steaks as they become available. Ask one of our team for the daily special with ferble filed and marining it in garlic and paraley for treadmens and the garlic and paraley for treadmens and the garlic and paraley for treadmens and the garlic and paraley for treadme	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	ur	Sirloin 8oz / 10oz* Succulent, tender and with a delicate flavour		sauce, served with sour cream dip
Cheese & Herb Topped Mushrooms (v) Oven-baked mushrooms topped with a Cheddar cheese and herb crust and rocket British Mini Meatballs' Mini beef meatballs in a rich onion and red wine gravy, topped with fresh parsley and served with crusty ciabatta Beef Empanadas Traditional Argentinean style pasties filled with lightly spiced beef and served with a fresh tomato salsa King prawn Cocktail King prawn Cocktail King prawn in a Bloody Mary Rose sauce with avocado, tomato, cucumber, lettuce and a toasted brown bloomer SALADS Grilled Vegetable Salad (v) Grilled ourgettes, red pappers, red onions and broccoil dressed with croutons, crumbled feta and mint Chicken & Bacon Caesar Salad Romaine lettuce, chicken breast, crispy smoked bacon, croutons and parmesan, tossed in our Caesar dressing Grilled Sirloin Salad Sliced sirloin on a bed of mixed salad leaves and grilled vegetables, dressed with feta, mint and crunchy croutons Tope Romandar (All Color and C	MP	Market Fish of the Day**	24.50	The most lean and tender of all the steaks Spiral Cut Fillet 10oz* A unique dish created by spiral cutting the	7.50	Cooked in white wine, garlic and butter, with a squeeze of lemon juice and served
Mer source a range of unique steaks as they become available 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 15,95 Triditional	2.95	French Fries (v)		for tenderness and flavour OUR BUTCHER'S BLOCK	5.50	Oven-baked mushrooms topped with a
Traditional Argentinean style pasties filled with lightly spiced beef and served with a fresh tomato salsa King Prawn Cocktail King prawns in a Bloody Mary Rose sauce with avocado, tomato, cucumber, lettuce and a toasted brown bloomer SALADS Grilled Vegetable Salad (v) Grilled courgettes, red peppers, red onlons and broccoli dressed with croutons, crumbled feta and mint Chicken & Bacon Caesar Salad Romaine lettuce, chicken breast, crispy smoked bacon, croutons and parmesan, tossed in our Caesar dressing Grilled Sirloin Salad Sliced sirloin on a bed of mixed salad leaves and grilled vegetables, dressed with feta, mint and crunchy croutons Toppers Salad Sicoes dressed with feta, mint and crunchy croutons Our signature blend – an extra Spicy black sauce Chimichurri Trio Of Peppercorn' Creamy Mushroom Béarnaise Blue Cheese Toppers Cheese & Herb Topped Mushroom Served warm with chunks of chocolate throughout and topped with chocolate toffee sauce and vanilla ice cream Chocolate & Orange Bread & Butter Pudding (v) Topped with vanilla ice cream or custard Limoncello Tart' (v) Served with lemon curd sorbet Blackforest Sundae** (v) Layered chunks of warm chocolate brownie, kirsch cherries, custard, vanilla ice cream and chocolate toffee sauce, topped with cream Add cheese & bacon 2.95 Cheese & Herb Topped Mushroom Served warm with chunks of chocolate toffee sauce and vanilla ice cream Chocolate & Orange Bread & Butter Pudding (v) Topped with vanilla ice cream or custard Limoncello Tart' (v) Served with lemon curd sorbet Blackforest Sundae** (v) Layered chunks of warm chocolate brownie, kirsch cherries, custard, vanilla ice cream and chocolate toffee sauce, topped with cream	2.95 2.50 2.95 2.95	Buttermilk Onion Rings (v) Wholegrain Mustard Mash (v)	ney become	we source a range of unique steaks as they available. Ask one of our team for more de	5.50	Mini beef meatballs in a rich onion and red wine gravy, topped with fresh parsley
