

BLOK

À LA CARTE MENU

BLOK

OFF THE
BLOK

APÉRITIF		125ml
	Pommery Brut Royal	14
	Veuve Clicquot Brut FR	16
	Laurent Perrier Rosé FR	23
	BLOK / Bombay Sapphire / Lemon / Sugar / Egg White	16

SNACKS	Charred Focaccia / Beef Dripping Butter	6
	Roasted Cauliflower / Parmesan / Chive / Truffle	8
	Lobster / Crayfish / Brioche / Preserved Lemon / Tomato	10
	Aged Beef / Yolk / Shallot / Truffle / Taco	11
	Salt ‘n’ Pepper Squid / Romesco Sauce / Caesar / Lemon	12

STARTERS	Crab / Crumpet / Bisque / Sea Herbs	14
	Beef Carpaccio / Smoked Labneh / Burnt Onion / Hazelnut / Caviar	14
	Fish Pie / Scallops / Girolle / Celeriac / Onion	19
	Local Goats’ Curd / Frandy’s Honey / Beetroot / Toasted Walnut / Chicory	11
	Pork Belly / TJ’s BBQ Sauce / Crispy Seaweed / Scratchings	13

MAINS	BLOK Burger / Leek / Bacon / Hafod / Challah Bun	19
	BBQ Monkfish / Celeriac & Rib Terrine / Truffle / Girolle	29
	Home-Salted Cod / Brown Shrimp / Parsnip / Savoy / Hazelnut	27
	Roast Duck Breast & Chou Farci / Cauliflower / Girolle / Salted Grape	26
	Pumpkin Gnocchi / Onion / Chestnut Mushroom / Apple / Parmesan	20

OFF THE CHARCOAL GRILL		
250G AGED SIRLOIN		32
	<i>Lightly Marbled</i> / Lean / Top Fat	
300G AGED RIB-EYE		34
	<i>Well Marbled</i> / Good Fat Content / Exceptionally Tender	
250G AGED FILLET		38
	<i>Lean</i> / Delicate / Buttery Texture	

TOMAHAWK	12 / Per 100g
<i>On The Bone</i> / Beautifully Marbled / Rich Fat Content	
<i>Best Served Medium to Medium Rare.</i>	

PORTERHOUSE	12 / Per 100g
<i>Spoilt For Choice</i> / Fillet / Sirloin / On The Bone	

CHATEAUBRIAND	115
<i>Exceptionally Tender</i> / Prime Cut / Lean	
<i>Best served Medium Rare.</i>	

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

6 - SIDES - 7		
French Fries	Celeriac & Rib Terrine	The Baby Caesar
The Griffins Cabbage	Truffle & Parmesan Chips	Leek & Spinach Gratin
Cheesy Mash	Mac ‘n’ Cheese	Garlic Mushrooms with Sherry & Thyme
	Miso Glazed Broccoli	

SAUCES - 3

Romesco Sauce	Red Wine Sauce
Penderyn & Peppercorn	Old Bay Béarnaise
Black Garlic & Miso Butter	Mushroom & Cognac
Café de Paris Butter	BLOK Bisque

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.

BLOK

GLUTEN FREE
À LA CARTE MENU

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OFF THE
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		125ml
APÉRITIF	Pommery Brut Royal	14
	Veuve Clicquot Brut FR	16
	Laurent Perrier Rosé FR	23
	BLOK / Bombay Sapphire / Lemon / Sugar / Egg White	16

SNACKS	Farmhouse Loaf	6
	Aged Beef / Yolk / Shallot / Truffle / Taco	11
	Salt ‘n’ Pepper Squid / Caesar / Lemon	12

STARTERS	Beef Carpaccio / Smoked Labneh / Burnt Onion / Hazelnut / Caviar	14
	Fish Pie / Scallops / Girolle / Celeriac / Onion	19
	Local Goats’ Curd / Frandy’s Honey / Beetroot / Toasted Walnut / Chicory	11
	Pork Belly / TJ’s BBQ Sauce / Crispy Seaweed / Scratchings	13

