

**BUTCHER PRICE  
MONDAYS**

— Big Chops at Butcher's Prices

# Blacklock

**BLACKLOCK  
SUNDAYS**

Roasts almost as good as Mum's

**PRE-CHOP BITES** ..... 3 per plate of 3

Chicken & Horseradish  
Egg & Anchovy  
Cheese & Pickle

**STARTERS**

Pig's Head on Toast with Gravy ..... 6.5  
Mushrooms on Toast creamy on Sourdough ..... 6  
Cull Yaw Crumpet (also with Gravy) ..... 7

**PARTICULARLY GOOD AT LUNCH  
(DINNER TOO)**

Swiftly served to be lunch-break-friendly.

Pork Belly Bun ..... 10  
Wrapped in crispy crackling to make your knees  
tremble with a refreshing slaw and apple ketchup.

Steak Sarnie ..... 12  
Our take on the classic "Steak-On-White" first  
served at Louis' Lunch in New Haven in 1895.

Blacklock Burger ..... 12  
A double cheeseburger Blacklocked with onions  
caramelised in a healthy glug of vermouth.

**MEAT-FREE MAINS**

We love the best of British veg, too.  
Especially with a lick of flame from the grill.

Barbecued Herefordshire Frier ..... 14  
Piled high on a bed of coal roasted Jerusalem artichokes  
and spelt grain.

**SIDES** ..... 4

Beef Dripping Chips  
10 Hour Ash Roasted Sweet Potato  
Barbecued Baby Gems & Anchovy Dripping  
Heritage Carrots & Hazelnuts  
Kale & Parmesan  
Spring Salad  
Heritage Broccoli & Walnut Salad  
Bread & Gravy ..... 3  
Invisible Chips for Ukraine ..... 2

**INVISIBLE CHIPS**

*#CookForUkraine*

All proceeds go towards helping those affected in Ukraine.  
Find out more at [justgiving.com](http://justgiving.com)

**COVENT GARDEN**

Steak, Stilton & Bone Marrow Pie ..... 16  
Slowly cooked until falling from the bone, dressed to  
the 9s in Blacklock gravy and fuelled liberally with bone  
marrow for added vigour. A proper pie, that also makes a  
decadent side.

**SKINNY CHOPS** ..... 4.5 per chop

Inspired by Joe Beef and grilled blushing pink —  
with the help of vintage Blacklock irons.

**— ALL IN**

This is for you, dear sharers.  
Pre-chop bites followed by a heady  
mix of beef, pork and lamb skinny chops  
piled high on charcoal-grilled flatbreads  
with a choice of side each.

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22 per person (2 people or more)

**STEAKS**

Dry Aged up to 55 days - we use the whole animal to  
make something of everything.

Denver ..... 12  
Rump Fillet ..... 14  
Rump Cap ..... 16  
Sixth Rib-eye ..... 18

**BIG CHOPS**

Door-stop-thick and fit for two-to-share.

Lamb Rump ..... 6 /100g  
Rind on Pork T-Bone ..... 18  
Smoked Bacon Chop ..... 14  
Prime Rib ..... 9 /100g  
Porterhouse ..... 9 /100g  
Bone in Sirloin ..... 9 /100g

**SAUCES**

Chilli Hollandaise ..... 1.5  
Green Sauce ..... 1.5  
Bearnaise ..... 1.5  
Blacklock Gravy ..... 3  
Chop Sauce ..... 3  
Garlic Marrow Spread ..... 3

We add a discretionary 12.5% service & hospitality charge to all bills every  
penny of which is shared by the team who looked after you today. If for any  
reason you felt the care you received fell short, please do say and we'll remove  
it for you.

If you have any allergies, do kindly let us know when you order.

**PLANET PROMISE**

For every meal you've enjoyed, we plant a tree in our Blacklock Forest.

# Blacklock

**BUTCHER PRICE**

**MONDAYS**

— Big Chops at Butcher's Prices

**SUNDAYS**

Us Brits get all **SENTIMENTAL** about our Sunday Roasts. An opportunity to get round a big table with friends and family and **REGALE EACH OTHER** of the week's goings on.

