

**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

Mushrooms on Toast creamy on Sourdough 6.5
Pig's Head on Toast with Gravy 7
Cull Yaw Crumpet (also with Gravy) 7.5

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

Swiftly served to be lunch-break-friendly.

Pork Belly Bun 11
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 16
Piled high on a light and summery mix of garden peas, rocket and
spelt with a kick of pickled chillies.

SIDES 4.5 each

Beef Dripping Chips
10 Hour Ash Roasted Sweet Potato
Barbecued Baby Gems & Anchovy Dripping
Kale & Parmesan
Broccoli & Walnut Salad
Heritage Summer Tomatoes

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.

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.

•
25 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
Sirloin 20

BIG CHOPS

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

Lamb Rump 7.5 /100g
Smoked Bacon Chop 15
Bone in Sirloin 9.5 /100g
Prime Rib 10 /100g
Porterhouse 10 /100g

SAUCES & TABLE PLEASERS

Chilli Hollandaise 2
Green Sauce 2
Bearnaise 2
Blacklock Gravy 3
Chop Sauce 3
Garlic Bone Marrow 4
Bread & Gravy 4

PLANET PROMISE

Focused on making **TOMORROW**
better than **TODAY**

Blacklock

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	8	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 7

Mushrooms
Creamy on Sourdough..... 6.5

Cull Yaw Crumpet
(also with Gravy) 7.5

MEAT-FREE

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

Celeriac Roast 16
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 5

Bowl of Peas
We're big fans of peas and these, pepped with orange and mint, might just be our fave 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..... 23

28 Day Aged Lamb Leg..... 22

21 Day Aged Pork Loin..... 21

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.

25 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.**

Our Bar Keeps respectfully pour beers as 330ml unless stated otherwise. Wine on tap is served in 125ml, 175ml, 500ml, 700ml and 1L, whilst bottles are 750ml unless stated otherwise. Spirits come in increments of 25ml (single/double). This ensures the drinks keep flowing and good times are maintained.

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 8

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 8

Beefeater Gin, honey & strawberry aperitifs, Scarpa Rosso & Campari
"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 8

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 Flute 8

Beefeater Gin, elderflower, lemon, Prosecco
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 70?

OFF THE SAUCE

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

Highpoint Spritz 6.5

Highpoint Aperitif, redcurrant, raspberries & tonic water

Nogroni 6.5

Three Spirit Livener, berry shrub, verjus & orange

Lowpresso Martini 6.5

Three Spirit Social Elixir, coffee & maraschino cherry

Hibiscus Agua Fresca 5

Hibiscus, lemon & soda

Lemonade Cooler 5

Lemon sherbet, lemon & tonic

Watermelon Iced Tea 5

Watermelon, Earl Grey & lemon

Raspberry Sour Straight up 9
 Beefeater Gin, Pamplemousse Rose,
 raspberries & lemon

Picnics with punnets-a-plenty are the order of the day with this perfectly refreshing and transportive summer cocktail. You may find it hard to stop at just one.

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.

Nettle Gimlet Straight up 8.5
 Beefeater Gin, Cocchi Americano, Bitter
 Bianco & nettles

A forager's favourite, reworked to deliver a refreshing, sweet and lightly herbal twist on a classic - minus the sting!

Usual Suspects Straight up 8.5

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.

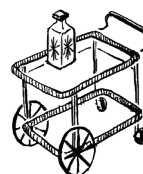
Watermelon Margarita Rocks 9
 Cucumber Tequila, Mezcal Verde,
 watermelon & lime

This refreshing riff on one of Mexico's greatest exports brings the poolside party directly to your table. The ultimate summer flavour-fiesta!

Beachcomber Tankard 9

Havana 3, Wray & Nephew, Aperol, banana,
 pineapple, ginger & 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:

*Club Tropicana
 (Spritz)*

*Aperol, passionfruit,
 grapefruit & Prosecco*

£9

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 IPA 4.3% 4.5

A refreshing and crisp spin on a modern IPA with a slight haze and beautiful hop aroma.

Tropical Cyclone IPA 5% 5.5

Mango and tangerine bomb with light hoppiness. A real thirst quencher and a perfect meat match.

BARKEEP'S

Grapefruit Pale 4.0% 5.5

Stuffed with grapefruit citrus notes with a bitter-sweet and zesty finish.

