

# **BONEANDBLOCK**

## **STEAK FRITES**

Aged rump steak, garlic butter, beef dripping fries, watercress (GF)  
**ADD GARLIC PRAWNS, PEPPERCORN SAUCE OR CHIMICHURRI**

## **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

# BONE AND BLOCK

## 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 RARE BREED COTE DE BOEF

40 day dry aged Cote de Boeuf from Highland cows,  
aged in our Himalayan salt chambers. 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

### 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)