MAINS	BBQ Monkfish / Celeriac & Rib Terrine / Truffle / Girolle	29
	Home-Salted Cod / Brown Shrimp / Parsnip / Savoy / Hazelnut	27
	Roast Duck Breast & Chou Farci / Cauliflower / Girolle / Salted Grape	26
	Cauliflower Steak / Onion / Chestnut Mushroom / Apple / Parmesan	20

OFF THE CHARCOAL GRILL

250G AGED SIRLOIN <i>Lightly Marbled</i> / Lean / Top Fat	32
300G AGED RIB-EYE <i>Well Marbled</i> / Good Fat Content / Exceptionally Tender	34
250G AGED FILLET <i>Lean</i> / Delicate / Buttery Texture	38

TOMAHAWK <i>On The Bone</i> / Beautifully Marbled / Rich Fat Content Best Served Medium to Medium Rare.	12 / Per 100g
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PORTERHOUSE <i>Spoilt For Choice</i> / Fillet / Sirloin / On The Bone	12 / Per 100g
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CHATEAUBRIAND <i>Exceptionally Tender</i> / Prime Cut / Lean Best served Medium Rare.	115
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All sharing steaks served with a choice of **two sauces** & **two sides**.

6 - SIDES - 7		
French Fries	Celeriac & Rib Terrine	The Baby Caesar
The Griffins Cabbage	Truffle & Parmesan Chips	Garlic Mushrooms with Sherry & Thyme
Cheesy Mash	Miso Glazed Broccoli	

SAUCES - 3

Penderyn & Peppercorn	Old Bay Béarnaise
Black Garlic & Miso Butter	Mushroom & Cognac
Café de Paris Butter	BLOK Bisque
Red Wine Sauce	

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NUT FREE
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		125ml
APÉRITIF	Pommery Brut Royal	14
	Veuve Clicquot Brut FR	16
	Laurent Perrier Rosé FR	23
	BLOK / Bombay Sapphire / Lemon / Sugar / Egg White	16

SNACKS	Charred Focaccia / Beef Dripping Butter	6
	Roasted Cauliflower / Parmesan / Chive / Truffle	8
	Lobster / Crayfish / Brioche / Preserved Lemon / Tomato	10
	Aged Beef / Yolk / Shallot / Truffle / Taco	11
	Salt 'n' Pepper Squid / Caesar / Lemon	12

STARTERS	Crab / Crumpet / Bisque / Sea Herbs	14
	Beef Carpaccio / Smoked Labneh / Burnt Onion / Caviar	14
	Fish Pie / Scallops / Girolle / Celeriac / Onion	19
	Local Goats' Curd / Frandy's Honey / Beetroot / Chicory	11
	Pork Belly / TJ's BBQ Sauce / Crispy Seaweed / Scratchings	13

MAINS	BLOK Burger / Leek / Bacon / Hafod / Challah Bun	19
	BBQ Monkfish / Celeriac & Rib Terrine / Truffle / Girolle	29
	Home-Salted Cod / Brown Shrimp / Parsnip / Savoy	27
	Roast Duck Breast & Chou Farci / Cauliflower / Girolle / Salted Grape	26
	Pumpkin Gnocchi / Onion / Chestnut Mushroom / Apple / Parmesan	20

OFF THE CHARCOAL GRILL

250G AGED SIRLOIN <i>Lightly Marbled</i> / Lean / Top Fat	32
300G AGED RIB-EYE <i>Well Marbled</i> / Good Fat Content / Exceptionally Tender	34
250G AGED FILLET <i>Lean</i> / Delicate / Buttery Texture	38

TOMAHAWK <i>On The Bone</i> / Beautifully Marbled / Rich Fat Content Best Served Medium to Medium Rare.	12 / Per 100g
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PORTERHOUSE <i>Spoilt For Choice</i> / Fillet / Sirloin / On The Bone	12 / Per 100g
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CHATEAUBRIAND <i>Exceptionally Tender</i> / Prime Cut / Lean Best served Medium Rare.	115
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All sharing steaks served with a choice of **two sauces** & **two sides**.

