

BLOK

Fine Dining By Fire

À LA CARTE
FESTIVE MENU

BLOK

NIBBLES

Ground Bakery Sourdough / Marmite Butter	6
Cauliflower Cheese / Truffle / Parmesan / Chive	7
Roast Chicken / Katsu Curry / Pickled Mooli / Ginger	8
Nocellara Olives / Lemon / Thyme / Garlic	4
Jumbo Prawn Over Coals / Cafe de Paris	13
Salt 'n' Pepper Squid / Mojo / Aioli	9

STARTERS

Crab / Crumpet / Bisque / Sea Herbs / Preserved Lemon / Parsley	14
Smoked Beef Carpaccio / Wasabi / Soy Cured Egg / Coal Crackers	13
Scallop Tikka Masala / Puffed Rice / Coriander	17
Jerusalem Artichoke / Pear / Walnut / Perl Las / Grape / Sourdough	9
Heritage Beetroot Tartare / Whipped Almond / Raisin / Tamarind	10
Honey Roasted Carrot Soup / Cumin / Welsh Cheddar / Apple 🍏	7
Chicken Liver Parfait / Blood Orange Chutney / Sourdough 🍏	8

MAINS

Butter Roasted Hake / Cauliflower Textures / Raisin / Ras el Hanout	21
BLOK Burger / Potato Bun / Hafod Cheddar / Leeks / Bacon	16
Venison Loin & Shepherds Pie / Parsnip / Red Cabbage / Chocolate	26
Lamb Rump & Croquette / Broccoli / Feta / Hazelnut	23
Roasted Garlic Gnocchi / Leek / Onion / Pickled Giroles / Truffle 🍏	18
Turkey Ballotine / Charred Parsnips & Puree / Brussels / Turkey Sauce 🍏	21

OFF THE CHARCOAL GRILL

250G AGED SIRLOIN	27
<i>Lightly Marbled / Lean / Top Fat</i>	
300G AGED RIB-EYE	30
<i>Well Marbled / Good Fat Content / Exceptionally Tender</i>	
250G AGED FILLET	38
<i>Lean / Delicate / Buttery Texture</i>	
LOBSTER HALF/FULL	35/55
<i>Thermidor Sauce</i>	

OFF THE BLOK

TOMAHAWK

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

9 / Per 100g

PORTERHOUSE

Spoilt For Choice / Fillet / Sirloin / On The Bone

9 / Per 100g

CHATEAUBRIAND

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

110

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

5 - SIDES - 6

French Fries	Rosemary & Parmesan Chips
Hafod & Herb Mash	Truffled Mac 'n' Cheese
Greek Salad	Dauphinoise Leek & Spinach Gratin
Honey & Mustard Roasted Squash	Miso Glazed Broccoli
Charred Savoy & Mustard Dressing	Braised Red Cabbage
 Duck Fat Roasties	Pigs in Blankets 
 Honey Roasted Carrots & Parsnips	Brussel Sprouts with Bacon 

SAUCES - 3

Bordeaux & Bone Marrow	Langoustine Bisque
Brown Butter Bernaise	Black Garlic & Miso
Bourbon & Green Peppercorn	Butter Blue Cheese
Green Mojo	Butter Cafe du Paris Butter

Festive Menu Options

All our food at BLOK is prepared in an environment where allergens are present, please let your waiter know if you have any food 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 allergins in our kitchen.
Inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

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