

**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**



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.

**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
- Sixth Rib-eye ..... 21
- Blacklock Fillet ..... 22

**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**

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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.

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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.

#### **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

