

## BUTCHER PRICE MONDAYS

— Big Chops at Butcher's Prices

# Blacklock

## BLACKLOCK SUNDAYS

Roasts almost as good as Mum's

### PRE-CHOP BITES ..... 2 each

Potted Meats & Kimchi

Egg & Anchovy

Cheese & Pickle

### STARTERS

Mushrooms on Toast ..... 8

Pig's Head on Toast ..... 8.5

Smoked Beef Ribs ..... 9.5

Crayfish Cocktail ..... 10.5

### PARTICULARLY GOOD AT LUNCH (DINNER TOO)

Swiftly served to be lunch-break-friendly.

Blacklock Burger ..... 14

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

Steak Sarnie ..... 15

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

Steak and Stout Pie ..... 14

Trimmings from our morning butchery, fuelled by a hearty  
stout. A handful made a day so catch them while they're hot.

### MEAT-FREE MAIN

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

Barbecued Cauliflower Chop ..... 14

### SIDES ..... 5 each

Beef Dripping Chips

10 Hour Ash Roasted Sweet Potato

Winter Slaw

Barbecued Baby Gems & Anchovy Dripping

Kale & Parmesan

Broccoli & Walnut Salad

Certified



For allergen & nutritional information, kindly scan the QR  
code on the reverse or speak with one of our team.

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.

### FESTIVE FEASTING

Pigs in Blankets ..... 7

Yuletide Burger ..... 16

Christmas Chateau ..... 12.5 /100g

### CHOPS ..... 8 per chop

Inspired by Joe Beef and grilled blushing pink —  
with the help of vintage Blacklock irons.

Lamb Cutlet / T-Bone / Pork Loin / Rib

### —ALL IN

This is for you, dear sharers.  
Pre-chop bites followed by a heady  
mix of beef, pork and lamb chops  
piled high on charcoal-grilled flatbreads  
with a choice of side each.

•  
28 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 ..... 19

Sirloin ..... 21

Blacklock Fillet ..... 23

Rib-eye ..... 28

Butcher's Cuts See pillars for sizes ..... per 100g

### BIG CHOPS

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

Lamb Rump ..... 9 /100g

Bone in Sirloin ..... 10 /100g

Prime Rib ..... 10.5 /100g

Porterhouse ..... 10.5 /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

**BUTCHER PRICE  
MONDAYS**

— Big Chops at Butcher's Prices

# Blacklock

**BLACKLOCK  
SUNDAYS**

Roasts almost as good as Mum's

## 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 ..... 9**

An eye opener for those of distinction since the 1920's. Gin, lemon and orange marmalade.

**Beefy Mary ..... 9.5**

Our beefed up take on the morning-after classic. Vodka, lemon, tomato juice, spices, beef jus and a hint of smoke.

**Fresco Maria ..... 10**

**Winner of the Blacklock AXIA cocktail competition.**

AXIA Mastiha, mezcal, pineapple, herbs, green pepper & chili — fresh, smoky, and lightly spiced.

### STARTERS

**Mushrooms on Toast**

Creamy on sourdough ..... 8

**Pig's Head on Toast**

Pickled chillies and Blacklock Gravy ..... 8.5

**Smoked Beef Ribs**

With Winter Slaw ..... 9.5

**Crayfish Cocktail**

With Soldiers for mopping ..... 10.5

### MEAT-FREE

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

**Barbecued Cauliflower Chop ..... 18**

Served with all the Sunday Roast trimmings - meat-free of course.

### SIDES

**Pigs in Blankets ..... 7**

Because simply no Christmas is complete without them!

**Cauliflower & Four Cheeses ..... 6**

Arriving at the table bubbling like Mt. Vesuvius.

**Seasonal Sprouts & Bacon ..... 5**

Delicious enough to convert even the most ardent of sprout-haters

**Extra Trimmings ..... 5**

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

For allergen & nutritional information, kindly scan the QR code on the reverse or speak with one of our team.

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.

### SIRLOIN SPECIAL

**ASK OUR TEAM ABOUT TODAY'S NATIVE BREED, COOKED TO PERFECTION AND SERVED WITH ALL THE TRADITIONAL TRIMMINGS. CUT DOOR-STOP THICK FOR ONE, OR PERFECT TO SHARE.**

33 per person

## — ROASTS

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

55 Day Aged Beef Rump ..... 26

28 Day Aged Lamb Leg ..... 25

21 Day Aged Pork Loin ..... 24

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.

