



BLOCK SOHO

**PREMIUM
FEAST 75**





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FOR THE TABLE

Vintage Organic Cheddar Croquettes **V** *Spicy plum chutney*
Beef Brisket Croquettes *BBQ mustard*

STARTERS TO SHARE

Longhorn Beef Carpaccio **G** *Shaved Parmesan, sea salt*
Smoked Burrata **G** **V** *Heritage tomato, red wing onion, ages balsamic vinaigrette*
Salmon Tartare* *Wasabi citrus, herring pearls, sourdough crispbread*

MAINS

Huntsham Court Farm Steaks *Himalayan Salt hung beef*
Cote de Boeuf **G**
T-Bone steak **G**
Beef Fillet **G**

SERVED WITH

House Caesar Salad **V*** Skin on Fries **G** **Ve** Charred Corn on the Cob **V***
Heritage Cherry Tomatoes *Crispy shallots* **Ve** Peppercorn & Sticky Bourbon Sauces **Ve**

MEAT FREE OPTIONS

Block Beurre Turbot *Grilled over coals* £65 Feast
Roasted Aubergine **Ve** *Labneh, Dukkah, chilli* Feast £42

PUDDINGS

Madagascar Bourbon Vanilla Crème Brulee **V** **G** *Victoria plum*
Dark Chocolate Tart **V*** *Morello cherries*
British Cheeses *Barkham blue, vintage smoked organic Cheddar, Golden Cross
ashed goats's cheese, sourdough crispbread, plum chutney*



V Vegetarian **Ve** Vegan **G** Gluten Free **N** Contains Nuts *Gluten free option available

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance let us know before ordering. Our prices & ingredients are subject to change to reflect seasonality and market value. A discretionary 12.5% service charge will be added to your bill.