

**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

Potted Meats & Kimchi  
Egg & Anchovy  
Cheese & Pickle

**STARTERS**

Mushrooms on Toast creamy on sourdough ..... 7  
Pig's Head on Toast with Gravy ..... 8  
Cull Yaw Crumpet (also with Gravy) ..... 8.5

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

Swiftly served to be lunch-break-friendly.

Blacklock Burger ..... 13

A double cheeseburger Blacklocked with onions  
caramelised in a healthy glug of vermouth.

Steak Sarnie ..... 13

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

**MEAT-FREE MAINS**

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

Barbecued British Halloumi ..... 16

Barbecued Herefordshire Frier piled high on a winter-warming mix  
of coal roasted pumpkin, cavolo nero, porcini mushrooms and  
green lentils.

**SIDES** ..... 4.5 each

Beef Dripping Chips

10 Hour Ash Roasted Sweet Potato

Barbecued Baby Gems & Anchovy Dripping

Kale & Parmesan

Broccoli & Walnut Salad

Winter Slaw

Heritage Carrots & Hazelnuts

**Certified**



Corporation

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.

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

•  
26 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 Fillet ..... 17

Rump Cap ..... 19

Sirloin ..... 21

**BIG CHOPS**

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

Lamb Rump ..... 7.5 /100g

Smoked Bacon Chop ..... 15

Bone in Sirloin ..... 9.5 /100g

Prime Rib ..... 10 /100g

Porterhouse ..... 10 /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

**BUTCHER PRICE  
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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** ..... 8  
An eye opener for those of distinction since the 1920's. Gin, lemon and sweetened with orange marmalade.

**Beefy Mary**..... 8.5  
Our beefed up take on the morning-after classic. Vodka, lemon, tomato juice, spices beef jus & smoke

### ON TOAST

**Mushrooms**  
Creamy on Sourdough.....7  
**Pig's Head**  
Pickled chillies and Blacklock Gravy ..... 8  
**Cull Yaw Crumpet**  
(also with Gravy) ..... 8.5

### MEAT-FREE

We love the very best of British veg, too. Especially with a lick of flame from the grill.  
**Celeriac Roast** .....16  
Whole celeriacs are slow roasted over open coals and served with all the Sunday Roast trimmings — meat-free of course.

### SIDE

**Cauliflower & Four Cheeses**  
Arriving to the table bubbling like Mt. Vesuvius ..... 5

### SAUCES

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



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.

## — R O A S T S

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

**55 Day Aged Beef Rump**.....23  
**28 Day Aged Lamb Leg**.....22  
**21 Day Aged Pork Loin**.....21

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.

25 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. Wine on tap is served in 125ml, 175ml, 500ml, 700ml and 1L, whilst bottles are 750ml unless stated otherwise. Spirits come in increments of 25ml (single/double). 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!

<p><b>Lemon Drop Collins</b> Highball ..... 8            Absolut Vodka, lemon sherbet, lemon, soda            This childhood-throwback is sure to whet one's whistle with sweet-shop lip puckering joy!</p>	<p><b>English Riviera No 4</b>..... 8.5            Pear, bergamot, Prosecco            Quintessentially British, this light and floral spritz taking us all back to the sunny shores of the Costa del Margate.</p>
<p><b>Winter Negroni*</b> Rocks ..... 8            Beefeater Gin, Campari, Select Aperitivo, Cocchi &amp; Pedro Ximenez  <i>"The bitters are excellent for your liver, the gin less so, but then they balance each other"</i>            Orson Welles, an avid Negroni aficionado in the 40s.</p>	
<p><b>Old Fashioned*</b> Rocks ..... 9            Old Forester Bourbon, sugar &amp; bitters            The favourite of Don Draper and all the Mad Men at Sterling Cooper in 1960's New York.</p>	

#### \*FOR THE TABLE

IF YOU'RE PARTYING,

ORDER A BOTTLE FOR THE TABLE  
 70 (10 SERVES)

#### OFF THE SAUCE

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

<p><b>Wavelength Spritz</b> ..... 7            Wavelength Ruby Aperitif, redcurrant, raspberries &amp; tonic water</p>	<p><b>Hibiscus Agua Fresca</b> ..... 6            Hibiscus, lemon &amp; soda</p>
<p><b>Nogroni</b> ..... 7            Three Spirit Livener, berry shrub, verjus &amp; orange</p>	<p><b>Lemonade Cooler</b> ..... 6            Lemon sherbet, lemon &amp; tonic</p>
<p><b>Mindful Martini</b>..... 7            Everleaf Forest Aperitif, blackcurrant, apple &amp; lemon</p>	

**Usual Suspects** Straight up ..... 8.5

**Jalapeño Tequila, Aperol, grapefruit, Prosecco**  
One of our favourites from our friends across the pond at Slowly Shirley in NYC. A harmonious blend of tequila, grapefruit, lime and Prosecco with a kick of jalapeño pepper.

**Ruby Rumhattan** Straight up ..... 9

**Havana 7 Rum, sweet vermouth, redcurrant & raspberry shrub, verjus**

Rum and all things Ruby Red take the limelight in our sweet n' sour riff on a Manhattan.

**FigTini** Straight up ..... 9

**Beefeater Gin, Cocchi Americano, cacao, honey, fig & walnut bitters**

All the sweetness of our favourite winter fruit with the potency of a classic martini. Stirred and served straight up with subtle nutty undertones.

**Somerset Sour** Rocks ..... 9.5

**Somerset Cider Brandy, ginger, blackcurrant, pimento dram & lemon**

Take a trip around the orchard with this season's sour. Apples, blackcurrants and ginger make this both refreshing and comforting.

