

**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 ..... 7  
Pig's Head on Toast with Gravy ..... 8  
Cull Yaw Crumpet (also with Gravy) ..... 8.5

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

Swiftly served to be lunch-break-friendly.

Blacklock Burger ..... 13

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

Steak Sarnie ..... 13

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 ..... 17

Barbecued Herefordshire Frier piled high on a light mix of roasted  
Jerusalem artichokes, spelt and spring greens.

**SIDES** ..... 4.8 each

Beef Dripping Chips

10 Hour Ash Roasted Sweet Potato

Barbecued Baby Gems & Anchovy Dripping

Kale & Parmesan

Spring Slaw

Broccoli & Walnut Salad

**Certified**



If you have any allergies, do kindly let us know when  
you order.

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.

**SKINNY CHOPS** ..... 6 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.

•  
27 per person (2 people or more)

**STEAKS**

Dry Aged up to 55 days – we use the whole animal to  
make something of everything.

Denver ..... 15

Rump Cap ..... 18

Blacklock Fillet ..... 20

Sixth Rib-eye ..... 22

**BIG CHOPS**

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

Lamb Rump ..... 7.5 /100g

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

Bread & Gravy ..... 4

Garlic Bone Marrow ..... 4.5

**PLANET PROMISE**

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

# Blacklock

**BUTCHER PRICE**

**MONDAYS**

— Big Chops at Butcher's Prices

## 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

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 and a hint of smoke.

### STARTERS

#### Mushrooms

Creamy on Sourdough.....7

#### Pig's Head

Pickled chillies and Blacklock Gravy ..... 8

#### Cull Yaw Crumpet

(also with Gravy) ..... 8.5

### MEAT-FREE

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

#### Celeriac Roast .....17

Whole celeriacs are slow roasted over open coals and served with all the Sunday Roast trimmings — meat-free of course.

### SIDES .....5 each

#### Cauliflower & Four Cheeses

Arriving to the table bubbling like Mt. Vesuvius

#### Spring Peas and Broadbeans

Delights from the garden muddled with mint

#### Extra Trimmings

If one yorkie won't suffice or you can't get enough of the carrots!

### SAUCES

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

### Certified



Corporation

If you have any allergies, do kindly let us know when you order.

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.

## — ROASTS

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

55 Day Aged Beef Rump..... 25

28 Day Aged Lamb Leg..... 24

21 Day Aged Pork Loin ..... 23

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.

26 per person  
(2 people or more)

## 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.**

Our Bar Keeps respectfully pour beers as 330ml unless stated otherwise. Spirits come in increments of 25ml (single/double). Other measures are displayed through out the menu. 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!

#### **Spring Negroni** Rocks ..... 8

Camomile Gin, Beesou honey Aperitif, Bitter Bianco & Lustao rose Vermouth  
"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 ..... 9

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.5** Coupette..... 8.5

Beefeater Gin, lavender, elderflower & 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,

ORDER A BOTTLE FOR THE TABLE  
**70 (10 SERVES)**

#### **OFF THE SAUCE**

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

#### **Wavelength Spritz** ..... 7

Wavelength Ruby Aperitif, redcurrant, raspberries & tonic water

#### **Nogroni** ..... 7

Three Spirit Livener, berry shrub, verjus & orange

#### **Lowpresso Martini** ..... 7

Three Spirit Social Elixir, coffee & maraschino cherry

#### **Mindful Martini**..... 7

Everleaf Forest Aperitif, blackcurrant, apple & lemon

#### **Hibiscus Agua Fresca** ..... 6

Hibiscus, lemon & soda

#### **Lemonade Cooler** ..... 6

Lemon sherbet, lemon & tonic

**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 & Prosecco with a kick of jalapeño pepper.

**Ruby Rumhattan** Straight up ..... 9

Havana 7 Rum, sweet Vermouth,  
berry shrub & verjus

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

**The Drifter's Dream** Rocks ..... 9

Havana 3 Rum, Two Drifters pineapple Spiced Rum, chai tea, blackberries, falernum & lemon

Our take on a classic milk punch combining comforting chai and blackberries. A most pleasing partnership. Served clarified.

**Pretty in Pink** Highball..... 9

Beefeater Gin, Campari, ginger, rhubarb & soda

A fitting bi-product from this season's crumble so nothing goes to waste. Glamorously pink and fabulously fizzy.

**Monterrey Margarita** Rocks..... 9.5

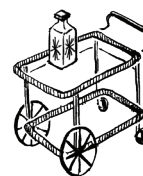
Mezcal Verde, Aperol, Campari, sour cherry, agave & bitters

Mexican in nature but fuelled with plenty of Italian spirit.

**Gingerbread Beachcomber** Tankard... 9.5

Havana 7, Wray & Nephew, Amaretto, gingerbread, pineapple & ginger

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 MONTH'S SPECIAL:

### **Blacklock Boulevardier** 9.5 Rocks

Old Forester butter Bourbon, rosemary,  
Cynar & Select Aperitivo

Rosemary butter infused bourbon provides a decadently smooth and warming dram and nod to the esteemed Boulevardier.

