

**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

- Potted Meats & Kimchi
- Egg & Anchovy
- Cheese & Pickle

STARTERS

- Pig's Head on Toast with Gravy 6.5
- Mushrooms on Toast creamy on Sourdough 6

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

Swiftly served to be lunch-break-friendly.

- Blacklock Burger 12

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

- Steak Sarnie..... 12

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

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 4.5
- Barbecued Baby Gems & Anchovy Dripping..... 4
- Kale & Parmesan..... 4
- Heritage Broccoli & Walnut Salad..... 4.5
- Winter Slaw 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 14
- Rump Fillet 16
- Rump Cap..... 18
- Sixth Rib-eye..... 19

BIG CHOPS

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

- Lamb Rump 6.5 /100g
- Prime Rib 9.5 /100g
- Porterhouse 9.5 /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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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
An eye opener for those of distinction since the 1920's. Gin, lemon and sweetened with orange marmalade.

Beefy Mary 8.5
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 on Sourdough..... 6

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!	English Riviera No.3 Spritz 8 Pimento, Prosecco, apricot & apple The 3rd edition of this now Blacklock stalwart taking us all back to the sunny shores of the Costa del Margate.
Winter Negroni* Rocks 7.5 Beefeater Gin, Campari, Select aperitivo, Cocchi & Pedro Ximenez <i>"The bitters are excellent for your liver, the gin less so, but then they balance each other"</i> 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.	

*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	Hibiscus Agua Fresca 4 Hibiscus, lemon & soda
Nogroni 5.5 Three Spirit Livener, berry shrub, verjus & orange	Lemonade Cooler 4 Lemon sherbet, lemon & tonic
Lowpresso Martini 5.5 Three Spirit Social Elixir, coffee & maraschino cherry	

Gingerlin Sour Straight up..... 8.5

Somerset Cider Brandy, orchard fruit, ginger, smoke, honey & lemon

This apples and pears combination is refreshing and restorative in equal measure - careful up those stairs after a few, mind you.

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.

Stiff Neck Straight up 7.5

Absolut vodka, Tio Pepe, pear & Earl Grey tea

A martini straight from Grandma's top shelf, laced with sherry and a dash of earl grey. A house favourite!

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

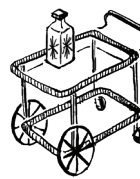
Mezcal, Aperol, sour cherry, agave, bitters

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

Beachcomber Highball 8.5

Havana 7, Wray & Nephew, Saliza amaretto, gingerbread, pineapple & lime

A Caribbean punch and the recent brainchild of our Shoreditch Bar Keeps. Sip, close your eyes, sip again and hear the waves lap in, whatever the weather.



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:

Americano

*Aker english aperitif,
Campari, PX sweet sherry
& tonic*

£7.5

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.

BAR KEEP'S

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 wintery deliciousness of a milk stout.

BOTTLES & CANS

Thornbridge 'Lukas' Helles Lager.... 5.5

Gluten free, deliciously crisp and brewed up north in Bakewell 4.2%

Braybrooke '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	5	6.5	18	24	34
Veneto, Italy NV					
Chenin Blanc, A. Badenhorst 'Secateurs'	6.5	8.5	24	32	44
Swartland, South Africa 2021					
Sauvignon Blanc, Le Deux Moulin	7	9.1	25	34	38
Loire Valley, France 2020 (bottle)					
ROSE					
Grenache/Syrah, Le Grand Cros "J"	6.5	8.5	24	32	44
Provence, France 2021					
RED					
Sangiovese/blend, Domus	5	6.5	18	24	34
Veneto, Italy NV					
Primitivo, Domus	6	7.8	22	30	42
Puglia, Italy 2020					
Tempranillo, Familia Bastida 'Alceo'	6.5	8.5	24	32	44
La Mancha, Spain 2020 (bottle)					
Bordeaux, Maison Idiart L'Entrepreneur	7	9.1	25	34	48
Bordeaux, France 2019					
Syrah/blend, Yellowbelly x Blacklock	7.5	9.5	28	36	52
Stellenbosch, South Africa 2021					
Montepulciano d'Abruzzo, Barba	8.5	11.5	32	44	56
Abruzzo, Italy 2021 (bottle)					

BLACKLOCK YELLOWBELLY 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**.

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 34
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 2021 36
Cotes-du-Rhone Blanc, S. Ogier Northern Rhone, France 2019 46

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	Montepulciano d'Abruzzo, Barba Abruzzo, Italy 2021 44
Pinot Noir, Miroglio "Soli" Thracian Valley, Bulgaria 2020 39	Régnié, Domaine Les Capréoles "Chamodere" Beaujolais, France 2020 52
Touriga Nacional, Fitapreta Vinhos "Vai Nua" Alentejo, Portugal 2020 42	

EARTHY SAVOURY REDS

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

Corbières, Château de Durfort Languedoc, France 2021	40	Saint-Émilion, Les Piliers de Maison Blanche Bordeaux, France 2018.....	56
Tempranillo/Garnacha, Quinta Sardonia “Sardon” Castilla y León, Spain 2018	52	Rioja Reserva, Bodegas Lopez de Heredia “Viña Tondonia” Rioja, Spain 2010	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	Zinfandel, Chateau Montelena “Calistoga” Napa Valley, USA 2016.....	92
Malbec, Bodega Luigi Bosca “De Sangre” Mendoza, Argentina 2020	50	Cabernet Sauvignon, Restless River Hemel-en-Aarde, South Africa 2017	99
Camins del Priorat, Alvaro Palacios Priorat, Spain 2021	54		
Malbec, Belasco de Baquedano Mendoza, Argentina 2018	64		
Dolcetto d’Alba, Giuseppe Mascarello ‘Bricco’ Piemonte, Italy 2020	69		

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

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 Reviseur 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