



STARTERS/SNACKS

PITA BREAD, LIGHTLY GRILLED WITH DIPS *	5
HOT WINGS AND RANCH TO DIP	6.5
GRILLED AVOCADO HALVES FROM THE BIG GREEN EGG WITH TOMATO SALSA	6.5
STEAK TARTARE, CLASSIC	9
CHARCUTERIE PLATTER OF CURED SAUSAGES WITH CHEESE AND PICKLES	10
BARBECUED JERK CHICKEN WITH A SPICY DRESSING	6

BUTCHER'S AGED STEAKS

**30 TO 40 DAY DRY AGED TO CREATE A MAXIMUM BEEF
FLAVOUR WITH A HINT OF NUTTINESS.**

T-BONE 550GR	38
ENTRECOTE 300GR	26
RIB EYE 400GR	31

STEAKS ARE GARNISHED WITH ROAST POTATO GRATIN AND GRILLED VEG

THE BUTCHER'S CUTS

HANGER STEAK 220-260GR	18.5
NAMED FOR THE FACT THAT IT HANGS DOWN FROM BETWEEN THE TENDERLOIN AND THE RIB	
RUMP STEAK 240-280GR	19
SUPER TASTY AND TENDER, CUT FROM THE BACKSIDE OF THE COW	
BAVETTE 240-280GR	18.5
LOOSELY TEXTURED AND FULL OF FLAVOUR, FROM THE FLANK.	

STEAKS ARE GARNISHED WITH POTATO GRATIN AND COLESLAW

MAINS FROM THE BLOCK

STEAK BURGER WITH CHEESE & BACON ON A BUN WITH FRIES	16
BEEF SHORT RIBS, LOW AND SLOW WITH MASH, VEG AND PICKLES	23
PORTOBELLO MUSHROOMS, CHEESE & BACON(OPTIONAL) ON A BUN WITH FRIES	14
RIBS (BELLY ON) FROM THE BUTCHER'S BLOCK WITH COLESLAW	16
PULLED PORK WITH COLESLAW AND PICKLED CHILLIES WITH FRIES	14
HOME MADE FALAFEL SALAD SERVED WITH PITA BREAD AND TZATZIKI*	13
HALF A SPICY BBQ CHICKEN, SMOKED, ROASTED AND SERVED WITH FRIES	17

SIDES

MAC AND CHEESE WITH SMOKED CHEDDAR*	4.5
GARLIC & CHILLI ROASTED BROCCOLI AND CAULIFLOWER	4
GNOCCHI IN CHORIZO AND SAGE BUTTER	4.5
WEDGE SALAD, RANCH DRESSING AND BACON CRUMBLE	3.5
SKIN-ON RUSTIC FRIES*	3
WATERMELON WEDGE WITH PASSION FRUIT VINAIGRETTE	7.5

DESSERTS

BRIOCHE BRÛLÉE - RICH, CREAMY AND CRUNCHY	5.5
COOKIE DOUGH AND ICE CREAM WITH SALTED CARAMEL & OREO CRUMBS	5
B&B BROWNIE WITH SALTED CARAMEL GELATO	6.5
GINGER PARFAIT WITH HONEYCOMB CRUMBLE	6

* VEGETARIAN ** HAVE ALLERGIES? TELL OUR STAFF

BLOCK & BARRELS