Many **CLAIM** to have the best, but we know no roast will ever beat the **NOSTALGIC FEAST** Mums dish out up and down the land each week. We do our best to get as close to that comforting feast safe in the knowledge that it'll only ever be **ALMOST AS GOOD AS MUM'S**.

**EYE OPENERS**

If you had a big Saturday or need a little booster to kickstart your Sunday.

**Breakfast Martini** ..... 6.5  
An eye opener for those of distinction since the 1920's.  
Gin, lemon and sweetened with orange marmalade.

**Beefy Mary** ..... 7.5  
Our beefed up take on the morning-after classic.  
Vodka, lemon, tomato juice, spices, beef jus & smoke.

**ON TOAST**

**Pig's Head**  
Pickled chillies and Blacklock Gravy ..... 6.5

**Mushrooms**  
Creamy Coombeshead Sourdough..... 6

**Cull Yaw Crumpet**  
(also with Gravy) ..... 7

**MEAT-FREE**

We love the very best of British veg, too.  
Especially with a lick of flame from the grill.

**Celeriac Roast** ..... 14  
Whole celeriacs are slow roasted over open coals and served with all the Sunday Roast trimmings — meat-free of course.

**SIDES**

**Cauliflower & Four Cheeses**  
Arriving to the table bubbling like Mt. Vesuvius ..... 4

**Celeriac Mash**  
Mashed smooth with sage butter ..... 4

**SAUCES**

Sunday favourites of creamed horseradish, mint sauce and apple ketchup — served with each roast.

**Invisible Roasties for Ukraine**..... 2

**INVISIBLE ROASTIES**

All proceeds go towards helping those affected in Ukraine.  
Find out more at [justgiving.com](http://justgiving.com)

## — ROASTS

Whole joints are roasted over open coals and English oak the traditional way.

- 55 Day Aged Beef Rump.....20
- 28 Day Aged Lamb Leg.....19
- 21 Day Aged Pork Loin.....18

Served with Yorkshire pudding, duck fat-roast potatoes, a selection of seasonal vegetables and an unsparing amount of Blacklock Gravy.

## — ALL IN

This is for you, dear sharers.  
A heady mix of Beef, Lamb and Pork Roasts with all of the above trimmings.

22 per person  
(2 people or more)

We add a discretionary 12.5% service & hospitality charge to all bills every penny of which is shared by the team who looked after you today. If for any reason you felt the care you received fell short, please do say and we'll remove it for you. If you have any allergies, do kindly let us know when you order.

**INDEX**

Cocktails That Give Back .....2  
Off The Sauce .....2  
The Drawing Board .....3  
Beers & Cider .....4  
Wine On Tap & By The Glass .....5  
Our Favourite Wines .....6  
A Strong Finish .....8

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**Under Careful Supervision**  
by **BLACKLOCK BAR KEEPS.**

## COCKTAILS THAT GIVE BACK

We endeavour to build on our approach to our Pip to Peel philosophy. For each cocktail you sip, mindful ingredient selection has been at the forefront.

- Spring Negroni\*** Rocks ..... 6.5  
Gin, Campari, Select aperitivo, Cocchi americano and Pedro Ximénez.  
*"The bitters are excellent for your liver, the gin less so, but then they balance each other"*  
Orsen Welles, an avid Negroni aficionado in the 40s.
- Old Fashioned\*** Rocks ..... 6.5  
Bourbon, sugar and bitters. The favourite of Don Draper and all the Mad Men at Sterling Cooper in 1960's New York.
- White Port Cobbler** Highball ..... 8  
White port, gin, lemon and sugar. This delicious potation is a classic American invention. Using white port over sherry it is sure to satisfy all tastes and a true thirst quencher.
- City Slicker** Flute ..... 7  
Apricot and Campari topped with Birbet, a sweet Piedmontese red. A fluted twist on a Spagliato for the sharp City Slicker.
- Grandpa's Tinkered Tonic** Highball ..... 6.5  
Scarpa sweet vermouth, orange sherbet, tonic served long. A stealth raid on Grandad's drinks cabinet.
- Beefy Mary** Highball ..... 7.5  
Our beefed up take on the morning-after classic. Vodka, lemon, tomato juice, spices, beef jus & smoke.
- Stiff Neck** Straight up ..... 7  
Vodka, Tio Pepe, pear and earl grey. One for the Martini drinkers among us, or at least James Bond enthusiasts. Gibson in style served with a mini onion.

