

**BUTCHER PRICE
MONDAYS**

— Big Chops at Butcher's Prices

Blacklock

**BLACKLOCK
SUNDAYS**

Roasts almost as good as Mum's

PRE-CHOP BITES 3 per plate of 3

Chicken & Horseradish
Egg & Anchovy
Cheese & Pickle

STARTERS

Pig's Head on Toast with Gravy 6
Mushrooms on Toast creamy on Sourdough 6
Chicory & Blue Cheese Salad with pickled Blackberry 6
Cull Yaw Crumpet (also with Gravy) 7

**PARTICULARLY GOOD AT LUNCH
(DINNER TOO)**

Swiftly served to be lunch-break-friendly.

Pork Belly Bun 10
Wrapped in crispy crackling to make your knees
tremble with a refreshing slaw and apple ketchup.

Steak Sarnie 10
Our take on the classic "Steak-On-White" first
served at Louis' Lunch in New Haven in 1895.

Christmas Burger 12
Sausage patty, grilled turkey thigh, Cranberry ketchup
and Brussel sprout slaw. All squeezed between our
sesame brioche bun.

MEAT-FREE MAINS

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

Barbecued Halloumi 12
Piled high on a bed of ash-roasted seasonal veg
and charcoal grilled flatbreads.

Coal Roasted Celeriac 10
Whole roasted over open coals and served with celeriac puree
and pickled sultanas.

SIDES 4

Beef Dripping Chips
10 Hour Ash Roasted Sweet Potato
Heritage Carrots & Hazelnuts
Kale & Parmesan
Winter Salad
Chicory, Pear & Walnut Salad
Christmas Sprouts & Chestnuts
Bread & Gravy 3

PLANET PROMISE

For every meal you've enjoyed, we plant a tree
in our Blacklock Forest.

SKINNY CHOPS 4.5 per chop

Inspired by Joe Beef and grilled blushing pink —
with the help of vintage Blacklock irons.

Lamb Cutlet / T-Bone
Pork Loin / Rib / Belly

— ALL IN

This is for you, dear sharers.
Pre-chop bites followed by a heady
mix of beef, pork and lamb skinny chops
piled high on charcoal-grilled flatbreads
with a choice of side each.

•
22 per person (2 people or more)

STEAKS

Dry Aged up to 55 days – we use the whole
animal to make something of everything.

Denver 12
Rump Fillet 14
Rump Cap 16
Sixth Rib-eye 18

BIG CHOPS

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

Lamb Rump 5.5 /100g
Cull Yaw Chop 12
Smoked Bacon Chop 12

Prime Rib 8 /100g
Porterhouse 8 /100g
Bone in Sirloin 7 /100g

SAUCES

Chilli Hollandaise 1.5
Green Sauce 1.5
Bearnaise 1.5
Blacklock Gravy 3
Chop Sauce 3
Garlic Marrow Spread 3

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.

If you have any allergies, do kindly let us know when you order.

PLANET PROMISE

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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 kickstart your Sunday.

Breakfast Martini 7.5
An eye opener for those of distinction since the 1920's.
Gin, lemon and sweetened with orange marmalade.

Beefy Mary 5
Our beefed up take on the morning-after classic.
Vodka, lemon, tomato juice, spices, beef jus & smoke.

STARTERS

Pig's Head on Toast
Pickled chillies and Blacklock Gravy 6

Mushrooms on Toast
Creamy closed cap mushrooms on Coombeshead Sourdough 6

Cull Yaw Crumpet
(also with Gravy) 7

MEAT-FREE

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

Celeriac Roast 14
Whole celeriacs are slow roasted over open coals and served with all the Sunday Roast trimmings — meat-free of course.

SIDES

Cauliflower & Four Cheeses
Arriving to the table bubbling like Mt. Vesuvius 4

Celeriac Mash
Mashed smooth with sage butter 4

Christmas Sprouts & Chestnuts
Sweet and nutty Christmas goodness 4

SAUCES

Sunday favourites of creamed horseradish, mint sauce and apple ketchup — served with each roast.

— ROASTS

Whole joints are roasted over open coals and English oak the traditional way.

55 Day Aged Beef Rump.....20

28 Day Aged Lamb Leg.....19

21 Day Aged Pork Loin.....18

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.

22 per person
(2 people or more)

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. If you have any allergies, do kindly let us know when you order.

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

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.

FRESH ZIPPY WHITES

A good hit of citrus and thirst quenching.

Sauvignon Blanc, Le Deux Moulin
Loire, France 2020 27

Chablis 1er Cru, Sébastien Damp
'Fourchaume' Chablis, France 2018/19 65

RICH TEXTURED WHITE / ORANGE

Our favourite white that can handle some meat.

