

**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

SKINNY CHOPS 4.5 per chop

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

Lamb Cutlet / T-Bone
Pork Loin / Rib / Belly

— 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.

•
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

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

— 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)

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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, Rabarbo Liqueur & Select Aperitivo
"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.
- English Riviera** Flute 6.5
A refreshing gin, elderflower and cider spritz, taking us all back to the sunny shores of the Costa del Margate.
- Grandpa's Tinkered Tonic** Highball..... 6.5
Scarpa sweet vermouth, orange sherbet, tonic served long. A stealth raid on Grandad's drinks cabinet.
- 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.
- 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.
- Beefy Mary** Highball 7.5
Our beefed up take on the morning-after classic. Vodka, lemon, tomato juice, spices, beef jus & smoke.

* FOR THE TABLE

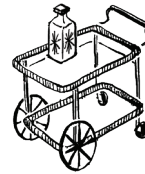
IF YOU'RE PARTYING, WHY NOT ORDER
A BOTTLE FOR THE TABLE FOR 56?

OFF THE SAUCE

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

- Dry Old Fashioned** 5
All the smokiness and decadence of an Old Fashioned but none of the hangover.
- Lucky Saint Unfiltered Lager** 4
Super dry, incredibly crisp and refreshing 0.5%.
- Hibiscus Agua Fresca** 3.5
Good for the heart, good for the liver
- 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:

CITY SLICKER

*APRICOT, CAMPARI
AND SPARKLING SWEET
PIEDMONTESE RED WINE*

£7 (SPRITZ)

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.

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.

WHITE	SMALL	LARGE	CARAFE	BOTTLE	LITRE
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
ROSE					
Cinsault, Chateau Pesquie 'Paradou' Ventoux, France 2018	6	8	22	29	40
RED					
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

PICK OF THE BUNCH

Once in a while we like to crack open **SOMETHING SPECIAL**,
a taster of what we're **CURRENTLY DRINKING** from Our Favourite Wines.

This month we're opening a **TOURIGA NACIONAL** from **FITAPRETA**.
A varietal often playing a lead role in the bigger, bolder sister — Port.

SMALL/LARGE 7 / 9
CARAFE 25
BOTTLE 38

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 Dampit
'Fourchaume' Chablis, France 2018/19 65

RICH TEXTURED WHITE / ORANGE

Our favourite white that can handle some meat.

Alentejano, Fitapreta Vinho 'a Laranja
Mecanica' (Orange)
Alentejo, Portugal, 2019..... 45

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

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

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 2016/17/18.....	44	Cabernet Sauvignon, Restless River Hemel-en-Aarde, South Africa 2017	99
Malbec, Bodega Luigi Bosca 'De Sangre' Mendoza, Argentina 2019.....	48		
Chianti Classico, Monte Ficali 'Vigna Mezzuola' Tuscany, Italy 2018.....	50		
Priorat, Bodegas Abanico 'Lo Tumilet' Priorat, Spain 2018.....	52		
Langhe Freisa, Giuseppe Mascarello 'Toetto' Piemonte, Italy 2018	55		
Malbec, Belasco de Baquedano Mendoza, Argentina 2018	60		
Barolo, Cabutto 'Tenuta La Volta' Piemonte, Italy 2016	76		

BUBBLES

For the Ab Fab amongst us, dahling!

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

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

Compass Box 'Peat Monster' Blend 5.5 / 10

Clynelish 14 Highland 5.5 / 10

Ardbeg 'An Oa' Islay 5.5 / 10

WORLD WHISKEY

Jameson 'Black Barrel' Ireland 5 / 9

Bushmills 10 Ireland 5 / 9

Michters 'No1' Bourbon Kentucky 6 / 11

Ragtime Rye New York 5.5 / 10

Nikka 'From the Barrel' Japan 5.5 / 10

MALTERNATIVES

Diplomatico R.E Rum 5 / 9

R.L Seale's 10 Rum 5.5 / 10

Domaine le Reviseur Cognac 4.5 / 7.5

Baron de Sigognac Armagnac 5 / 9

G. Miclo Framboise Eau de Vie 5.5 / 10

Montenegro 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