

**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 9
- Smoked Beef Ribs 10
- Crayfish Cocktail 11

**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
- Spring Slaw
- Kale & Parmesan
- Broccoli & Walnut Salad
- Chop House 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.

CHOPS 8 per chop

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 16
- Bavette 18
- Rump Cap 20
- Sirloin 21
- Blacklock Fillet 24
- 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 11 /100g
- Porterhouse 11 /100g

SAUCES & TABLE PLEASERS

- Chilli Hollandaise 2
- Green Sauce 2
- Bearnaise 2
- Blacklock Gravy 3
- Chop Sauce 3
- Bread & Gravy 4
- Garlic Bone Marrow 5

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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 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

New kid on the block. 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 9

Smoked Beef Ribs

With Spring Slaw 10

Crayfish Cocktail

With Soldiers for mopping 11

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

Cauliflower & Four Cheeses 6

Arriving to the table bubbling like Mt. Vesuvius.

Creamed Leeks 5

Meltingly tender and gloriously comforting.

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.

28 per person
(2 people or more)

A Selection of

PUDDINGS

AND OTHER AFTER DINNER DELIGHTS

White Chocolate Cheesecake with Seasonal Berries 8

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

Apple & Rhubarb Crumble 8

A quintessentially British crumble with a healthy dollop of ice cream or custard.

Cheese plate 3 seasonal cheeses 8 / 15

With sourdough crackers & chutney

A Bowl of Ice Cream 6

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.

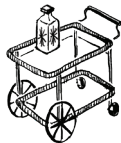
Blacklockcello 3.5 / 6.5

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**

NEGRONI - 10 A GLASS / 70 FOR THE BOTTLE

OLD FASHIONED - 10.5 A GLASS / 70 FOR THE BOTTLE



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**Under Careful Supervision
by BLACKLOCK BAR KEEPS.**

Our Bar Keeps respectfully pour beers as 330ml unless stated otherwise. Half pint available upon request.
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..... 9.5

Absolut Vodka, lemon sherbet, lemon & soda

Light - Tangy - Citrussy

This childhood-throwback is sure to whet one's whistle with sweet-shop lip puckering joy!

Spring Negroni* Rocks10/70

Beefeater Gin, Beesou honey aperitif, Lustau rose Vermouth, apricot & bitters

Floral - Honeyed - Bitter

"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* Rocks10/70

Evan Williams Bourbon, sugar & bitters

Boozy - Smooth - Classy

The favourite of Don Draper and all the Mad Men at Sterling Cooper in 1960's New York.

English Riviera No.5 Coupette..... 9.5

Beefeater Gin, lavender, elderflower & Prosecco

Floral - Elegant - Effervescent

Quintessentially British, this light and floral spritz taking us all back to the sunny shores of the Costa del Margate.

Usual Suspects Straight up..... 10

Jalapeño Tequila, Aperol, grapefruit & Prosecco

Fruity - Spicy - Unpredictable

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.

Luna Colada Rocks 10.5

Havana 3, Aluna Coconut, and Wray & Nephew Rum, pineapple, orange, sweet spice & lime

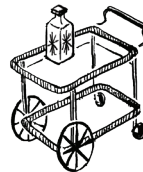
Tropical - Silky - Indulgent

Clarified to perfection, our twist on a Piña Colada flies you to a moonlit tropical paradise with every sip.

*** FOR THE TABLE**

IF YOU'RE PARTYING,

ORDER A BOTTLE FOR THE TABLE
70 (10 SERVES)



- Midnight Bramble** Straight up..... 10.5
 Beefeater Gin, blackberry, honey, Earl Grey & lemon
Bright - Tart - Aromatic
 Sour in style. This cocktail is sophisticated and refreshing, with a delicate hint of bergamot and vibrant blackberries. One for the stargazers.
- Manny Martini** Straight up..... 10.5
 Absolut, Sapling Hibiscus & Raspberry Vodka, falernum, coconut, raspberry & cherry
Boozy - Silky - Jammy
 Inspired by the nostalgic flavours of a Manchester Tart blending coconut, raspberry and sweet spice; a cheeky tribute to a classic Northern treat (with a grown-up twist!)
- Jerry's Punch** Tankard 10.5
 Havana 3 & Two Drifters Pineapple Spiced Rum, falernum, spiced ginger, pineapple, orange & BBQ smoke.
Tropical - Smoky - Punchy
 Jerry's tropical punch is a bold, boozy tribute to beach holidays, campfires and the mellow vibes of summer. Grill. Chill. Repeat. Enjoy responsibly!
- Cherry Mezcalita** Rocks 10.5
 Mezcal Verde Amarás, Aperol, sour cherry, agave & bitters
Cherry - Vibrant - Playful
 Margarita's sassy-sister. Smoky in character, perfectly complemented by the bitter orange notes and a splash of tart, fruity depth. The ultimate winter flavour-fiesta.