28 per person  
(2 people or more)

**BUTCHER PRICE  
MONDAYS**

— Big Chops at Butcher's Prices

# Blacklock

**BLACKLOCK  
SUNDAYS**

Roasts almost as good as Mum's

## 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 ..... 9**

An eye opener for those of distinction since the 1920's. Gin, lemon and orange marmalade.

**Beefy Mary ..... 9.5**

Our beefed up take on the morning-after classic. Vodka, lemon, tomato juice, spices, beef jus and a hint of smoke.

**Fresco Maria ..... 10**

**Winner of the Blacklock AXIA cocktail competition.**

AXIA Mastiha, mezcal, pineapple, herbs, green pepper & chili — fresh, smoky, and lightly spiced.

### STARTERS

**Mushrooms on Toast**

Creamy on sourdough ..... 8

**Pig's Head on Toast**

Pickled chillies and Blacklock Gravy ..... 8.5

**Smoked Beef Ribs**

With Winter Slaw ..... 9.5

**Crayfish Cocktail**

With Soldiers for mopping ..... 10.5

### MEAT-FREE

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

**Barbecued Cauliflower Chop ..... 18**

Served with all the Sunday Roast trimmings - meat-free of course.

### SIDES

**Pigs in Blankets ..... 7**

Because simply no Christmas is complete without them!

**Cauliflower & Four Cheeses ..... 6**

Arriving at the table bubbling like Mt. Vesuvius.

**Seasonal Sprouts & Bacon ..... 5**

Delicious enough to convert even the most ardent of sprout-haters

**Extra Trimmings ..... 5**

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**

For allergen & nutritional information, kindly scan the QR code on the reverse or speak with one of our team.

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.

### SIRLOIN SPECIAL

**ASK OUR TEAM ABOUT TODAY'S NATIVE BREED, COOKED TO PERFECTION AND SERVED WITH ALL THE TRADITIONAL TRIMMINGS. CUT DOOR-STOP THICK FOR ONE, OR PERFECT TO SHARE.**

33 per person

## — ROASTS

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

55 Day Aged Beef Rump..... 26

28 Day Aged Lamb Leg..... 25

21 Day Aged Pork Loin ..... 24

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.

28 per person  
(2 people or more)

# BLACKLOCK COVENT GARDEN

---

You've got the  
**CHOPS.**

---

Whether it be King's Coachmakers, or the publishing house that launched Beatrix Potter, our little corner of Covent Garden has a rich history of fervent British craftsmanship and creativity through the ages. If only the walls could talk.

## TROLLEY TALK

---

A trip to **BLACKLOCK**  
wouldn't be complete without a visit  
from the **COCKTAIL TROLLEY.**

---

The cocktail trolley itself began from distinctly sober traditions in the early 1900s as housewives made afternoon tea and cake on their 'house-carts'.

That all changed with the end of the Prohibition era, when the ban on alcohol sales was lifted making way for the roaring 20s where sharp suits, excess and pomp were the order of the day and liquor replaced tea on trolleys up and down the US. Later the cocktail trolley hit its heyday in the Mad Men era of the 60s where an afternoon livener in your Manhattan office between meetings on 5th Avenue was not just condoned but encouraged.

We would have gone well then so it's always felt special to wheel the trolley over and stir down a Negroni tableside in our crystal-cut tumblers.

— **SIT BACK AND YOU  
MAY FIND IT PAYS YOU  
A VISIT.**



- For allergen & nutritional information

# THE BLACKLOCK WAY

---

**"WE USE  
THE WHOLE  
ANIMAL  
TO MAKE  
SOMETHING OF  
EVERYTHING"**

---

Philip and Ian Warren care for the Blacklock herds in Cornwall. Each one raised sustainably living long, happy lives on beautiful moors grazing on lush Cornish grass. We use the whole animal to make something of everything and increase sustainability just as nature intended.

This means we farm less intensively in a regenerative way that is Climate Positive, minimising waste and ensuring the highest quality.