Alentejano, Fitapreta Vinho 'a Laranja
Mecanica' (Orange)
Alentejo, Portugal, 2019..... 45

Bourgogne Blanc, Thierry Pillot
Burgundy, France 2018..... 66

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 2018..... 32

Pinot Noir, Miroglio 'Soli'
Thracian Valley, Bulgaria 2018 37

Touriga Nacional, Fitapreta Vinhos
'Vai Nua' Alentejo, Portugal 2019..... 38

Montepulciano d'Abruzzo, Barba
Abruzzo, Italy 2020..... 40

Morgon, Guy Breton
Beaujolais, France 2019 48

EARTHY SAVOURY REDS

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

Corbières, Château de Durfort
Languedoc, France 2019 38

Tempranillo/Garnacha, Quinta
Sardonia 'Sardon'
Castilla y León, Spain 2018 46

Saint-Émilion, Les Piliers de Maison
Blanche Bordeaux, France 2018..... 53

GSM, Kalleske 'Clarry'
Barossa Valley, Australia 2020..... 54

Rioja Reserva, Bodegas Lopez de Heredia
'Viña Tondonia' Rioja, Spain 2009 75

COCKTAILS FOR A FIVER

No happy hours or one-off promos. Just top-shelf drinks for the price of a zone 1 return.

Velvet Southside

Lime and Falurnum gin, lime, sugar and mint. Historically fueling the Chicago southside mobsters during prohibition, this straight-up gin serve brings together bajan spices and a touch of citrus.

Winter Negroni*

Gin, campari, select aperitivo, cocchi americano and pedro ximenez.
"The bitters are excellent for your liver, the gin less so, but then they balance each other"
 Orsen Welles, an avid aficionado in the 40s. White vermouth and a drop of PX slightly sweetens our version.

English Riviera

A refreshing gin, elderflower and cider spritz, taking us all back to the sunny shores of the Costa del Margate.

Sage Advice

A long serve of dry sherry and bianco bitter aperitif balanced with grapefruit and sage. One to fuel good judgment and clear thinking.

Grandpa's Tinkered Tonic

Scarpa sweet vermouth, orange sherbet, tonic served long. A stealth raid on Grandad's drinks cabinet served long over ice.

Old Fashioned*

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

Beefy Mary

Our beefed up take on the morning classic. The usual suspects Blacklocked with a glug of beef jus, passata and a hint of smoke.

***IF YOU'RE PARTYING, WHY NOT ORDER
A BOTTLE FOR THE TABLE FOR 45?**

OFF THE SAUCE

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

Dry Old Fashioned..... 4	Hibiscus Agua Fresca..... 3.5
All the smokiness and decadence of an Old Fashioned but none of the hangover	Good for the heart, good for the liver
Lucky Saint Unfiltered Lager 3.75	Grapefruit Shirley Temple 3.5
Super dry, incredibly crisp and refreshing 0.5%	Extra grapefruit to keep your 'Eyes Bright'
	Kel's Orange Soda 3.5
	An infamous 90's classic using the Pip to the Peel

COCKTAILS THAT GIVE BACK 7.75 EACH

For each cocktail you sip, we donate 25p to aid End Youth Homelessness to aid their mission to help youngsters living on the streets get back on their feet.

Corpse Reviver No. Blue

Gin, white vermouth, lemon and tweaked with blue curacao, finished with a drop of absinthe. Harry Craddock's classic No.2 from the Savoy in the 1930's is given some colourful 80's flair.

White Port Cobbler

White port, gin, lemon and sugar. This delicious potation is a classic American invention. Using white port over sherry it is sure to satisfy all tastes. A thirst quencher served long over cracked ice.

Cherry Bomb

Caroline's homemade raspberry liqueur, amaretto and Branca Menta. Who would have thought it could taste like cherries?

Short Stories

Tequila, aperol, grapefruit, agave, bitters and egg white.

"The Air Smells Different When The Sun Comes Out, a collection of Short Stories by Christopher Woodhead."

Pingu's Punch

A joyful, fruity, bittersweet rum punch mixes light and dark rum, velvet falurnum, lime sugar and bitters.

A Few of My Favourite Things

A heady mix of our good friend Dale's favourite tipples. Whiskey, Aperol, Chartreuse and Pedro Ximenez. Is not for the faint-at-heart.

**The
"DRAWING BOARD".**

This is our Bar Keeps opportunity to **MIX A FUTURE CLASSIC**. If you try today's **CREATION** and love it, you might see it on the menu one day, not scribbled in pen.

— THIS WEEKS SPECIAL:

Lawless Liz

*Mezcal, Ginger,
Lime, Orange*

"Necessity Knows no Law!"

£7.75

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

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

Blacklock Pale 3.8% 4

Pine & zesty meets citrus & barley with a clean & dry grapefruit finish.

Blacklock Chocolate White Stout

6.8% 5.5

Misleading as the name may be, our white stout, inspired by our white chocolate cheesecake, shares closer relations to a pale ale but with all the wintery deliciousness of a milk stout.

Expect sweet spice, vanilla, coffee and chocolate. A warming companion on a winter's eve.