### \*FOR THE TABLE

IF YOU'RE PARTYING, WHY NOT ORDER  
A BOTTLE FOR THE TABLE FOR 56?

## OFF THE SAUCE

For those looking for all the fun but none of the alcohol or fuzzy mornings.

- Dry Old Fashioned** ..... 5  
All the smokiness and decadence of an Old Fashioned but none of the hangover.
- Hibiscus Agua Fresca** ..... 3.5  
Good for the heart, good for the liver
- Lucky Saint Unfiltered Lager** ..... 4  
Super dry, incredibly crisp and refreshing 0.5%.
- Grapefruit Shirley Temple** ..... 3.5  
Extra grapefruit to keep your 'Eyes Bright'
- Kel's Orange Soda** ..... 3.5  
An infamous 90's classic using the Pip to the Peel

- Usual Suspects** Straight up ..... 7  
One of our favourites from our friends across the pond at Slowly Shirley in NYC. A Harmonious blend of tequila, grapefruit, lime and sparkling wine with a kick of jalapeño pepper.
- Son of the Soil** Rocks ..... 7  
Mezcal, cherry aperitif, sage, agave and lemon. Earthy tones freshened up by sour cherry and a herbaceous bouquet.
- Social Climber** Highball..... 7  
Havana 7yo, all spice, falernum, lime, ginger and bitters. Rum punch in style, with a touch of sweet spice, for a wintry eve.
- Delaplane Coffee** Straight up ..... 6.5  
Our subtle take on the classic adds rum with cold brew and maraschino cherry to soften the walk home.
- Cherry Bomb** Straight up ..... 7.5  
Our homemade raspberry liqueur, amaretto and Branca Menta. Who would have thought it could taste like cherries?
- Velvet Southside** Straight up ..... 6.5  
Lime and falernum gin, lime, mint. Historically fuelling the Chicago southside mobsters during prohibition.
- Smokescreen** Highball ..... 6.5  
A splash of Ardbeg hides behind melon, verjus and cold brew green tea. Perked up with a dash of Absinthe.



**The  
“DRAWING BOARD”.**

This is our Bar Keeps opportunity to **MIX A FUTURE CLASSIC**. If you try today’s **CREATION** and love it, you might see it on the menu one day, not scribbled in pen.

— THIS WEEK’S SPECIAL:

*Hard Act*

*Blood Orange Gin, Ginger  
Chartreuse + Lemon.*

*£7.50*

## BLACKLOCK — BREWS

It's fair to say we have a very **PARTICULAR** love affair with Cornwall. **PHILIP WARREN** looks after the Blacklock herd on the lush Cornish fields and since day one, Eddie and his team at **HARBOUR BREW CO.** have brewed all our beers from their home in North Cornwall. After a trip down to see them with the team — and a few too many that evening — we hatched a plan to brew our very own spec of **BLACKLOCK BREWS.**

### Blacklock Lager 4% 4

Herbaceous and crisp. This light, fresh and moreish lager is just as good with food as it is without.

### Blacklock Pale 3.8% 4

Pine & zesty meets citrus & barley with a clean & dry grapefruit finish.

### (GUEST) Big Wednesday IPA 5.6% 5.5

Brewed by the gang down at Harbour, this IPA brings juicy tropical fruit and a mouthfeel that's robust and bold.

