

# BLOK

		125ml
APERETIF	<b>Laurent Perrier La Cuvée Brut</b>   FR	15
	<b>Laurent Perrier Rosé</b>   FR	21
	<b>BLOK</b>   Bombay Sapphire   Lemon   Sugar   Egg White	16
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NIBBLES	<b>Ground Focaccia</b> / Caramelised Onion & Truffle Butter	6
	<b>Cauliflower Cheese</b> / Truffle / Parmesan / Chive	7
	<b>Hafod Royale</b> / Brioche / Apple	7
	<b>Roast Chicken</b> / Katsu Curry / Pickled Mooli / Ginger	8
	<b>Salt 'n' Pepper Squid</b> / Roasted Garlic Aioli / Lemon	9
STARTERS	<b>Crab</b> / Crumpet / Bisque / Sea Herbs / Preserved Lemon / Parsley	14
	<b>Oxtail Lasagne</b> / Girolle / Jerusalem Artichoke / Parmesan	13
	<b>Roasted Scallops</b> / Thai Green Curry	17
	<b>Jerusalem Artichoke</b> / Pear / Walnut / Tofu / Grape / Sourdough	9
	<b>Pork Belly</b> / TJ's BBQ Sauce / Charcoal / Chive / Chillli / Sesame	12
MAINS	<b>Butter Roasted Sea Bass</b> / Brown Shrimp / Broccoli / Preserved Lemon	23
	<b>BLOK Burger</b> / Potato Bun / Hafod Cheddar / Leeks / Bacon	18
	<b>A Celebration of Pork</b> / Apple / Blackberry / Sage / Calvados	25
	<b>Lamb Rump &amp; Faggot</b> / Roast Turnip / Girolle / Dukkah	28
	<b>Roasted Garlic Gnocchi</b> / Leek / Onion / Pickled Griolles / Truffle	18
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OFF THE CHARCOAL GRILL		
<b>250G AGED SIRLOIN</b>		28
<i>Lightly Marbled / Lean / Top Fat</i>		
<b>300G AGED RIB-EYE</b>		32
<i>Well Marbled / Good Fat Content / Exceptionally Tender</i>		
<b>250G AGED FILLET</b>		38
<i>Lean / Delicate / Buttery Texture</i>		
<b>Lobster Half/Full</b>		35/55
<i>Thermidor Sauce</i>		

## OFF THE BLOK

### TOMAHAWK

*On The Bone* / Beautifully Marbled / Rich Fat Content  
Best Served Medium to Medium Rare.

11 / Per 100g

### PORTERHOUSE

*Spoilt For Choice* / Fillet / Sirloin / On The Bone

11 / Per 100g

### CHATEAUBRIAND

*Exceptionally Tender* / Prime Cut / Lean  
Best served Medium Rare.

110

**All served** with a choice of **two sauces** & **two sides**.

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#### 6 - SIDES - 7

French Fries  
French Fries with Chicken Salt  
Honey Mustard New Potatoes  
The Baby Ceasar

Rosemary & Parmesan Chips  
Dauphinoise  
Mac 'n' Cheese  
Beetroots & Hazelnut Dukkah

Turnip & Carrot Smash  
Mizo Glazed Broccoli  
Leek & Spinach Gratin

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#### SAUCES - 3

Red Wine Sauce  
Roast Onion & Truffle Butter  
Spiced Rum & Peppercorn  
Porcini Mushroom & Madeira

Langoustine Bisque  
Black Garlic & Miso Butter  
Blue Cheese Butter  
BLOK Chimichurri

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*All of our food at BLOK is served in an environment where allergens are present, please let your waiter know if you have any allergies or dietary requirements. We will take every reasonable precaution when preparing your food however there is the risk of potential foods containing slight traces of allergens in our kitchen.*

*A discretionary charge of 10% will be added to your bill.*