

**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 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
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.

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**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 15
- 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.

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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!

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

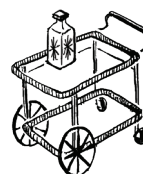
Mezcal, Aperol, sour cherry, agave, bitters

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 MONTH'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</p> <p>Herbaceous and crisp. This light, fresh and moreish lager is just as good with food as it is without.</p>	<p>BAR KEEP'S</p> <p>Raspberry Helles Lager 4.3% 5.5</p> <p>Crisp, tart and fresh with subtle sweetness and a raspberry tang. A supremely quaffable summer sipper.</p>
<p>Blacklock Pale 3.8% 4.5</p> <p>Pine & zesty meets citrus & barley with a clean & dry grapefruit finish.</p>	
<p>(GUEST) Big Wednesday IPA 5.6% 5.5</p> <p>Brewed by the gang down at Harbour, this IPA brings juicy tropical fruit and a mouthfeel that's robust and bold.</p>	

BOTTLES & CANS

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

Baybrooke 'Black Lager' 5.5
A bold, dark lager to sit proud alongside a Big Chop. Brewed in Market Harborough 5.2%

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

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
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
ROSE					
Cinsault, Chateau Pesquie ‘Paradou’..... Ventoux, France 2018	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.

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
English Sparkling, Westwell 'Pelegrim' Kent, England NV 10 / 50	Champagne, Perrier-Jouët 'Grand Brut' Champagne, France NV 79

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

MAGNUMS, (P.I)

Be as cool as Tom Selleck, without the tash.

Syrah, Blank Bottle 'Little William' Western Cape, South Africa, 2020 99 / 190*
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*We've also got a few **JEROBOAMS** as a nice **MERRY TREAT** for the table.

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

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 92

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

FROM THE CELLAR

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.

Châteauneuf-du-Pape, Château La
Nerthe Rhone Valley, France 2016 120

Brunello di Montalcino DOCG,
Renieri, Toscana, Italy 2017 134

Amarone della Valpolicella, Corte
Sant’Alda Veneto, Italy 2015 150

Cabernet Sauvignon, Black
Stallion ‘Transcendent’, Napa Valley,
USA 2013 247

One for the **BIG CHOPS**. A sharing
magnum for **MANY-A-GLASS**.

Barolo, Damilano ‘Lecinquevigne’
Piedmont, Italy 2016 (magnum) 210

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.

Sauternes, Chateau Jany Sauternes Bordeaux, France 2019	6.5 / 32
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