## B CORP

---

**PURPOSE OVER  
PROFIT**

---

We love running restaurants. It's our passion. But we're equally dedicated to being a company that has a positive impact more widely. For us, that starts with our people - be a great place to work and great restaurants should (with a bit of luck) follow - but also extends to how we look after our suppliers, communities and the planet.

We're proud to be a certified B Corp. We're far from perfect, but hopefully, we're on the right path to being a force for good and always looking to get better every day.

# THE WARREN FAMILY

---

A chance **ENCOUNTER,**  
we'd be nowhere **WITHOUT.**

---

Our aim has always been to serve the very best meat and produce our fair land has to offer, whilst being kind to your wallet.

Before opening Blacklock, we travelled up and down the land in our quest to find the very best. From Yorkshire to Wales, Scotland to Dorset, we tried it all — before stumbling fortuitously on now lifelong friend, Matt Chatfield, a Cornish lad through and through. After a few beers he either liked our passion for chops or felt sorry we hadn't found what we were looking for and introduced us to father and son, Philip and Ian Warren.

Cornwall's oldest third-generation farmers and butchers, the Warren Family themselves have had one goal since 1880 — to breed the very best native and rare breed meat in the world. We hit it off straight away and after one taste of the good stuff, concluded our search was at an end!

For us, this is the best meat in the country from animals that are raised sustainably, the regenerative way, living happy lives on beautiful moors eating lush Cornish grass. Whether it's a lamb chop or a big steak, this meat has always puts a smile on our faces and we hope it does you too.



**BLACKLOCK** SOHO —  
CITY — SHOREDITCH  
**COVENT GARDEN** —  
CANARY WHARF  
— MANCHESTER

# B CORP

## PURPOSE OVER PROFIT

We love running restaurants. It's our passion. But we're equally dedicated to being a company that has a positive impact more widely. For us, that starts with our people - be a great place to work and great restaurants should (with a bit of luck) follow - but also extends to how we look after our suppliers, communities and the planet.

We're proud to be a certified B Corp. We're far from perfect, but hopefully, we're on the right path to being a force for good and always looking to get better every day.

## THE BLACKLOCK WAY

### "WE USE THE WHOLE ANIMAL TO MAKE SOMETHING OF EVERYTHING"

Philip and Ian Warren care for the Blacklock herds in Cornwall. Each one raised sustainably living long, happy lives on beautiful moors grazing on lush Cornish grass. We use the whole animal to make something of everything and increase sustainability just as nature intended.

This means we farm less intensively in a regenerative way that is Climate Positive, minimising waste and ensuring the highest quality.



- For allergen & nutritional information

# BLACKLOCK COVENT GARDEN

You've got the  
**CHOPS.**

Whether it be King's Coachmakers, or the publishing house that launched Beatrix Potter, our little corner of Covent Garden has a rich history of fervent British craftsmanship and creativity through the ages. If only the walls could talk.

## TROLLEY TALK

A trip to **BLACKLOCK**  
wouldn't be complete without a visit  
from the **COCKTAIL TROLLEY.**

The cocktail trolley itself began from distinctly sober traditions in the early 1900s as housewives made afternoon tea and cake on their 'house-carts'.

That all changed with the end of the Prohibition era, when the ban on alcohol sales was lifted making way for the roaring 20s where sharp suits, excess and pomp were the order of the day and liquor replaced tea on trolleys up and down the US. Later the cocktail trolley hit its heyday in the Mad Men era of the 60s where an afternoon livener in your Manhattan office between meetings on 5th Avenue was not just condoned but encouraged.

We would have gone well then so it's always felt special to wheel the trolley over and stir down a Negroni tableside in our crystal-cut tumblers.

— SIT BACK AND YOU MAY  
FIND IT PAYS YOU A VISIT.

# BLACKLOCK IRONS

In truth, using  
**VINTAGE IRONS** to cook  
our chops was  
something we stumbled  
upon by **ACCIDENT.**

For us, the perfect chop is one that is nicely caramelised from the charcoal grill and pink and juicy in the middle. Maybe it was just us, but before opening Blacklock we found cooking the perfect chop very tricky indeed.

We needed something very hot above and below to sear the chops quickly and without the budget to build a commercial George Foreman, and in the depths of despair, we joked "why don't we just sear them with those old granny irons?".

