

**BUTCHER PRICE
MONDAYS**

— Big Chops at Butcher's Prices

Blacklock

**BLACKLOCK
SUNDAYS**

Roasts almost as good as Mum's

PRE-CHOP BITES 1.5 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 14

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

MEAT-FREE MAIN

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

Barbecued Cauliflower Chop 12

SIDES 5 each

Beef Dripping Chips
10 Hour Ash Roasted Sweet Potato
Pear, Chicoy & Pecan Salad
Kale & Parmesan
Spring Slaw
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.

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 chops
piled high on charcoal-grilled flatbreads
with a choice of side each.

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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
Pork Rib-eye 18
Rump Cap 18
Sirloin 20
Blacklock Fillet 22
Rib-eye 27

BIG CHOPS

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

Lamb Rump 8.5 /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

PLANET PROMISE

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

Blacklock

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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 sweetened with 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.

STARTERS

Mushroom on Toast
Creamy on sourdough 8

Pig's Head on Toast
Pickled chillies and Blacklock Gravy 8.5

Smoked Beef Ribs
with Spring 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 17
Served with all the Sunday Roast trimmings - meat-free of course.

SIDES

Cauliflower & Four Cheeses 6
Arriving to the table bubbling like Mt. Vesuvius

Warm Spring Greens 5
Muddled with mint. Rejuvenating mix that feels both refreshing and soothing, like the season itself!

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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— 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.

27 per person
(2 people or more)

A Selection of

PUDDINGS

AND OTHER AFTER DINNER DELIGHTS

White Chocolate Cheesecake with Spring Berries 7.75

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

Rhubarb & Apple 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 5.5

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

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.

Blacklock Boulevardier 9.5

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

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.

Pedro Ximénez, Toro Albalá

Jerez, Spain 2018 8 / 39

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

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