6 - SIDES - 7		
French Fries	Celeriac & Rib Terrine	The Baby Caesar
The Griffins Cabbage	Truffle & Parmesan Chips	Leek & Spinach Gratin
Cheesy Mash	Mac 'n' Cheese	Garlic Mushrooms with Sherry & Thyme
	Miso Glazed Broccoli	

SAUCES - 3

Penderyn & Peppercorn	Old Bay Béarnaise
Black Garlic & Miso Butter	Mushroom & Cognac
Café de Paris Butter	BLOK Bisque
Red Wine Sauce	

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DAIRY FREE
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OFF THE
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		125ml
APÉRITIF	Pommery Brut Royal	14
	Veuve Clicquot Brut FR	16
	Laurent Perrier Rosé FR	23
	BLOK / Bombay Sapphire / Lemon / Sugar / Egg White	16

SNACKS	Charred Focaccia / Local Rapeseed Oil / Sea Salt	6
	Aged Beef / Yolk / Shallot / Truffle / Taco	11
	Salt ‘n’ Pepper Squid / Romesco Sauce / Caesar / Lemon	12

STARTERS	Crab / Bisque / Sea Herbs	14
	Beef Carpaccio / Burnt Onion / Hazelnut / Caviar	14
	Fish Pie / Scallops / Girolle / Celeriac / Onion	19
	Local Goats’ Curd / Frandy’s Honey / Beetroot / Toasted Walnut / Chicory	11
	Pork Belly / TJ’s BBQ Sauce / Crispy Seaweed / Scratchings	13

MAINS	BBQ Monkfish / Celeriac & Rib Terrine / Truffle / Girolle	29
	Home-Salted Cod / Brown Shrimp / Parsnip / Savoy / Hazelnut	27
	Roast Duck Breast & Chou Farci / Cauliflower / Girolle / Salted Grape	26
	Pumpkin Gnocchi / Onion / Chestnut Mushroom / Apple	20

OFF THE CHARCOAL GRILL

250G AGED SIRLOIN <i>Lightly Marbled</i> / Lean / Top Fat	32
300G AGED RIB-EYE <i>Well Marbled</i> / Good Fat Content / Exceptionally Tender	34
250G AGED FILLET <i>Lean</i> / Delicate / Buttery Texture	38

TOMAHAWK <i>On The Bone</i> / Beautifully Marbled / Rich Fat Content Best Served Medium to Medium Rare.	12 / Per 100g
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PORTERHOUSE <i>Spoilt For Choice</i> / Fillet / Sirloin / On The Bone	12 / Per 100g
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CHATEAUBRIAND <i>Exceptionally Tender</i> / Prime Cut / Lean Best served Medium Rare.	115
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All sharing steaks served with a choice of **two sauces** & **two sides**.

6 - SIDES - 7		
French Fries	Celeriac & Rib Terrine	Garlic Mushrooms with Sherry & Thyme
The Griffins Cabbage	Miso Glazed Broccoli	
	The Baby Caesar	

SAUCES - 3

Romesco Sauce	Mushroom & Cognac
Penderyn & Peppercorn	BLOK Bisque
Red Wine Sauce	

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GLUTEN AND DAIRY FREE
À LA CARTE MENU

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OFF THE
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		125ml
APÉRITIF	Pommery Brut Royal	14
	Veuve Clicquot Brut FR	16
	Laurent Perrier Rosé FR	23
	BLOK / Bombay Sapphire / Lemon / Sugar / Egg White	16

SNACKS	Farmhouse Loaf / Local Rapeseed Oil / Salt	6
	Aged Beef / Yolk / Shallot / Truffle / Taco	11
	Salt 'n' Pepper Squid / Romesco Sauce / Caesar / Lemon	12

STARTERS	Beef Carpaccio / Burnt Onion / Hazelnut / Caviar	14
	Pork Belly / TJ's BBQ Sauce / Crispy Seaweed / Scratchings	13

