

**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 plug of vermouth.

**MEAT-FREE MAINS**

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

- Barbecued British Halloumi ..... 14  
Piled high on a bed of coal roasted Jerusalem artichokes and spelt grain.

**SIDES**

- Beef Dripping Chips ..... 4.5
- 10 Hour Ash Roasted Sweet Potato ..... 4
- Kale & Parmesan ..... 4
- Heritage Broccoli & Walnut Salad ..... 4
- Coal Roasted Beets & Raspberry ..... 4.5
- Heritage Tomato Salad ..... 4.5
- Summer Leaf Salad ..... 4
- Bread & Gravy ..... 4

**PLANET PROMISE**

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

**SKINNY CHOPS** ..... 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.

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24 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.

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# Blacklock

**BUTCHER PRICE  
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**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 kick start your Sunday.

Breakfast Martini .....	7.5	Beefy Mary .....	8.5
An eye opener for those of distinction since the 1920's. Gin, lemon and sweetened with orange marmalade.		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 on 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 ..... 4.5
- Braised Baby Gems & Peas  
Our favourite seasonal greens with a lick of flame from the grill .. 4

**SAUCES**

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

## — R O A S T S

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

- 55 Day Aged Beef Rump.....22
- 28 Day Aged Lamb Leg.....21
- 21 Day Aged Pork Loin.....19

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.

24 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.

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

## COCKTAILS

### — THAT GIVE BACK

While our Chefs and Butchers focus on using the Whole Animal to make something of everything, our Bar Keeps, not wanting to be outdone in their love for Momma Earth, champion our Pip to Peel Philosophy using the last drop of every fruit to limit waste and reduce our impact with delicious cocktails, if we may say so ourselves, a fitting bi-product!

#### **Lemon Drop Collins** Highball ..... 7.5

Absolut Vodka, lemon sherbet, lemon, soda  
This childhood-throwback is sure to whet one's whistle with sweet-shop lip puckering joy!

#### **Summer Negroni\*** Rocks.....7.5

Beefeater Gin, strawberry & aperitif blend  
*"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 .....7.5

Old Forester Bourbon, sugar & bitters  
The favourite of Don Draper and all the Mad Men at Sterling Cooper in 1960's New York.

#### **English Riviera No.2** Spritz..... 7.5

Beefeater Gin, cucumber & elderflower  
Quintessentially British, this light and floral spritz taking us all back to the sunny shores of the Costa del Margate.

#### **\* FOR THE TABLE**

IF YOU'RE PARTYING,

WHY NOT ORDER

A BOTTLE FOR THE TABLE FOR 65?

#### **OFF THE SAUCE**

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

#### **Highpoint Spritz**.....5.5

Highpoint Aperitif, redcurrant, raspberries & tonic water

#### **Nogroni** .....5.5

Three Spirit Livener, berry shrub, verjus & orange

#### **Lowpresso Martini**.....5.5

Three Spirit Social Elixir, coffee & maraschino cherry

#### **Elderflower Collins**..... 4

Elderflower, cucumber cordial & soda

#### **Hibiscus Agua Fresca**..... 4

Hibiscus, lemon & soda

#### **Lemonade Cooler** ..... 4

Lemon sherbet, lemon & tonic

**White Port Cobbler** Highball..... 8.5

Gin, white port, orange, lemon &amp; lime

A local remake of this classic American potation fit for summer and languid lunches that spill over into dinner. Don't mind if we do!

**Ruby Rumhattan** Straight up..... 8.5

Havana 7 rum, sweet vermouth, redcurrant &amp; raspberry shrub, verjus

Rum and all things Ruby Red take the limelight in our sweet n' sour riff on a Manhattan.

**Turn Over a New Leaf** Straight up..... 7.5

Beefeater Gin, Sugarsnap peas, mint, lemon

A herbaceous, seasonal gin sour with added reincarnating benefits.

**Usual Suspects** Straight up..... 8

Jalapeño Tequila, Aperol, grapefruit, Prosecco

One of our favourites from our friends across the pond at Slowly Shirley in NYC. A harmonious blend of tequila, grapefruit, lime and Prosecco with a kick of jalapeño pepper.

