à bloc

Please ask your server for our allergen information. Due to the small size of our kitchen, we cannot guarantee that our food will be safe from traces of allergens. Please inform a server of your allergy and we will do our best to accommodate.

Flip the page to see our incredible suppliers list, who we're very proud to work with.

on toast

Avocado Toast 13.5

Whipped feta, sliced avocado, poached eggs, pickled onion, pine nuts, chilli honey on sourdough toast. v

Bloc Beans on Toast 11.5

Slow cooked bloc beans, fresh herbs on sourdough toast. v/ve

+ Feta 2

Wild Mushrooms on Toast 14.5

Wild mushrooms with garlic, white wine & tarragon, two poached eggs, butter bean puree, fresh herbs, on sourdough toast. v

something sweet

Porridge Bowl 9.5

Coconut, chia seed and oat porridge, poached spiced plum, flaked almonds, house nut butter. ve

Pollen French Toast 14

Monthly seasonal French toast made with brioche baked by Pollen Bakery - ask our team for more information.

Granola Bowl 9.5

Seasonal fruits and compote, nut butter, greek yoghurt, house granola. v

plates

Bloc Breakfast 15

Farmhouse sausage, bacon, eggs of your choice, roast tomato, mushroom, hash brown, bloc beans, sourdough toast.

+ Make it veggie

Hot honey halloumi, eggs, mushroom, roast tomato, avocado, hash brown, bloc beans, sourdough toast.

Steak & Eggs 20

Black treacle and garlic hanger steak, hashbrowns, fried eggs, chimichurri, house hot sauce.

Colombian Breakfast 15

Spring onion and cheese arepas, fried egg, chipotle halloumi, garlic aioli, avocado, slow roast tomato, house hot sauce, bloc beans, fresh lime and toasted corn. v

Middle Eastern Eggs 13

Garlic chilli crisp yoghurt, z'atar chimichurri, toasted dukkah, pickles, fried eggs and fresh herbs, with flatbread.

+ Braised short rib beef 3.5
+ Wild mushrooms 3

Bloc Benedict 16

Braised short rib beef on sourdough, yuzu hollandaise, split green sauce, two poached eggs, crispy shallots, sweet pickled jalapeños.

sandwiches

Bloc Brioche Bun 10.5

Sausage, bacon, egg, american cheese on house brioche bun.

Swap it out for a dirty glazed doughnut bun! +2

à bloc Filet-à-Fish 12.5

Battered haddock fillet, chilli-crisp tartare, lettuce, american cheese, pickles on house brioche bun.

more

Sourdough Toast & Butter 4.5

Raspberry jam
House nut butter
Lime curd
Marmite

Hash Browns 6

House hash browns served with a dipping sauce of your choice.

Extras

Bacon, sausage 3
Poached / fried egg 2
Chipotle halloumi 3.5
Avocado 3
Portabello mushrooms 3

Sauces 2.5

House hot sauce
Chipotle aioli
Yuzu hollandaise
Crispy chilli oil

à bloc | *suppliers list*

We're joining the mission here at à bloc to keep things seriously local, fresh, traceable, and as sustainable as we can possibly be. Here are a few of our beloved local suppliers.

Woodhouse's Mushrooms are located in the village of Dunham Massey near Altrincham. Woodhouse's Speciality Mushrooms supplies fresh, locally grown mushrooms to nearby food businesses and restaurants. Their operation focuses on artisan-scale mushroom cultivation, emphasising local supply and flavour. Their mushrooms are at the heart of our menu. It's great being able to work with such an incredible company delivering exceptional ingredients.

W H Frost is a family-run butcher based in Marton, Macclesfield, Cheshire. They trace their roots back to 1890 and the business has been built up through generations of the Frost family. Their approach emphasises traditional quality butchery, focusing on sourcing British meat from independent farms in and around Cheshire and the North West.

They are where all of our meat goods come from. We're proud to have worked with them from the beginning and are now taking their produce to our second site - à burger.

Rice Over Everything is a Manchester-based small-batch condiment brand founded by May, originally from Myanmar (Burma). During the first lockdown, she began making Burmese-style chilli oil jars in her kitchen as gifts for friends and family. The first batch proved so popular that she turned it into a business.

The brand produces handcrafted chilli jars inspired by Burmese cuisine, made in Manchester, with varieties such as the "Original Burmese", "Shiitake & Peanuts", and "Dried Shrimps & Fish Sauce". We proudly use her chilli oil across our menu, as we truly believe it's the best in Manchester.

The Easy Fish Co. is a family-run specialist fishmonger and seafood restaurant located in Heaton Moor. They trace their roots back over 120 years to the fishing trade, originally operating from the old Smithfield Market in Manchester. Their Heaton Moor fishmonger was established in 2008.

In 2014, they expanded the space by adding a 30-cover restaurant behind the fishmongers to serve freshly prepared seafood. Their ethos emphasises freshness, responsible sourcing (fish hand-picked from Smithfield Market each morning or from trusted coastal suppliers), and high quality.

Pollen Bakery was founded in 2016, originally operating from a railway arch beneath Manchester Piccadilly Station. Since then, they've grown considerably, relocating to larger premises in Ancoats and later opening a further café.

Their philosophy emphasises high-quality handmade baking and artisan techniques, especially sourdough. We just love their sourdough and Milk Loaf, and we're very proud to be able to work with them.

Poplars Farm is located on Barbers Lane, Antrobus (near Northwich), Cheshire. They operate as a free-range egg production centre, providing "fresh, quality brown eggs laid by hens free to roam on grassland." What is a café if not for its rich, golden yolks?