### BLACKLOCK

### Chocolate White Stout 6.8% 5.5

Misleading as the name may be, our white stout, inspired by our white chocolate cheesecake, shares closer relations to a pale ale but with all the wintry deliciousness of a milk stout.

Expect sweet spice, vanilla, coffee and chocolate. A warming companion on a winter's eve.

### BOTTLES & CANS

Thornbridge 'Tzara' Kolsch..... 5.5  
Brewed up north in Bakewell to the German Spec 4.8%

Villages 'Rafiki' Pale Ale ..... 5.5  
American in style, sessionable pale 4.3%

Lucky Saint Unfiltered Lager ..... 4  
Super dry, incredibly crisp and refreshing 0.5%.

### CIDER

Life isn't all beer and skittles,  
so how do you like these apples?

Kentish Pip 'Skylark' ..... 5.5  
Medium-Dry and deliciously juicy 5.5%

## WINE ON TAP & BY THE GLASS

No longer the realm of students drinking Blue Nun out of a bag in their university dorm. Wine on Tap is now an incredibly sustainable way for top producers to put their best plonk in keg and for our dreams of wine to flow from a tap to come true.

	SMALL	LARGE	CARAFE	BOTTLE	LITRE
<b>WHITE</b>					
Garganega/Pinot Bianco, Domus ..... Veneto, Italy NV	4.5	6	16	22	30
Verdejo, Bernardo Farina ..... Castilla y Leon, Spain 2019	5.5	7	20	27	38
Grecanico, Cantina Marilina 'Sketta' ..... Sicily, Italy 2019 (bottle)	6.5	8.5	24	32	45
<b>ROSE</b>					
Cinsault, Chateau Pesquie 'Paradou' ..... Ventoux, France 2018	6	8	22	29	40
<b>RED</b>					
Sangiovese/Cab Sauvignon/Merlot, Domus ..... Veneto, Italy NV	4.5	6	16	22	30
Primitivo, Domus ..... Puglia, Italy 2020	5	6.5	18	26	34
Tempranillo, Familia Bastida 'Alceo' ..... La Mancha, Spain 2020 (bottle)	6	8	22	29	40
Syrah/Cabernet, Blacklock x Mick Craven ..... Stellenbosch, South Africa 2020	6.5	8.5	24	32	45

### BLACKLOCK SYRAH

After a few too many on a trip to **SWARTLAND** to see Mick and Jeanine Craven, we got **TRAMPLING GRAPES**, mixing flavours and hey presto our very own wine was born, kegged up and shipped up the **ATLANTIC**.

SMALL/LARGE 6.5 / 8.5

CARAFE 24

BOTTLE 32 / 45

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## OUR FAVOURITE WINES

We're not ones for a Fine Wine or Reserve List so here are a selection of our favourite wines picked up from many travels abroad and smuggled home for you to enjoy.

### FRESH ZIPPY WHITES

A good hit of citrus and thirst quenching.

Sauvignon Blanc, Le Deux Moulin  
Loire, France 2020 ..... 27

Chablis 1er Cru, Sébastien Damp  
'Fourchaume' Chablis, France 2019..... 65

### RICH TEXTURED WHITE / ORANGE

Our favourite white that can handle some meat.

Bourgogne Blanc, Thierry Pillot  
Burgundy, France 2018..... 66

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### GLUGGABLE JUICY REDS

These wines won't scream for attention or tire out the palate. Easy drinking, fruit forward with lots of balance.

Garnatxa Negra, Herència Altés  
Terra Alta, Spain 2019..... 32

Pinot Noir, Miroglio 'Soli'  
Thracian Valley, Bulgaria 2019 ..... 37

Touriga Nacional, Fitapreta Vinhos  
'Vai Nua' Alentejo, Portugal 2020..... 38

Montepulciano d'Abruzzo, Barba  
Abruzzo, Italy 2020..... 40

Morgon, Guy Breton  
Beaujolais, France 2020 ..... 48

### EARTHY SAVOURY REDS

"Everyone knows clothes maketh not the man"  
Honest wines that speak for themselves