We got hold of a couple of vintage irons, got them smoking hot on the grill and placed them on the chops. The fierce heat from the iron and the grill worked perfectly creating a bubbling delicious crust on the outside with plush juicy meat in the middle. Hey presto - the perfect chop - and so it's what we've done ever since.

These irons were originally first made in the 1800s by the pioneering Blacklock Foundry in Tennessee. They burned down unfortunately and so given the irons are so instrumental and unique to everything we do, we thought it was a fitting name for our chophouse.



**BLACKLOCK** SOHO —  
CITY — SHOREDITCH  
**COVENT GARDEN** —  
CANARY WHARF  
— MANCHESTER

# BLACKLOCK COVENT GARDEN

You've got the  
**CHOPS.**

Whether it be King's Coachmakers, or the publishing house that launched Beatrix Potter, our little corner of Covent Garden has a rich history of fervent British craftsmanship and creativity through the ages. If only the walls could talk.

## THE CHOPHOUSE

"QUALITY,  
CIVILITY  
AND  
CLEANLINESS"

The Chophouse was born in London in the 1690s and swiftly established itself at the beating heart of towns and cities up and down the land serving a variety of different cuts of meat attached to the bone, for want of additional flavour, known as chops.

Beefsteaks, mutton chops and loins of pork were pared with potatoes, rarebits and good ale. Reliable and honest, the Chophouse was a welcoming home for all, whether languid lunches, high business or family feasts before the rise of Beefsteak houses saw their prominence decline.

— Blacklock champions the chophouse and all its traditions, unpretentious and familiar and above else, **OPEN TO ALL.**



— For allergen & nutritional information

## THE BLACKLOCK WAY

"WE USE  
THE WHOLE  
ANIMAL  
TO MAKE  
SOMETHING OF  
EVERYTHING"

Philip and Ian Warren care for the Blacklock herds in Cornwall. Each one raised sustainably living long, happy lives on beautiful moors grazing on lush Cornish grass. We use the whole animal to make something of everything and increase sustainability just as nature intended.

This means we farm less intensively in a regenerative way that is Climate Positive, minimising waste and ensuring the highest quality.

## B C O R P

PURPOSE OVER  
PROFIT

We love running restaurants. It's our passion. But we're equally dedicated to being a company that has a positive impact more widely. For us, that starts with our people - be a great place to work and great restaurants should (with a bit of luck) follow - but also extends to how we look after our suppliers, communities and the planet.

We're proud to be a certified B Corp. We're far from perfect, but hopefully, we're on the right path to being a force for good and always looking to get better every day.

## THE WARREN FAMILY

A chance **ENCOUNTER**,  
we'd be nowhere **WITHOUT.**

Our aim has always been to serve the very best meat and produce our fair land has to offer, whilst being kind to your wallet.

Before opening Blacklock, we travelled up and down the land in our quest to find the very best. From Yorkshire to Wales, Scotland to Dorset, we tried it all — before stumbling fortuitously on now lifelong friend, Matt Chatfield, a Cornish lad through and through. After a few beers he either liked our passion for chops or felt sorry we hadn't found what we were looking for and introduced us to father and son, Philip and Ian Warren.

Cornwall's oldest third-generation farmers and butchers, the Warren Family themselves have had one goal since 1880 — to breed the very best native and rare breed meat in the world. We hit it off straight away and after one taste of the good stuff, concluded our search was at an end!

For us, this is the best meat in the country from animals that are raised sustainably, the regenerative way, living happy lives on beautiful moors eating lush Cornish grass. Whether it's a lamb chop or a big steak, this meat has always puts a smile on our faces and we hope it does you too.



BLACKLOCK SOHO —  
CITY — SHOREDITCH  
COVENT GARDEN —  
CANARY WHARF  
— MANCHESTER

# BLACKLOCK COVENT GARDEN

---

You've got the  
**CHOPS.**

---

Whether it be King's Coachmakers, or the publishing house that launched Beatrix Potter, our little corner of Covent Garden has a rich history of fervent British craftsmanship and creativity through the ages. If only the walls could talk.

## THE CHOPHOUSE

---

"QUALITY,  
CIVILITY  
AND  
CLEANLINESS"

---

The Chophouse was born in London in the 1690s and swiftly established itself at the beating heart of towns and cities up and down the land serving a variety of different cuts of meat attached to the bone, for want of additional flavour, known as chops.