OFF THE SAUCE

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

- Stillwood** 8
 Everleaf Forest Aperitif, honey, ginger lemon & smoke
Bold - Spiced - Smokey
- Kiwi Mock-a-Rita**..... 8
 Everleaf Marine Aperitif, kiwi, apple & lime
Juicy - Nostalgic - Bright
- Nogroni** 7
 Three Spirit Livener, berry shrub, verjus & orange
Rich - Warming - Intense
- Wavelength Spritz** 7
 Wavelength Aperitif, redcurrant, raspberries, pomegranate & basil
Refreshing - Bubbly - Tangy
- Lemonade Cooler** 6
 Lemon sherbet, lemon & tonic
Effervescent - Zesty - Candied
- Hibiscus Agua Fresca** 6
 Hibiscus, agave, lemon & soda
Long - Sparkly - Satisfying

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% 4.65

Herbaceous and crisp. This light, fresh and moreish lager is just as good with food as it is without.

Blacklock Session Pale (Gluten Free) 3.4% 4.9

Smooth & zesty with flavours of tropical mango and citrus. Fruity with a dry finish. A beer that will surely get the party started.

Arctic Sky Session IPA 4.3% 5.5

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

BAR KEEP'S BOTTLE

Ruby Mild 4.3% 6

In collaboration with the Birmingham Brewing Co. and Harbour. Dried fruit, caramel and toffee with a sweet dark fruit finish. Perfect Big Chop accompaniment.

BOTTLES & CANS

Orbit 'Nico' Köln Lager 6
Gluten free, crisp, clean and brewed in Walworth, South London 4.8%

Orbit 'Peel' Belgian Wit..... 6
A soft, light bodied and moreish wheat beer. Another tasty brew from the Orbit crew. 4.9%

Mondo 'Dennis Hoppr' IPA..... 6
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 6
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
WHITE					
White Blend, Domus..... Veneto, Italy NV	6	7.5	21	28	38
Sauvignon Blanc, Vinexplore..... Languedoc, France 2024	7	9	25	34	46
Chardonnay, Tacherons..... Limoux, France 2024	8.5	11	31	41	57
ROSE					
Cinsault, Château Pesque ‘Paradou’..... Ventoux, France 2024	7	9	25	34	46
Grenache/blend, Maison Mirabeau ‘Etoile’..... Côtes de Provence, France 2025 (bottle)	10	13	36	48	64
RED					
Red Blend, Domus..... Veneto, Italy NV	6	7.5	21	28	38
Primitivo, Domus..... Puglia, Italy 2022	7	9	25	34	46
Tempranillo, Familia Bastida ‘Alceo’..... La Mancha, Spain 2023 (bottle)	7.5	9.5	26	36	49
Merlot, Château Clos Seric..... Bordeaux, France 2022	8	10	28	38	53
Blacklock Syrah..... Stellenbosch, South Africa 2024	8.5	11	31	41	57
Pinot Noir, Miroglio “Soli”..... Thracian Valley, Bulgaria 2022 (bottle)	9.5	12	34	44	60
Montepulciano d’Abruzzo, Barba..... Abruzzo, Italy 2025 (bottle)	10	13	36	48	64

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!

Wild Idol, Alcohol Free Sparkling White Rheinhessen, Germany 2025.....	8.5 / 45	Champagne, Moutardier "Carte d'Or" Champagne, France NV.....	65
Prosecco, Midea Veneto, Italy NV.....	7 / 37	Champagne, Perrier-Jouët 'Grand Brut' Champagne, France NV.....	88
English Sparkling, Westwell 'Pelegrim' Kent, England NV.....	11 / 54		

FRESH ZIPPY WHITES

A good hit of citrus and thirst quenching.

Trebbiano/Pecorino, Saladini Pilastrini Marche, Italy 2024.....	44	Mâcon-Villages, Famille Paquet Burgundy, France 2025.....	59
Riesling, Stefan Winter Rheinhessen, Germany 2024.....	48	Rioja Blanco, Finca Allende Rioja, Spain 2021.....	69

RICH TEXTURED WHITE / ORANGE

Our favourite white that can handle some meat.