Creamy Mushroom Béarnaise Blue Cheese TOPPERS Cheese & Herb Topped Mushroom Sarlie Courgettes, red peppers, red onions and broccoli dressed with croutons, crumbled feta and mint Chicken & Bacon Caesar Salad Romaine lettuce, chicken breast, crispy smoked bacon, croutons and parmesan, tossed in our Caesar dressing Grilled Sirloin Salad Sliced sirloin on a bed of mixed salad leaves and grilled vegetables, dressed with feta, mint and crunchy croutons Salad DS Creamy Mushroom Béarnaise Blue Cheese TOPPERS Cheese & Herb Topped Mushroom 2.95 Garlic King Prawns 2.95 Checse & Herb Topped Mushroom 2.95 Garlic King Prawns 2.95 Chocolate & Orange Bread & Butter Pudding (v) Topped with vanilla ice cream Chocolate Worange Bread & Butter Pudding (v) Topped with vanilla ice cream or custard Apple & Blackberry Crumble (v) Served with vanilla ice cream or custard Limoncello Tart* (v) Served with lemon curd sorbet Blackforest Sundae** (v) Layered chunks of warm chocolate brownie, kirsch cherries, custard, vanilla ice cream and chocolate toffee sauce, topped with cream Add cheese & bacon 2.00 Baked Cheesearke (v)	3.502.952.95	Feta & Coriander Creamed Spinach (v)		Our signature blend – an extra Try spicy black sauce	5.95	Traditional Argentinean style pasties filled with lightly spiced beef and served
SALADS Grilled Vegetable Salad (v) Grilled courgettes, red peppers, red onions and broccoli dressed with croutons, crumbled feta and mint Chicken & Bacon Caesar Salad Romaine lettuce, chicken breast, crispy smoked bacon, croutons and parmesan, tossed in our Caesar dressing Grilled Sirloin Salad Grilled Sirloin on a bed of mixed salad leaves and grilled vegetables, dressed with feta, mint and crunchy croutons TOPPERS Cheese & Herb Topped Mushroom 2.95 Garlic King Prawns 5.50 / 9.95 Garlic King Prawns 5.50 / 10.95 Garlic King Prawns 6.50 / 10.95 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 80z* Beef Burger With lettuce, tomato, red onion and our house sauce Add cheese & bacon 2.95 Chocolate & Orange Bread & Butter Pudding (v) Topped with chunks of chocolate throughout and topped with chocolate toffee sauce and vanilla ice cream Chocolate & Orange Bread & Butter Pudding (v) Served with vanilla ice cream or custard Limoncello Tart* (v) Served with lemon curd sorbet Blackforest Sundae^o (v) Layered chunks of warm chocolate brownie, kirsch cherries, custard, vanilla ice cream and chocolate toffee sauce, topped with cream Apple & Blackberry Crumble (v) Served with lemon curd sorbet Blackforest Sundae^o (v) Layered chunks of warm chocolate toffee sauce, topped with cream	2.95	PUDDINGS		Creamy Mushroom Béarnaise	5.95	King prawns in a Bloody Mary Rose sauce with avocado, tomato, cucumber,
Chicken & Bacon Caesar Salad Romaine lettuce, chicken breast, crispy smoked bacon, croutons and parmesan, tossed in our Caesar dressing Grilled Sirloin Salad Sliced sirloin on a bed of mixed salad leaves and grilled vegetables, dressed with feta, mint and crunchy croutons Topped with vanilla ice cream Apple & Blackberry Crumble (v) Served with vanilla ice cream or custard Limoncello Tart^ (v) Served with lemon curd sorbet Blackforest Sundae^o (v) Layered chunks of warm chocolate brownie, kirsch cherries, custard, vanilla ice cream and chocolate toffee sauce, topped with cream Apple & Blackberry Crumble (v) Served with vanilla ice cream or custard Limoncello Tart^ (v) Served with lemon curd sorbet Blackforest Sundae^o (v) Layered chunks of warm chocolate brownie, kirsch cherries, custard, vanilla ice cream and chocolate toffee sauce, topped with cream Add cheese & bacon Baked Cheesecake (v)	5.95	Served warm with chunks of chocolate throughout and topped with chocolate		Cheese & Herb Topped Mushroom	5.50 / 9.95	SALADS Grilled Vegetable Salad (v)
Chicken & Bacon Caesar Salad Romaine lettuce, chicken breast, crispy smoked bacon, croutons and parmesan, tossed in our Caesar dressing Grilled Sirloin Salad Sliced sirloin on a bed of mixed salad leaves and grilled vegetables, dressed with feta, mint and crunchy croutons 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 With lettuce, tomato, red onion and our house sauce Add cheese & bacon Served with vanilla ice cream or custard Limoncello Tart^ (v) Served with lemon curd sorbet Blackforest Sundae^o (v) Layered chunks of warm chocolate brownie, kirsch cherries, custard, vanilla ice cream and chocolate toffee sauce, topped with cream Baked Cheesecake (v)	5.95			5		onions and broccoli dressed with croutons,