Corbières, Château de Durfort  
Languedoc, France 2020 ..... 38

Tempranillo/Garnacha, Quinta  
Sardonia 'Sardon'  
Castilla y León, Spain 2018 ..... 46

Saint-Émilion, Les Piliers de Maison  
Blanche Bordeaux, France 2018..... 53

GSM, Kalleske 'Clarry's'  
Barossa Valley, Australia 2020 ..... 54

Rioja Reserva, Bodegas Lopez de Heredia  
'Viña Tondonia' Rioja, Spain 2009 ..... 75



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**BIG PUNCHY REDS**

Big wines capable of holding their own alongside a Big Chop or All In

Alicante-Bouschet, Château Viranel Languedoc, France 2019 .....	35	Zinfandel, Chateau Montelena 'Calistoga' Napa Valley, USA 2016 .....	78
Sangiovese, Coste del Vivo 'Rosso No.1' Tuscany, Italy 2016/17/19.....	44	Cabernet Sauvignon, Restless River Hemel-en-Aarde, South Africa 2017 .....	99
Malbec, Bodega Luigi Bosca 'De Sangre' Mendoza, Argentina 2019.....	48		
Priorat, Bodegas Abanico 'Lo Tumilet' Priorat, Spain 2018.....	52		
Langhe Nebbiolo, Giuseppe Mascarello Piemonte, Italy 2018 .....	55		
Malbec, Belasco de Baquedano Mendoza, Argentina 2018 .....	60		
Barolo, Cabutto 'Tenuta La Volta' Piemonte, Italy 2016 .....	76		

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**BUBBLES**

For the Ab Fab amongst us, dahling!

Prosecco, Prima Alta Veneto Italy NV .....	6 / 29	MAGNUM, P.I	
Champagne, Pierre Brocard 'Tradition Brut' Champagne, France NV .....	55	Be as cool as Tom Selleck, without the tash.	
Champagne, Perrier-Jouët 'Grand Brut' Champagne, France NV .....	75	Cabernet Sauvignon, Blank Bottle 'B.I.G' Western Cape, South Africa, 2019 .....	99

## A STRONG FINISH

A non-exhaustive selection of digestifs to fulfil the soul. Either a post chop chaser before the ride home or perhaps you've got a few spare minutes before the theatre calls.

### DESSERT WINES

Sweetened in the late summer sun or fortified to perfection.

Brachetto, Marco Porello 'Birbet'  
Piemonte, Italy NV ..... 7 / 36

Ruby Port, Niepoort 'Ruby Dum'  
Douro, Portugal NV ..... 6 / 60

Pedro Ximénez, Toro Albalá  
Jerez, Spain 2018 ..... 7.5 / 35

### SCOTTISH WHISKY

Balvenie Doublewood Speyside ..... 5 / 9

Clynelish 14 Highland ..... 5.5 / 10

Port Askaig 12 Islay ..... 5.5 / 10

Ardbeg 'Uigeadail' Islay ..... 6.5 / 11.5

### WORLD WHISKEY

Jameson 'Black Barrel' Ireland ..... 5 / 9

Michters 'No1' Bourbon Kentucky ..... 6 / 11

Rittenhouse Rye Kentucky ..... 4.5 / 8

Nikka 'From the Barrel' Japan ..... 5.5 / 10

### MALTERNATIVES

El Dorado 12 Rum ..... 5 / 9

Domaine le Reviser Cognac ..... 4.5 / 7.5

Baron de Sigognac Armagnac ..... 5 / 9

Montenegro Amaro ..... 3.5 / 6

Branca Menta Amaro ..... 3.5 / 6

### "BLACKLOCKCELLO".

We use the **WHOLE**  
**ANIMAL** to make something from **EVERYTHING**  
and our approach to drinks is **NO DIFFERENT.**

Our Pip to Peel philosophy uses the last drop  
of every fruit to bring the Amalfi Coast to  
Blacklock courtesy of a couple of our  
own Italian stallions.

Today's Cello 2.5 / 4.5