

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

GRILLED LAMB KEBAB

Grilled spiced lamb, hummus, mint, chimichurri, pickled onion, cucumber
salad. Served on a grilled flatbread

PORK TOMAHAWK

Dry aged pork tomahawk, romesco, chimichurri, flaked almonds and fried egg

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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)

SWEET CHILLI HALLOUMI BITES

Fried halloumi glazed in sweet chilli sauce

TRUFFLE FRIES

Beef Dripping Fries served with Parmesan and Truffle

CRISPY FRIED MUSHROOM

Pano fried field mushrooms, roast garlic aioli &
parmesan

TENDERSTEM BROCCOLI

Charred Tenderstem, romesco, vinaigrette,
toasted almonds (V/VE/GF)

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)