Beefsteaks, mutton chops and loins of pork were pared with potatoes, rarebits and good ale. Reliable and honest, the Chophouse was a welcoming home for all, whether languid lunches, high business or family feasts before the rise of Beefsteak houses saw their prominence decline.

— Blacklock champions  
the chophouse and all its  
traditions, unpretentious  
and familiar and above else,  
**OPEN TO ALL.**



— For allergen & nutritional information

## B CORP

---

### PURPOSE OVER PROFIT

---

We love running restaurants. It's our passion. But we're equally dedicated to being a company that has a positive impact more widely. For us, that starts with our people - be a great place to work and great restaurants should (with a bit of luck) follow - but also extends to how we look after our suppliers, communities and the planet.

We're proud to be a certified B Corp. We're far from perfect, but hopefully, we're on the right path to being a force for good and always looking to get better every day.

## THE BLACKLOCK WAY

---

"WE USE  
THE WHOLE  
ANIMAL  
TO MAKE  
SOMETHING OF  
EVERYTHING"

---

Philip and Ian Warren care for the Blacklock herds in Cornwall. Each one raised sustainably living long, happy lives on beautiful moors grazing on lush Cornish grass. We use the whole animal to make something of everything and increase sustainability just as nature intended.

This means we farm less intensively in a regenerative way that is Climate Positive, minimising waste and ensuring the highest quality.

## TROLLEY TALK

---

A trip to **BLACKLOCK**  
wouldn't be complete without a visit  
from the **COCKTAIL TROLLEY.**

---

The cocktail trolley itself began from distinctly sober traditions in the early 1900s as housewives made afternoon tea and cake on their 'house-carts'.

That all changed with the end of the Prohibition era, when the ban on alcohol sales was lifted making way for the roaring 20s where sharp suits, excess and pomp were the order of the day and liquor replaced tea on trolleys up and down the US.

Later the cocktail trolley hit its heyday in the Mad Men era of the 60s where an afternoon livener in your Manhattan office between meetings on 5th Avenue was not just condoned but encouraged.

We would have gone well then so it's always felt special to wheel the trolley over and stir down a Negroni tableside in our crystal-cut tumblers.

— SIT BACK AND YOU  
MAY FIND IT PAYS YOU  
A VISIT.



**BLACKLOCK** SOHO —  
CITY — SHOREDITCH  
**COVENT GARDEN** —  
CANARY WHARF  
— MANCHESTER



# A Selection of

## PUDDINGS

### AND OTHER AFTER DINNER DELIGHTS

#### **White Chocolate Cheesecake with Seasonal Berries 7.75**

Our take on the nostalgic classic served tableside  
with a loving “say when” approach just like  
Granny used to.

#### **Bread and Butter Pudding 8**

Hearty & warming we add a glug of brandy for an  
extra cuddle in a bowl. Served with a choice of  
custard or ice cream.

#### **A Bowl of Ice Cream 5.5**

Have a chat with one of our team for today's flavours.

#### **Brachetto, Marco Porello “Birbet”**

Piemonte, Italy NV .....7.9 / 4l

A delicious, low alcohol, gently sparkling semi-sweet wine  
with flavours of wild strawberry, raspberry and cherry.



## A STRONG FINISH

### **Delaplane Coffee** straight up ..... 9

Our subtle take on the classic adds rum with cold brew and maraschino cherry to soften the walk home.

### **Lowpresso Martini** (off the booze) ..... 7

Three Spirit Social Elixir, coffee & maraschino cherry. All the kick with no impact on the morning after, depending what else you do.

### **Monbazillac, Ancienne Cure**

Monbazillac, France 2022 ..... 6.5 / 32

A team favourite, dare we say even better over vanilla ice cream

### **Pedro Ximénez, Toro Albalá**

Jerez, Spain 2018 ..... 8 / 39

A golden honeyed sweet wine that's the perfect way to end a hearty meal.

### **Blacklockcello** ..... 3.5 / 6.5

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.

Selection of **OLD FASHIONED**

or **NEGRONI** made tableside off  
the **COCKTAIL TROLLEY**

— 9.5 A GLASS / 70 FOR THE BOTTLE