**Monterrey Margarita** Rocks ..... 9.5

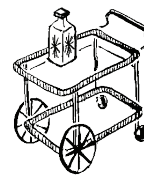
**Mezcal Verde, Aperol, Campari, sour cherry, agave & bitters**

Mexican in nature but fuelled with plenty of Italian spirit.

**Gingerbread Beachcomber** Tankard... 9.5

**Havana 7, Wray & Nephew, Amaretto, gingerbread, pineapple & ginger**

A Caribbean punch and the recent brainchild of our Shoreditch Bar Keeps. Sip, close your eyes, sip again and hear the waves lap in, whatever the weather.



## 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 tomorrow, not scribbled in pen.

## – THIS MONTH'S SPECIAL:

*The Drifters Dream*  
Rocks

*Havana 3, Two Drifters  
Pineapple Spiced Rum, chai  
tea, blackberries, falernum &  
lemon*

£9

## 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% 4.3

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

### Blacklock IPA 4.3% 4.5

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

### Tropical Cyclone IPA 5% 5.5

Mango and tangerine bomb with light hoppiness. A real thirst quencher and a perfect meat match.

## BAR KEEP'S

### Coffee Porter 4.0% 5.5

Smooth, full bodied and gloriously gluggable, with a roasted coffee and warming chocolate aroma.

## BOTTLES & CANS

### Thornbridge 'Lukas' Helles Lager .... 5.8

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

### Mondo 'Dennis Hoppr' IPA ..... 5.8

West Coast style IPA, brewed across the river in Battersea 5.3%

### Lucky Saint Unfiltered Lager ..... 4.8

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' ..... 5.8

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.

	125ml	175ml	500ml	700ml	LITRE
<b>WHITE</b>					
Friulano, Tenuta Aurea .....	5.7	7.5	21	28	38
Friuli, Italy 2021					
Chenin Blanc, A. Badenhorst 'Secateurs' .....	7	9	25	34	47
Swartland, South Africa 2021					
Sauvignon Blanc, Maison Idiart L'Entrepreneur .....	8	10	28	39	53
Loire Valley, France 2022					
<b>ROSE</b>					
Cinsault, Chateau Pesquie 'Paradou' .....	7	9	25	34	47
Ventoux, France 2022					
<b>RED</b>					
Refosco, Tenuta Aurea .....	5.7	7.5	21	28	38
Friuli, Italy 2022					
Primitivo, Domus .....	7	9	25	34	47
Puglia, Italy 2020					
Tempranillo, Familia Bastida 'Alceo' .....	7.5	9.5	27	36	49
La Mancha, Spain 2022 (bottle)					
Bordeaux, Maison Idiart L'Entrepreneur .....	8	10	28	39	53
Bordeaux, France 2022					
Syrah/blend, Yellowbelly x Blacklock.....	8.5	11	31	41	58
Stellenbosch, South Africa 2022					
Montepulciano d'Abruzzo, Barba.....	9.5	13	36	48	64
Abruzzo, Italy 2022 (bottle)					
Malbec, Valérie Courrèges.....	10	13.5	38	51	68
Cahor, France 2020					

### BLACKLOCK YELLOWBELLY SYRAH

After a few too many on a trip to **SWARTLAND** to see Mick and Jeanine Craven, we got **TRAMPLING GRAPES**, mixing flavours and hey presto our very own wine was born, kegged up and shipped up the **ATLANTIC**.

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## 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 / 36	Champagne, Moutardier "Carte d'Or" Champagne, France NV.....	62
English Sparkling, Westwell 'Pelegrim' Kent, England NV .....	10.5 / 52	Champagne, Perrier-Jouët 'Grand Brut' Champagne, France NV .....	85

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### FRESH ZIPPY WHITES

A good hit of citrus and thirst quenching.

Riesling (Troocken), Sybille Kuntz  
Mosel, Germany 2022 .....
 44 |

Albarino, Puerta Santa  
Rías Baixas, Spain 2021 .....
 55 |

### RICH TEXTURED WHITE / ORANGE

Our favourite white that can handle some meat.

Grecanico, Cantina Marilina "Sketta"  
Sicily, Italy 2022.....
 40 |

Mâcon-Villages, Famille Paquet  
Burgundy, France 2022 .....
 58 |

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### 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 2022 .....
 37 |

Pinot Noir, Miroglio "Soli"  
Thracian Valley, Bulgaria 2020 .....
 41 |

Blafränkisch/Zweigelt, Michael Ortiz  
"Buddy Talk"  
Burgenland, Austria 2021.....
 44 |

Cabernet S./Syrah, Domaine Cavalier  
Languedoc, France 2021 .....
 48 |



**EARTHY SAVOURY REDS**

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

Corbières, Château de Durfort Languedoc, France 2021 .....	44	Saint-Émilion, Les Piliers de Maison Blanche Bordeaux, France 2019 .....	62
Tempranillo/Garnacha, Quinta Sardonia "Sardon" Castilla y León, Spain 2020 .....	56	Rioja Reserva, Bodegas Lopez de Heredia "Viña Tondonia" Rioja, Spain 2011 .....	86

**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 2019 .....	49	Tannat, Don Manuel Tacama, Peru 2019 .....	79
Malbec, Bodega Luigi Bosca "De Sangre" Mendoza, Argentina 2021 .....	54	Barolo, Cabutto "Tenuta La Volta" Piemonte, Italy 2017 .....	88
Camins del Priorat, Alvaro Palacios Priorat, Spain 2021 .....	59	Zinfandel, Chateau Montelena "Estate" Napa Valley, USA 2018 .....	96
Malbec, Belasco de Baquedano Mendoza, Argentina 2018 .....	62	Haut-Médoc, Demoiselle de Sociando Mallet Bordeaux, France 2017 .....	99
Carmenere 'