

**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

Blacklock Potted Meats & Kimchi
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 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

Chicory, Pear & Stilton Salad 4

Autumn Slaw 4

Barbecued Baby Gems & Anchovy Dripping 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.

•
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.

PLANET PROMISE

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BUTCHER PRICE MONDAYS

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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
Coal Roasted Pumpkin & Parmesan Sweet, buttery and dressed liberally in parmesan	4.5

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.

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

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!

Autumn Negroni* Rocks 7.5

Coffee infused Beefeater gin, Londinio sweet vermouth & bitter

"The bitters are excellent for your liver, the gin less so, but then they balance each other"

Orson 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 & 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 & 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

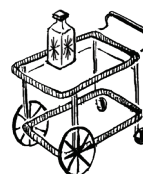
Mezcal, Aperol, sour cherry, agave, bitters

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

Beachcomber Highball..... 8.5

Havana 3, Wray & Nephew, Aperol, banana, pineapple & 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.

<p>Blacklock Lager 4% 4.3 Herbaceous and crisp. This light, fresh and moreish lager is just as good with food as it is without.</p>	<p>BAR KEEP'S Raspberry Helles Lager 4.3% 5.5 Crisp, tart and fresh with subtle sweetness and a raspberry tang. A supremely quaffable autumnal sipper.</p>
<p>Blacklock Pale 3.8% 4.5 Pine & zesty meets citrus & barley with a clean & dry grapefruit finish.</p>	

BOTTLES & CANS

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

Mondo 'Dennis Hopper' 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 refreshing 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.

	SMALL	LARGE	CARAFE	BOTTLE	LITRE
WHITE					
Garganega/Pinot Bianco, Domus Veneto, Italy NV	5	6.5	18	24	34
Sauvignon Blanc, Le Deux Moulin..... Loire, France 2020 (bottle)	6	8	22	30	42
Chenin Blanc, A. Badenhorst 'Secateurs'..... Swartland, South Africa 2021	6.5	8.5	24	32	44
ROSE					
Grenache/Syrah, Le Grand Cros "J"..... Provence, France 2021	6.5	8.5	24	32	44
RED					
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, 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..... 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

Régnié, Domaine Les Capréoles
'Chamodere' Beaujolais, France 2020..... 52

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	Barolo, Cabutto 'Tenuta La Volta' Piemonte, Italy 2016	81
Sangiovese, Coste del Vivo 'Rosso No.1' Tuscany, Italy 2016/17/18.....	49	Cabernet Sauvignon, Restless River Hemel-en-Aarde, South Africa 2017	99
Dolcetto d'Alba , Giuseppe Mascarello 'Bricco' Piemonte, Italy 2020	69		
Malbec, Bodega Luigi Bosca 'De Sangre' Mendoza, Argentina 2019.....	50		
Camins del Priorat, Alvaro Palacios Priorat, Spain 2021	54		
Malbec, Belasco de Baquedano Mendoza, Argentina 2018	64		

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

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

Balvenie Doublewood Speyside 5 / 9

Compass Box 'Peat Monster' Blend 5.5 / 10

Clynelish 14 Highland..... 5.5 / 10

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

WORLD WHISKEY

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

Rittenhouse Rye Kentucky 4.5 / 8

Van Brunt 'Smoked Corn' USA... 5.5 / 10.5

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

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 4 / 6.5

Branca Menta 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