MAINS	BBQ Monkfish / Celeriac & Rib Terrine / Truffle / Girolle	29
	Home-Salted Cod / Brown Shrimp / Parsnip / Savoy / Hazelnut	27
	Roast Duck Breast & Chou Farci / Cauliflower / Girolle / Salted Grape	26
	Cauliflower Steak / Onion / Chestnut Mushroom / Apple / Parmesan	20

OFF THE CHARCOAL GRILL

250G AGED SIRLOIN <i>Lightly Marbled</i> / Lean / Top Fat	32
300G AGED RIB-EYE <i>Well Marbled</i> / Good Fat Content / Exceptionally Tender	34
250G AGED FILLET <i>Lean</i> / Delicate / Buttery Texture	38

TOMAHAWK <i>On The Bone</i> / Beautifully Marbled / Rich Fat Content Best Served Medium to Medium Rare.	12 / Per 100g
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PORTERHOUSE <i>Spoilt For Choice</i> / Fillet / Sirloin / On The Bone	12 / Per 100g
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CHATEAUBRIAND <i>Exceptionally Tender</i> / Prime Cut / Lean Best served Medium Rare.	115
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All sharing steaks served with a choice of **two sauces** & **two sides**.

6 - SIDES - 7

French Fries	Celeriac & Rib Terrine	Garlic Mushrooms with Sherry & Thyme
The Griffins Cabbage	Truffle Chips	
	Miso Glazed Broccoli	

SAUCES - 3

Penderyn & Peppercorn Red Wine Sauce	BLOK Bisque
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EGG FREE
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APÉRITIF		125ml
	Pommery Brut Royal	14
	Veuve Clicquot Brut FR	16
	Laurent Perrier Rosé FR	23
	BLOK / Bombay Sapphire / Lemon / Sugar / Egg White	16

SNACKS	Charred Focaccia / Beef Dripping Butter	6
	Aged Beef / Shallot / Truffle / Taco	11
	Salt ‘n’ Pepper Squid / Romesco Sauce / Lemon	12

STARTERS	Beef Carpaccio / Smoked Labneh / Burnt Onion / Hazelnut / Caviar	14
	Fish Pie / Scallops / Girolle / Celeriac / Onion	19
	Local Goats’ Curd / Frandy’s Honey / Beetroot / Toasted Walnut / Chicory	11
	Pork Belly / TJ’s BBQ Sauce / Crispy Seaweed / Scratchings	13

MAINS	BBQ Monkfish / Celeriac & Rib Terrine / Truffle / Girolle	29
	Home-Salted Cod / Brown Shrimp / Parsnip / Savoy / Hazelnut	27
	Roast Duck Breast & Chou Farci / Cauliflower / Girolle / Salted Grape	26
	Pumpkin Gnocchi / Onion / Chestnut Mushroom / Apple / Parmesan	20

OFF THE CHARCOAL GRILL

250G AGED SIRLOIN <i>Lightly Marbled</i> / Lean / Top Fat	32
300G AGED RIB-EYE <i>Well Marbled</i> / Good Fat Content / Exceptionally Tender	34
250G AGED FILLET <i>Lean</i> / Delicate / Buttery Texture	38

TOMAHAWK <i>On The Bone</i> / Beautifully Marbled / Rich Fat Content Best Served Medium to Medium Rare.	12 / Per 100g
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PORTERHOUSE <i>Spoilt For Choice</i> / Fillet / Sirloin / On The Bone	12 / Per 100g
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CHATEAUBRIAND <i>Exceptionally Tender</i> / Prime Cut / Lean Best served Medium Rare.	115
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All sharing steaks served with a choice of **two sauces** & **two sides**.

6 -	SIDES	- 7
French Fries	Celeriac & Rib Terrine	Leek & Spinach Gratin
The Griffins Cabbage	Truffle & Parmesan Chips	Garlic Mushrooms with Sherry & Thyme
Cheesy Mash	Miso Glazed Broccoli	

SAUCES - 3

Romesco Sauce	Red Wine Sauce
Penderyn & Peppercorn	Mushroom & Cognac
Black Garlic & Miso Butter	BLOK Bisque
Café de Paris Butter	

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