**Son of the Soil** Rocks..... 8

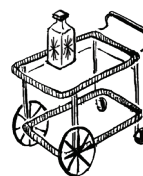
Mezcal, Aperol, sour cherry, agave, bitters

Earthy tones freshened up by sour cherry and a herbaceous bouquet.

**Beachcomber** Highball..... 8.5

Havana 3, Wray &amp; Nephew, Aperol, banana, pineapple &amp; ginger

A Caribbean punch, the brainchild of our Shoreditch Bar Keeps and a shining graduate from our R&D list. Sip, close your eyes, sip again and hear the waves lap in.



## 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 tomorrow, not scribbled in pen.

## — THIS WEEK'S SPECIAL:

*Piedmont Spritz*

*Apricot, bitters, sparkling red Brachetto wine & soda*

£8

## 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% 4.3

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

### Blacklock Pale 3.8% 4.5

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.

## BAR KEEP'S

### Rhubarb Ice Cream Pale 4.0% 5.5

A bitter-sweet hazy Pale that's sure to give you a spring in your step. Tangy Rhubarb followed by a silky smooth creamy finish.

## BOTTLES & CANS

Thornbridge 'Lukas' Helles Lager .... 5.5  
Gluten free, deliciously crisp and brewed up north in Bakewell 4.2%

Mondo 'Dennis Hoppr' IPA ..... 5.5  
West Coast style IPA, brewed across the river in Battersea 5.3%

Thornbridge 'Allot' Pink Lemonade. 5.5  
Refreshing pink lemonade sour. Our Bar Keep's favourite summer sipper 4.8%

Lucky Saint Unfiltered Lager ..... 4.5  
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.

<b>WHITE</b>	<b>SMALL</b>	<b>LARGE</b>	<b>CARAFE</b>	<b>BOTTLE</b>	<b>LITRE</b>
Garganega/Pinot Bianco, Domus ..... Veneto, Italy NV	5	6.5	18	24	34
Greco/Fiano, Domus..... Puglia, Italy NV	6	7.8	22	30	42
Chenin Blanc, A. Badenhorst ‘Secateurs’..... Swartland, South Africa 2021	6.5	8.5	24	32	44
<b>ROSE</b>					
Cinsault, Chateau Pesquie ‘Paradou’..... Ventoux, France 2018	6.5	8.5	24	32	44
<b>RED</b>					
Sangiovese/Blend, Domus ..... Veneto, Italy NV	5	6.5	18	24	34
Nero di Troia, Domus ..... Puglia, Italy NV	5.5	7.2	20	27	38
Tempranillo, Familia Bastida ‘Alceo’..... La Mancha, Spain 2020 (bottle)	6.5	8.5	24	32	44
Bordeaux, Maison Idiart - L’Entrepreneur..... Bordeaux, France 2019	7	9.1	25	34	48
Beaujolais, Domaine St. Cyr ‘Kanon Keg’..... Beaujolais, France 2021	8	10	30	38	55

### 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 **MONTEPULCIANO D’ABRUZZO** from **FRATELLI  
BARBA**. An Italian classic and Blacklock mainstay.

**SMALL/LARGE 8.5 / 11.5**

**CARAFE 32**

**BOTTLE 44**

## 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 ..... 30

Chablis 1er Cru, Domaine d'Henri  
'Fourchaume' Chablis, France 2019..... 78

### RICH TEXTURED WHITE / ORANGE

Our favourite white that can handle some meat.

Grecanico, Cantina Marilina "Sketta"  
Sicily, Italy 2019..... 36

Cotes-du-Rhone Blanc, S. Ogier  
Northern Rhone, France 2019..... 46

Bourgogne Blanc, Olivier Leflaive  
'Setilles' Burgundy, France 2020 ..... 68

### 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..... 35

Pinot Noir, Miroglio 'Soli'  
Thracian Valley, Bulgaria 2019 ..... 39

Touriga Nacional, Fitapreta Vinhos  
'Vai Nua' Alentejo, Portugal 2020..... 42

Montepulciano d'Abruzzo, Barba  
Abruzzo, Italy 2020..... 44

Morgon, Guy Breton  
Beaujolais, France 2020 ..... 52

### GO ON THEN

We're not ones for a **FINE WINE** or **RESERVE LIST**... well, not ordinarily. We've got a few special little numbers **LOCKED AWAY** for when the time **IS RIGHT**.