BOTTLES & CANS

Orbit 'Nico' Köln 5.5
Brewed down in south London to the German Spec 4.8%

Villages 'Rafiki' Pale Ale 5.5
American in style, sessionable pale 4.3%

Lucky Saint Unfiltered Lager 3.75
Super dry, incredibly crisp and refreshing 0.5%

CIDER

Life isn't all beer and skittles,
so how do you like these apples?

Kentish Pip 'Skylark' 5.5
Medium-Dry and deliciously juicy 5.5%

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.

WHITE	SMALL	LARGE	CARAFE	BOTTLE	LITRE
Garganega/Pinot Bianco, Domus Veneto, Italy NV	4.5	6	16	22	30
Verdejo, Bernardo Farina Castilla y Leon, Spain 2019	5.5	7	20	27	38
Grecanico, Cantina Marilina 'Sketta' Sicily, Italy 2019 (bottle)	6.5	8.5	24	32	45
ROSE					
Cinsault, Chateau Pesquie 'Paradou' Ventoux, France 2018	6	8	22	29	40
RED					
Cinsault/Syrah, Adi Badenhorst 'Secateurs' Swartland, South Africa 2017	4.5	6	16	22	30
Primitivo, Domus Puglia, Italy 2019	5	6.5	18	26	34
Tempranillo, Familia Bastida 'Alceo' La Mancha, Spain 2019 (bottle)	6	8	22	29	40
Merlot/Cabernet, Ca' Lustra 'Keg Rosso' Veneto, Italy 2020	6.5	8.5	24	32	45

PICK OF THE BUNCH

Once in a while we like to crack open **SOMETHING SPECIAL**,
a taster of what we're **CURRENTLY DRINKING** from Our Favourite Wines.

This month we're opening a **TOURIGA NACIONAL** from **FITAPRETA**.
A varietal often playing a lead role in the bigger, bolder sister — Port.

SMALL/LARGE 7 / 9
CARAFE 25
BOTTLE 38

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BIG PUNCHY REDS

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

Alicante-Bouschet, Château Viranel Languedoc, France 2019	35	Zinfandel, Chateau Montelena 'Calistoga' Napa Valley, USA 2016	78
Sangiovese, Coste del Vivo 'Rosso No.1' Tuscany, Italy 2018	44	Cabernet Sauvignon, Restless River Hemel-en-Aarde, South Africa 2017	99
Malbec, Bodega Luigi Bosca 'D.O.C' Mendoza, Argentina 2019	48		
Chianti Classico, Monte Ficali 'Vigna Mezzuola' Tuscany, Italy 2018	50		
Priorat, Álvaro Palacios, 'Camins del Priorat' Priorat, Spain 2019	50		
Dolcetto d'Alba, Giuseppe Mascarello 'Bricco' Piemonte, Italy 2019	55		
Malbec, Belasco de Baquedano Mendoza, Argentina 2017	60		
Barolo, Cabutto 'Tenuta La Volta' Piemonte, Italy 2016	76		

BUBBLES

For the Ab Fab amongst us, dahling!

Prosecco, Prima Alta Veneto Italy NV	6 / 29
Champagne, Pierre Brocard 'Tradition Brut' Champagne, France NV	55
Champagne, Perrier-Jouët 'Grand Brut' Champagne, France NV	75

MAGNUM, P.I

Be as cool as Tom Selleck, without the tash.

Cabernet Sauvignon, Blank Bottle 'B.I.G' Western Cape, South Africa, 2019	99
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A STRONG FINISH

A non-exhaustive selection of digestifs to fulfill the soul. Either a post chop chaser before the ride home or perhaps you've got a few spare minutes before the theatre calls.

DESSERT WINES

Sweetened in the late summer sun or fortified to perfection.

Brachetto, Marco Porello 'Birbet'
Piemonte, Italy NV 36

Ruby Port, Niepoort 'Ruby Dum'
Douro, Portugal NV 6 / 60

Pedro Ximénez, Toro Albalá
Jerez, Spain 2018 7.5 / 35

SCOTTISH WHISKY

Balvenie Doublewood Speyside 4.5 / 8

Compass Box 'Peat Monster' Blend.. 5 / 9

Clynelish 14 Highland..... 5 / 9

Ardbeg 'An Oa' Islay 5.5 / 10

WORLD WHISKEY

Jameson 'Black Barrel' Ireland..... 4.5 / 8

Bushmills 10 Ireland..... 4.5 / 8

Michters 'No1' Bourbon Kentucky.. 5.5 / 10

Ragtime Rye New York..... 5 / 9

Nikka 'From the Barrel' Japan..... 5 / 9

MALTERNATIVES

Diplomatico R.E Rum..... 4.5 / 8

R.L Seale's 10 Rum..... 5 / 9

Domaine le Reviseur Cognac..... 4 / 6.5

Baron de Sigognac Armagnac..... 4.5 / 8

G. Miclo Framboise Eau de Vie 5 / 9

Montenegro Amaro 3.5 / 6

"BLACKLOCKCELLO".

We use the **WHOLE ANIMAL** to make something from **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 2.5 / 4.5