BOTTLES & CANS

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

Five Points 'Railway Porter' 5.5
A Hackney Institution producing fantastic beers from British ingredients 4.8%

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					
Friulano, Tenuta Aurea	5.3	7	19	26	36
Friuli, Italy 2020					
Chenin Blanc, A. Badenhorst 'Secateurs'	6.5	8.5	24	32	44
Swartland, South Africa 2021					
Sauvignon Blanc, Maison Idiart L'Entrepreneur	7.5	9.5	26	36	50
Loire Valley, France 2020					
ROSE					
Cinsault, Chateau Pesquie 'Paradou'	6.5	8.5	24	32	44
Ventoux, France 2021					
RED					
Refosco, Tenuta Aurea	5.3	7	19	26	36
Friuli, Italy 2021					
Primitivo, Domus	6.5	8.5	24	32	44
Puglia, Italy 2020					
Tempranillo, Familia Bastida 'Alceo'	7	9	25	34	46
La Mancha, Spain 2021 (bottle)					
Bordeaux, Maison Idiart L'Entrepreneur	7.5	9.5	26	36	50
Bordeaux, France 2019					
Syrah/blend, Yellowbelly x Blacklock	8	10	30	38	54
Stellenbosch, South Africa 2021					
Montepulciano d'Abruzzo, Barba	9	12	34	46	60
Abruzzo, Italy 2022 (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.

Riesling (Trocken), Sybille Kuntz
Mosel, Germany 2021 42

Albarino, Puerta Santa
Rías Baixas, Spain 2021 52

Chablis 1er Cru, Domaine d'Henri
"Fourchaume" Chablis, France 2020 78

RICH TEXTURED WHITE / ORANGE

Our favourite white that can handle some meat.

Grecanico, Cantina Marilina "Sketta"
Sicily, Italy 2021 38

Mâcon-Villages, Famille Paquet
Burgundy, France 2021 55

Chardonnay, AU Bon Climat
California, USA 2020..... 72

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 2021..... 37

Pinot Noir, Miroglio "Soli"
Thracian Valley, Bulgaria 2020..... 39

Cabernet S./Syrah, Domaine Cavalier
Languedoc, France 2021 48

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 2021	42	Saint-Émilion, Les Piliers de Maison Blanche Bordeaux, France 2018.....	59
Tempranillo/Garnacha, Quinta Sardonia “Sardon” Castilla y León, Spain 2018	54	Rioja Reserva, Bodegas Lopez de Heredia “Viña Tondonia” Rioja, Spain 2011	82

BIG PUNCHY REDS

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

Sangiovese, Coste del Vivo “Rosso No.1” Tuscany, Italy NV	49	Barolo, Cabutto “Tenuta La Volta” Piemonte, Italy 2017.....	86
Malbec, Bodega Luigi Bosca “De Sangre” Mendoza, Argentina 2021	52	Zinfandel, Chateau Montelena “Calistoga” Napa Valley, USA 2016.....	92
Camins del Priorat, Alvaro Palacios Priorat, Spain 2021	56	Cabernet Sauvignon, Restless River Hemel-en-Aarde, South Africa 2019	99
Malbec, Belasco de Baquedano Mendoza, Argentina 2018	62		
Dolcetto d’Alba , Giuseppe Mascarello ‘Bricco’ Piemonte, Italy 2020	71		
Tannat, Don Manuel Tacama, Peru 2019.....	76		

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 2016	135
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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 .	5.25 / 9.5
Caol Ila 12 Islay	5.25 / 9.5
Compass Box 'Peat Monster' Blend	5.75 / 10.5
Clynelish 14 Highland	5.75 / 10.5
Ardbeg 'An Oa' Islay	6.5 / 12

WORLD WHISKEY

Teeling 'Small Batch' Ireland	4.75 / 8.5
Ragtime Rye New York	5.5 / 10
Jameson 'Black Barrel' Ireland	5.25 / 9.5
Michters 'No1' Bourbon Kentucky	6.25 / 11.5
Nikka 'From the Barrel' Japan.	5.75 / 10.5

MALTERNATIVES

El Dorado 12 Rum	5.25 / 9.5
Diplomatic R.E Rum	5.25 / 9.5
Domaine le Reviseur Cognac	4.75 / 8.5
Baron de Sigognac Armagnac	5.25 / 9.5
Montenegro Amaro	4.25 / 7.5
Fernet Branca Amaro	4.25 / 7.5

"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 / 6.5