

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

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**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 to 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

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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.

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(2 people or more)

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BLACKLOCK CITY

YOU are sitting
in an old **ELECTRICITY**
SUBSTATION...

In the corner of a Grade II listed building that in its pomp powered the offices of London's pioneering insurance brokers and City traders.

In a previous life, this particular corner of the City was home to London's first butchers market, history we are proud to bring back to the fore.

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.



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CITY — SHOREDITCH
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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.



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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 traditons,
unpretentious and familiar
and above else, **OPEN TO ALL**.

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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.

Cheese plate 3 seasonal cheeses 8 / 15

With sourdough crackers & chutney

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 NV7.9 / 41

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

