

# BONEANDBLOCK

## SPECIALITY GRILL

### 250G SIRLOIN STEAK

40 day dry aged Sirloin Steak.

Includes one side and one sauce

### 300G RIBEYE

40 day dry aged ribeye steak.

Includes one side and one sauce

### 250G FILLET

40 day dry aged Ribeye Steak.

Includes one side and one sauce

### 1KG GALICIAN PRIME RIB OF BEEF

40 day dry aged Galician Rib of Beef from retired Frisian dairy cows between 6-8 years old. This type of ageing allows more natural grass-fed marbling of the beef

Includes two sides and two sauces

**Great to share between 2-3 People**

**ADD GARLIC PRAWNS**

## SIDES

### BEEF DRIPPING FRIES (GF)

### CREAMY MASH

Smooth, creamy mashed potatoes (GF/V)

**ADD TUNWORTH CHEESE**

### TRUFFLE FRIES

Beef Dripping Fries served with Parmesan and Truffle

### BUTTERED GREEN BEANS

Green beans, butter, garlic, lemon & parsley (V)

### GARLIC MUSHROOMS

Roasted Button Mushrooms in Garlic Butter (GF/V)

### SAUCES

Chimichurri sauce (V/VE/GF)

Peppercorn sauce (GF)

Cafe de Paris Butter (GF)

Red Wine Gravy (GF)

### STICKY TOFFEE PUDDING

With toasted hazelnuts, toffee sauce & clotted cream (V)

# **BONEANDBLOCK**

## **STEAK FRITES**

Aged rump steak, garlic butter, beef dripping fries, watercress (GF)

**ADD GARLIC PRAWNS**

## **AGED BURGER**

American cheese, burger sauce, sliced onion, dill pickles

## **BBQ BEEF BRISKET ROLL**

Slow cooked beef brisket, BBQ sauce, celeriac & mustard slaw,  
crispy shallots

## **STEAK CIABATTA**

Horseradish mayo, onion jam, watercress