

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
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 slug of vermouth.

Steak Sarnie 14

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

Steak and Stout Pie 12

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 12

SIDES 5 each

Beef Dripping Chips
10 Hour Ash Roasted Sweet Potato
Pear, Chicory & 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 7.5 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.

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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

Rump Cap 18

Sirloin 20

Sixth Rib-eye 21

Blacklock Fillet 22

Butcher's Cuts See pillars for sizes per 100g

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

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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— R O A S T S

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.

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— 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)

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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

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* Rocks 9/70

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* Rocks 9.5/70

Old Forester 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

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 9

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 9.5

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

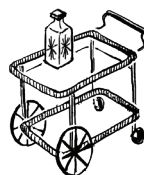
Tropical - Silky - Indulgent

Clarified to perfection, our twist on a Pina 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)



Cherry Mezcalita Rocks..... 9.5

Mezcal, Aperol, sour cherry, agave & bitters

Smokey - Fruity - Balanced

Margarita's sassy-sister. Smoky in character, perfectly complemented by the bitter orange notes and a splash of tart, fruity depth. The ultimate spring flavour-fiesta.

Rhubarb Rhapsody Straight up 9.5

Absolut Vodka, rhubarb, apple & Seasn light bitters

Crisp - Tart - Refreshing

Tangy and refreshing seasonal sour brought to you by our Covent Garden team. A vibrant and mouthwatering cocktail that celebrates the flavors of the season.

Gingerbread Beachcomber Tankard .. 9.5

Havana 7 and Wray & Nephew Rum, Amaretto, gingerbread, pineapple & ginger ale.

Tropical - Smooth - Spiced

A Caribbean punch that everyone is craving for. Sip, close your eyes, sip again and hear the waves lap in, whatever the weather.

Damson Martini Straight up..... 9.5

Gattertop N1 Vodka, Beesou Honey Aperitif, damson & walnut

Rich -Silky - Indulgent

A creation with fellow B-corps for March and one that we love so much we want to showcase a little longer. A tippie that really does good.

Blacklock Boulevardier Rocks 9.5

Old Forester butter Bourbon, rosemary, Cynar & Select Aperitivo

Herbeaucious - Velvety - Bittersweet

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

A Bee's Tea Highball 9.5

Beefeater Gin, Beesou Honey Aperitif, Seasn light bitters, chamomile, lemon & soda

Floral - Bright - Effervescent

A delicate and refreshing twist on a classic fizz combining botanical notes with warmth from chamomile and honey.

OFF THE SAUCE

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

Seasonal Cup..... 7

Wavelength Aperitif, orange, lime, lemon, mint & lemonade

Citrus - Vibrant - Uplifting

Nogroni 7

Three Spirit Livener, berry shrub, verjus & orange

Rich - Warming - Intense

Spring Blossom 7

Everleaf Mountain Aperitif, chamomile, lemon & elderflower tonic

Floral - Botanical - Zesty

Mindful Martini..... 7

Everleaf Forest Aperitif, rhubarb, apple & lemon

Fruity - Tart - Lively

Light & Stormy..... 7

Pathfinder Hemp & Root Non-alcoholic Spirit, Seasn light & dark bitters, lime & ginger ale

Bitter - Crisp - Spiced

Sirens Whisper..... 7

Everleaf Marine Non Alcoholic Spirit, mint, Seasn light bitters & ginger ale

Uplifting - Herbaceous - Aromatic

Hibiscus Agua Fresca 6

Hibiscus, lemon & soda

Long - Fruity - Satisfying

Lemonade Cooler 6

Lemon sherbet, lemon & tonic

Refreshing - Zesty - Candied

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.

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

Velvet Stout 4.5% 6

Cocoa, caramel and hint of coffee sum up this irresistibly smooth seasonal delight.

BOTTLES & CANS

Thornbridge 'Lukas' Helles Lager..... 6

Gluten free, deliciously crisp and brewed up north in Bakewell 4.2%

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.....	6	7.5	21	28	38
Veneto, Italy NV					
Sauvignon Blanc, Le Deux Moulin	8	10	28	39	53
Loire Valley, France 2023 (bottle)					
Chardonnay, Tacherons.....	8.5	11	31	41	57
Limoux, France 2023					
ROSE					
Grenache/Syrah, Le Grand Cros “J”.....	7	9	25	34	47
Ventoux, France 2023					
Grenache/blend, Maison Mirabeau ‘Etoile’	10	13	36	48	64
Côtes de Provence, France 2023 (bottle)					
RED					
Red Blend, Domus.....	6	7.5	21	28	38
Veneto, Italy NV					
Primitivo, Domus	7	9	25	34	46
Puglia, Italy 2022					
Tempranillo, Familia Bastida ‘Alceo’	7.5	9.5	26	36	49
La Mancha, Spain 2022 (bottle)					
Bordeaux Blend, Château Des Arras.....	8	10	28	38	53
Bordeaux, France 2021					
Blacklock Syrah	8.5	11	31	41	57
Stellenbosch, South Africa 2023					
Montepulciano d’Abruzzo, Barba.....	10	13	36	48	64
Abruzzo, Italy 2023 (bottle)					

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!