## 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><b>Blacklock Lager</b> 4% 4.5 Herbaceous and crisp. This light, fresh and moreish lager is just as good with food as it is without.</p> <p><b>Arctic Skye Session IPA</b> 4.3% 5 A refreshing and crisp spin on a modern IPA with a slight haze and beautiful hop aroma.</p>	<p><b>BAR KEEP'S</b></p> <p><b>Blacklock Wheat Beer</b> 4.3% 5.8 Boasting sweet cereal, bready honey and tropical banana notes. A refreshingly fruity elixir to welcome in spring with an open heart.</p>
---	---

## BOTTLES & CANS

**Thornbridge 'Lukas' Helles Lager** .... 5.8  
Gluten free, deliciously crisp and brewed up north in Bakewell 4.2%

**Mondo 'Dennis Hopp' IPA** ..... 5.8  
West Coast style IPA, brewed across the river in Battersea 5.3%

**Lucky Saint Unfiltered Lager** ..... 5  
Super dry, incredibly crisp and refreshing 0.5%.

## CIDER

Ask our trusty Bar Keeps for this month's seasonal scrumpy.

**Bar Keep's choice** ..... 5.8  
How do you like these apples?

## 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.

	125ml	175ml	500ml	700ml	LITRE
<b>WHITE</b>					
Friulano, Tenuta Aurea .....	5.7	7.5	21	28	38
Friuli, Italy 2022					
Sauvignon Blanc, Vinexplore.....	7	9	25	34	47
Languedoc, France 2023					
Chardonnay, Tacherons.....	8.5	11	31	41	58
Limoux, France 2022					
<b>ROSE</b>					
Cinsault, Chateau Pesquie 'Paradou'.....	7	9	25	34	47
Ventoux, France 2022					
<b>RED</b>					
Refosco, Tenuta Aurea .....	5.7	7.5	21	28	38
Friuli, Italy 2022					
Primitivo, Domus .....	7	9	25	34	47
Puglia, Italy 2022					
Tempranillo, Familia Bastida 'Alceo' .....	7.5	9.5	27	36	49
La Mancha, Spain 2022 (bottle)					
Blacklock Syrah .....	8.5	11	31	41	58
Stellenbosch, South Africa 2023					
Montepulciano d'Abruzzo, Barba.....	9.5	13	36	48	64
Abruzzo, Italy 2022 (bottle)					

### BLACKLOCK SYRAH

After a few too many on a trip to **SWARTLAND** to see Mick and Jeanine Craven from Yellowbelly wines, 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 ..... 7 / 36	Champagne, Moutardier "Carte d'Or" Champagne, France NV..... 62
English Sparkling, Westwell 'Pelegrim' Kent, England NV .....10.5 / 52	Champagne, Perrier-Jouët 'Grand Brut' Champagne, France NV..... 85

---

### FRESH ZIPPY WHITES

A good hit of citrus and thirst quenching.

Trebbiano/Pecorino, Saladini Pilastrini Marche, Italy 2022..... 42
Riesling, Stefan Winter Rheinhessen, Germany 2022..... 46

### RICH TEXTURED WHITE / ORANGE

Our favourite white that can handle some meat.

Grecanico, Cantina Marilina "Sketta" Sicily, Italy 2022..... 40
Mâcon-Villages, Famille Paquet Burgundy, France 2022 ..... 58

---

### 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 2022 ..... 37	Blaufränkisch/Zweigelt, Michael Ortiz "Buddy Talk" Burgenland, Austria 2021..... 44
Pinot Noir, Miroglio "Soli" Thracian Valley, Bulgaria 2021 ..... 41	Cabernet S./Syrah, Domaine Cavalier Languedoc, France 2021 ..... 48



## EARTHY SAVOURY REDS

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

Corbières, Château de Durfort Languedoc, France 2021 .....	44	Saint-Émilion, Les Piliers de Maison Blanche Bordeaux, France 2019 .....	62
Tempranillo/Garnacha, Quinta Sardonia 'Sardon' Castilla y León, Spain 2020 .....	56	Rioja Reserva, Bodegas Lopez de Heredia 'Viña Tondonia' Rioja, Spain 2011 .....	86

## 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 2019 .....	49	Tannat, Don Manuel Tacama, Peru 2019 .....	79
Malbec, Bodega Luigi Bosca "De Sangre" Mendoza, Argentina 2021 .....	54	Barolo, Cabutto "Tenuta La Volta" Piemonte, Italy 2017 .....	88
Camins del Priorat, Alvaro Palacios Priorat, Spain 2021 .....	59	Zinfandel, Chateau Montelena "Estate" Napa Valley, USA 2018 .....	96
Malbec, Belasco de Baquedano Mendoza, Argentina 2018 .....	62	Haut-Médoc, Demoiselle de Sociando Mallet Bordeaux, France 2017 .....	99
Carmenere 'Più' Inama Veneto, Italy 2020 .....	66		
Dolcetto d'Alba, Giuseppe Mascarello 'Bricco' Piemonte, Italy 2021 .....	75		

## MAGNUM

Blank Bottle, B.I.G Western Cape, South Africa 2021 .....	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.

Cabernet Sauvignon, Restless River Hemel-en-Aarde, South Africa 2020 .....	105	Amarone della Valpolicella, Corte Sant'Alda Veneto, Italy 2016 .....	138
Châteauneuf-du-Pape, Domaine Clos du Caillou "Les Quartz" Domaine Clos du Caillou 2020 .....	120	Chassagne Montrachet, Domaine Guy Amiot et Fils Burgundy, France, 2021 .....	120

## 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.

Monbazillac, Ancienne Cure Monbazillac, France 2021 .....	6.5 / 32
Brachetto, Marco Porello "Birbet" Piemonte, Italy NV .....	7.9 / 41
Ruby Port, Niepoort "Ruby Dum" Douro, Portugal NV .....	6.5 / 63
Pedro Ximénez, Toro Albalá Jerez, Spain 2019 .....	8 / 39

### 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