Brunello di Montalcino DOCG,  
Renieri, Toscana, Italy 2013 ..... 134

Brunello, the godfather of all Sangiovese and from one of the finest producers of the region. Spectacular dark fruits, layers of florality, dried fruit and a long lasting finish.

Cabernet Sauvignon, Black  
Stallion 'Transcendent', Napa Valley,  
USA 2013 ..... 247

Rich, bold and powerful. Arguably one of steaks favourite partners. Transcendent is a wine of depth poise and elegance. Ripe black fruit, velvety structured tannins and a lingering finish.



**EARTHY SAVOURY REDS**

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

Corbières, Château de Durfort  
Languedoc, France 2020 ..... 40

Tempranillo/Garnacha, Quinta  
Sardonia 'Sardon'  
Castilla y León, Spain 2018 ..... 52

Saint-Émilion, Les Piliers de Maison  
Blanche Bordeaux, France 2018 ..... 56

GSM, Kalleske 'Clarry's'  
Barossa Valley, Australia 2020 ..... 58

Rioja Reserva, Bodegas Lopez de Heredia  
'Viña Tondonia' Rioja, Spain 2009 ..... 79

**BIG PUNCHY REDS**

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

Alicante-Bouschet, Château Viranel  
Languedoc, France 2019 ..... 39

Sangiovese, Coste del Vivo 'Rosso  
No.1' Tuscany, Italy 2016/17/18..... 49

Malbec, Bodega Luigi Bosca  
'De Sangre' Mendoza, Argentina 2019..... 50

Camins del Priorat, Alvaro Palacios  
Priorat, Spain 2021 ..... 54

Dolcetto d'Alba , Giuseppe Mascarello  
'Bricco' Piemonte, Italy 2020 ..... 69

Malbec, Belasco de Baquedano  
Mendoza, Argentina 2018 ..... 64

Barolo, Cabutto 'Tenuta La Volta'  
Piemonte, Italy 2016 ..... 81

Zinfandel, Chateau Montelena  
'Calistoga' Napa Valley, USA 2016 ..... 88

Cabernet Sauvignon, Restless River  
Hemel-en-Aarde, South Africa 2017 ..... 99

**BUBBLES**

For the Ab Fab amongst us, dahling!

Prosecco, Prima Alta  
Veneto Italy NV ..... 6.5 / 32

Champagne, Moutardier "Carte d'Or"  
Champagne, France NV..... 59

Champagne, Perrier-Jouët 'Grand  
Brut' Champagne, France NV ..... 79

**MAGNUM, P.I**

Be as cool as Tom Selleck, without  
the tash.

Syrah, Blank Bottle 'Little William'  
Western Cape, South Africa, 2020 ..... 99 / 190\*

\*We've also got a few **JEROBOAMS** as a  
nice **MERRY TREAT** for the table.

## 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 ..... 7.5 / 39

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

Pedro Ximénez, Toro Albalá  
Jerez, Spain 2018 ..... 7.5 / 37

### SCOTTISH WHISKY

Auchentoshan 18 Lowland ..... 7 / 12.5

Benromach 10 Speyside ..... 5 / 9

Clynelish 14 Highland ..... 5.5 / 10

Ardbeg 'An Oa' Islay ..... 6 / 11

### WORLD WHISKEY

Teeling 'Small Batch' Ireland ..... 4.5 / 8

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

Eagle Rare 10 Bourbon Kentucky ..... 5 / 9

Rittenhouse Rye Kentucky ..... 4.5 / 8

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

### MALTERNATIVES

Diplomatico R.E Rum ..... 5 / 9

Domaine le Reviseur Cognac ..... 4.5 / 7.5

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

Montenegro Amaro ..... 4 / 6.5

### "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 3 / 5.5