Prosecco, Prima Alta
Veneto Italy NV 7 / 37

Champagne, Moutardier "Carte d'Or"
Champagne, France NV..... 62

English Sparkling, Westwell 'Pelegrim'
Kent, England NV10.5 / 52

Champagne, Perrier-Jouët 'Grand Brut'
Champagne, France NV..... 88

FRESH ZIPPY WHITES

A good hit of citrus and thirst quenching.

Trebbiano/Pecorino, Saladini Pilastrini
Marche, Italy 2023..... 42

Riesling, Stefan Winter
Rheinhessen, Germany 2023..... 46

RICH TEXTURED WHITE / ORANGE

Our favourite white that can handle some meat.

Greco, Cantina Marilina "Sketta"
Sicily, Italy 2023..... 41

Mâcon-Villages, Famille Paquet
Burgundy, France 2023 59

GLUGGABLE JUICY REDS

These wines won't scream for attention or tire out the palate. Easy drinking, fruit forward with lots of balance.

Garnatxa Negra, Herència Altés
Terra Alta, Spain 2023 38

Pinot Noir, Miroglio "Soli"
Thracian Valley, Bulgaria 2021 42

Blafränkisch/Zweigelt, Michael Ortiz
"Buddy Talk"
Burgenland, Austria 2021..... 46

Cabernet S./Syrah, Domaine Cavalier
Languedoc, France 2022 49

EARTHY SAVOURY REDS

"Everyone knows clothes maketh not the man"
Honest wines that speak for themselves.

Corbières, Château de Durfort Languedoc, France 2022	44
Tempranillo/Garnacha, Quinta Sardonia 'Sardon' Castilla y León, Spain 2020	58

Saint-Émilion, Les Piliers de Maison Blanche Bordeaux, France 2019	63
Rioja Reserva, Bodegas Lopez de Heredia 'Viña Tondonia' Rioja, Spain 2012	88

BIG PUNCHY REDS

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

Sangiovese, Coste del Vivo "Rosso No.1" Tuscany, Italy 2017/20/21	49
Malbec, Bodega Luigi Bosca "De Sangre" Mendoza, Argentina 2022	54
Camins del Priorat, Alvaro Palacios Priorat, Spain 2022	62
Malbec, Belasco de Baquedano Mendoza, Argentina 2018	64
Carmenere, Inama 'Più' Veneto, Italy 2022	66
Dolcetto d'Alba, Giuseppe Mascarello 'Bricco' Piemonte, Italy 2022	76

Tannat, Don Manuel Tacama, Peru 2019	79
Barolo, Cabutto "Tenuta La Volta" Piemonte, Italy 2020	89
Zinfandel, Chateau Montelena "Estate" Napa Valley, USA 2021	97
Haut-Médoc, Demoiselle de Sociando Mallet Bordeaux, France 2019	99

MAGNUM

Blank Bottle, Familiemoord Western Cape, South Africa 2023	99
Margaux, Les Charmes de Kirwan Bordeaux, France 2018	149

FROM THE CELLAR

We're not ones for a fine wine or reserve list... well, not ordinarily. We've
got a few special little numbers stashed away for when the time is right.

Cabernet Sauvignon, Restless River
Hemel-en-Aarde, South Africa 2020.....105

Châteauneuf-du-Pape, Domaine
Clos du Caillou "Les Quartz"
Domaine Clos du Caillou 2022..... 122

Amarone della Valpolicella, Corte
Sant'Alda Veneto, Italy 2017140

Chassagne Montrachet,
Domaine Guy Amiot et Fils
Burgundy, France, 2022.....122

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 2021 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 2021 8 / 39

SCOTTISH WHISKY

Balvenie Doublewood Speyside . 5.5 / 9.75

Caol Ila 12 Islay 5.5 / 9.75

Compass Box 'Peat Monster'

Blend 6 / 10.75

Clynelish 14 Highland 6 / 10.75

Ardbeg 'An Oa' Islay 6.75 / 12.25

WORLD WHISKEY

Teeling 'Small Batch' Ireland 5 / 8.75

Ragtime Rye New York 5.75 / 10.25

Jameson 'Black Barrel' Ireland... 5.5 / 9.75

Michters 'No1' Bourbon

Kentucky 6.5 / 11.75

Nikka 'From the Barrel' Japan... 6 / 10.75

MALTERNATIVES

El Dorado 12 Rum 5.5 / 9.75

Diplomatic R.E Rum 5.5 / 9.75

Domaine le Reviseur Cognac 5 / 8.75

Baron de Sigognac Armagnac 5.5 / 9.75

Montenegro Amaro 4.5 / 7.75

Fernet Branca Amaro 4.5 / 7.75

"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