JUICY & EARTHY REDS

Ripe, rustic, and ready to pour – easygoing reds that speak for themselves.

Corbières, Château de Durfort Languedoc, France 2023.....	46	Saint-Émilion, Les Piliers de Maison Blanche Bordeaux, France 2022.....	64
Chianti Colli Fiorentini "Crociferro" Torre a Cona Chianti, Italy 2023.....	49	Côtes-du-Rhône, Château de Montfaucon Rhône Valley, France 2021.....	66
Pinot Noir, Oakridge Yarra Valley, Australia 2024.....	60	Rioja Reserva, Bodegas Lopez de Heredia 'Viña Tondonia' Rioja, Spain 2013.....	89

BIG PUNCHY REDS

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

Malbec, Bodega Luigi Bosca “De Sangre” Mendoza, Argentina 2023	55	Barolo, Cabutto “Tenuta La Volta” Piemonte, Italy 2020	89
Tempranillo/Garnacha, Quinta Sardonía ‘Sardon’ Castilla y León, Spain 2021	58	Zinfandel, Château Montelena “Estate” Napa Valley, USA 2021.....	97
Camins del Priorat, Alvaro Palacios Priorat, Spain 2024.....	64	Haut-Médoc, Demoiselle de Sociando Mallet Bordeaux, France 2017	99
Malbec, Belasco de Baquedano Mendoza, Argentina 2019	66	MAGNUM	
Carmenere, Inama ‘Più’ Veneto, Italy 2022	68	Optima, Anthonij Rupert Western Cape, South Africa 2021	99
Tannat, Don Manuel Tacama, Peru 2019.....	76	Margaux, Les Charmes de Kirwan Bordeaux, France 2020	149
Shiraz/Cabernet Sauvignon, Glaetzer Anaperenna Barossa Valley, Australia 2022	85		

FROM THE CELLAR

For those occasions that call for something special,
we’ve kept a little stash aside, just for you.

Domaine H & G Buisson, Beaune Les Associes Burgundy, France 2022.....	105
The Buisson family have been cultivating Pinot Noir in the Côte du Beaune since 1758. Expect luscious notes of raspberry & black cherry with a hint of spice.	
Châteauneuf-du-Pape, Domaine Clos du Caillou “Les Quartz” Domaine Clos du Caillou 2023.....	122
Bruno Gasper’s ‘Les Quartz’ is a wine that truly embodies the essence of Châteauneuf-du-Pape. Intense dark fruit, flowers and notes of black pepper.	
Ausàs Interpretación Ribera del Duero, Spain 2020.....	125
An extraordinary wine of finesse; velvety tannins and great length from Xavier Ausàs the ex-wine-maker of Vega Sicilia.	
Amarone della Valpolicella, Corte Sant’Alda Veneto, Italy 2018.....	140
Marinella is a larger than life character and her wines tend to match. Powerful and concentrated with ripe berries, coffee, chocolate and a hint of smoke.	

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 moments before the theatre calls.

DESSERT WINES

Sweetened in the late summer sun or fortified to perfection.

Monbazillac, Ancienne Cure
Monbazillac, France 2023..... 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 2023 8 / 39

SCOTTISH WHISKY

Glenkinchie Dist Edition Lowland .. 7 / 13

Balvenie Doublewood Speyside.... 6 / 11.5

Clynelish Highland 6 / 11.5

Ardbeg 'An Oa' Islay.....6.75 / 12.5

Caol Ila Islay 5.5 / 10.5

Kilkerran 8 Campbeltown..... 5.75 / 11

WORLD WHISKEY

Teeling 'Small Batch' Ireland 5 / 9.5

Jameson 'Black Barrel' Ireland... 5.5 / 10.5

Rittenhouse Rye Kentucky..... 5 / 9.5

Eagle Rare 10 Kentucky..... 6 / 11.5

Michter's 'Small Batch' Kentucky ..6.5 / 12

Nikka 'From the Barrel' Japan.... 6 / 11.5

MALTERNATIVES

El Dorado 12 Rum..... 5.5 / 10.5

Diplomatico Rum..... 5.5 / 10.5

Domaine le Reviseur Cognac..... 6 / 11.5

Baron de Sigognac Armagnac..... 6 / 11.5

Montenegro Amaro 4.5 / 8

Fernet Branca Amaro 4.5 / 8

"BLACKLOCKCELLO".

We use the **WHOLE**
ANIMAL to make something of **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