tossed in our Caesar dressing All of our burgers are served in a glazed sesame seed bun with French fries. All of our burgers are served in a glazed sesame seed bun with French fries. Blackforest Sundae^o (v) Layered chunks of warm chocolate brownie, kirsch cherries, custard, vanilla ice cream and chocolate toffee sauce, topped with cream Add cheese & bacon All of our burgers are served in a glazed sesame seed bun with French fries. Blackforest Sundae^o (v) Layered chunks of warm chocolate brownie, kirsch cherries, custard, vanilla ice cream and chocolate toffee sauce, topped with cream Add cheese & bacon Baked Cheesecake (v)	5.95	Served with vanilla ice cream or custard		We hand grind and prepare our beef burge	6.50 / 10.95	Romaine lettuce, chicken breast, crispy
Sliced sirloin on a bed of mixed salad leaves and grilled vegetables, dressed with feta, mint and crunchy croutons Classic 8oz* Beef Burger With lettuce, tomato, red onion and our house sauce Add cheese & bacon Blackforest Sundae* (v) Layered chunks of warm chocolate brownie, kirsch cherries, custard, vanilla ice cream and chocolate toffee sauce, topped with cream Add cheese & bacon Baked Cheesecake (v)	5.50	Served with lemon curd sorbet		All of our burgers are served in a glazed se	7 50 / 11 05	tossed in our Caesar dressing
· Baked Cheesecake (v)	5.95	Layered chunks of warm chocolate brownie, kirsch cherries, custard, vanilla ice cream and		With lettuce, tomato, red onion and our house sauce		Sliced sirloin on a bed of mixed salad leaves and grilled vegetables, dressed with feta, mint and crunchy croutons
SUNDAY BEST 13.50pp Add mushroom & cheese 2.00 Topped with berry compote	5.50		2.00	Add cheese & bacon Add mushroom & cheese		SUNDAY BEST
Available from midday Sunday and for a minimum of two people. First come, first served. Sliced sirloin served with Yorkies, beef dripping roasties, carrots, parsnips, Cheddar cauliflower cheese, seasonal greens and rich graps.	6.95	A selection of cheeses served with crackers, onion marmalade, grapes and celery	ind d	A lightly spiced mix of broad beans, peas and spinach, coated in breadcrumbs and topped	ing roasties,	a minimum of two people. First come, first Sliced sirloin served with Yorkies, beef drippi carrots, parsnips, Cheddar cauliflower cheese
greens and rich gravy Mexican Chicken Burger Spicy chicken breast with guacamole, sour cream, tomato, lettuce and red onion 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 fruit stones. "May contain traces of alcohol. "May contain fruit stones." Mexican Chicken Burger Spicy chicken breast with guacamole, sour cream, tomato, lettuce and red onion Chocolate Toffee Fondue for Two^ (v) Cinnamon coated banana fritters, warm bread & butter bites, chocolate brownie bites and fresh fruit, served with a warm chocolate	4.50 t 9.95	3 scoops of either vanilla ice cream or lemon sorbet Chocolate Toffee Fondue for Two^ (v) Cinnamon coated banana fritters, warm bread & butter bites, chocolate brownie bites	-	Spicy chicken breast with guacamole, sour cream, tomato, lettuce and red onion Just ask if you'd prefer to have one of our	or more, where o the restaurant incooked.**May	Full allergen information available upon request. All price We do not include service charge, except on parties of 6 o a discretionary charge of 10% will be added. All tips go to staff. (v) Suitable for vegetarians. *Approximate weight un



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.

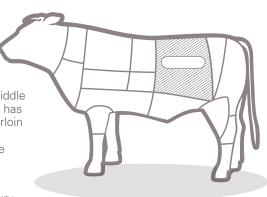
SIRLOIN

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.

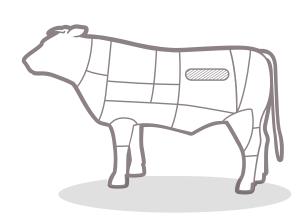


Fillet TENDER+MILD

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

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:

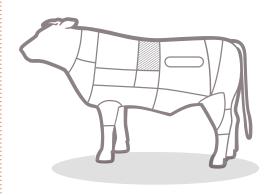
The simple, fresh flavours of our Heritage Tomato Salad.

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.

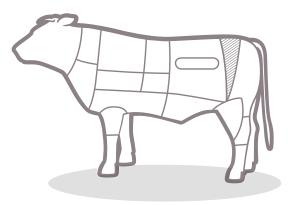


RUMP Firm+flavoursome

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.