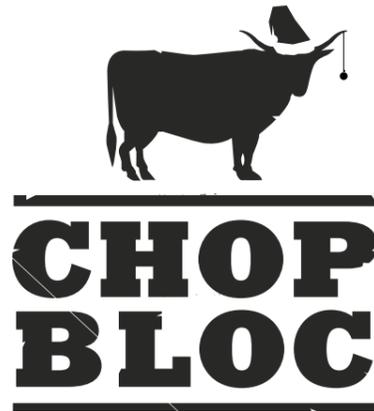


CHOP BLOC FESTIVE GROUP MENU

Two courses £30.00

Three Courses £35.00

Includes a glass of prosecco upon on arrival.



Starters

Beetroot Salad (v)

Golden & purple beetroot with goat cheese, mixed cress served with a red wine vinegar shallot dressing.

Panko Pork Belly

Slow roasted pork belly fried in panko breadcrumbs, kecap manis & apple chutney.

Ribeye Tacos

Soft tacos topped with diced ribeye, marinated in soy sauce, garlic, fresh chilli, sesame oil. Finished with pickled onion, avocado, sriracha mayo.

19 Hour Smoked Brisket & Hummus

Homemade 19 hour smoked brisket, hummus, pomegranate seeds & olive oil. Served with homemade crusty bread.

Tequila Cured Salmon

Salmon cured in a tequila served with pickled cucumber & crème fraîche.

Homemade Lobster Bisque

Homemade lobster bisque served with crusty bread.

Main Courses

Herb Roasted Chicken & Chips

Roasted half chicken, marinated in herbs & chimichurri.

Grilled Seabass & Chips

Seabass cooked over charcoal, dressed with olive oil & grilled lemon. Served with a fennel salad.

Veggie Burger & Chips (v)

Homemade beetroot, cauliflower, quinoa, panko breadcrumbs & egg patty. Served with cheddar cheese & miso mayo, on our homemade brioche buns.

Josper Bacon Burger & Chips

Thick, 300g patty cooked medium rare on the Josper, double cheddar cheese, bacon, ketchup, mayo, mustard, lettuce, tomato, onion, brioche.

Steaks

All served with chips & steak sauce.

Larger steaks are available upon request. Additional sides available from our main menu when pre-ordering.

Rump 400g

The hardest-working muscle. Excellent flavour and matured until it's tender. This is the butchers' choice, best cooked medium rare or less.

Sirloin 300g

A great balance of tenderness and flavour. A good fat covering and well-marbled steak, best cooked medium rare.

Ribeye 300g

The boneless rib steak, which is well-marbled with a central pocket of fat to give a rich beef flavour. Best cooked medium to allow the fat to render. If you prefer your meat well done, the ribeye is the best choice.

Fillet 225g - £5 Supplement

The laziest muscle of the animal. Incredibly tender, very lean and best cooked medium rare. The most tender cut.

T-Bone 500g - £5 Supplement

Two steaks in one from the bone-in loin, dry-aged on the bone; fillet and sirloin separated by the T-bone. Best cooked medium rare.

Choose A Sauce: Peppercorn // Béarnaise // Chimichurri // Red Wine Veal Jus // Blue Cheese // Weeping Tiger Chili

Suggested Wine Pairings

Rump / Sirloin: Vivanco Rioja Reserva - ESP £40

Ribeye: Catena 'Appellation Vista Flores' Malbec - ARG £35

Fillet: Battle of Bosworth White Label Pinot Noir - AUS £36

Grilled Seabass Spy Valley Sauvignon Blanc - NZL £32

Pre-order half a bottle of our house red, white or rosé wine for £10 per guest.

Prosecco Valdobbiadene Brut Jeio Bisol NV - ITA £30

Ridgeview Cavendish Brut 2014 - GBR £50

Laurent Perrier Brut NV - FRA £70

Homemade Desserts

Traditional Christmas Pudding

Chocolate Brownie

Sticky Toffee Pudding

Key Lime Semifreddo

Chocolate Peanut Butter Bomb

Dessert Wine 75ml

NV Fondo Antico Baccadoro Passito £4.00
Sicily, Italy

2012 Royal Tokaji Late Harvest £5.00
Tokaji, Hungary

Cheese

£3 supplement

Taleggio, Manchego & Montgomery cheese served with celery, chutney, fruit and a selection of biscuits.

Port 50ml

Warre's Warrior Port £5.50

Warre's 20 Year Old Tawny £9.00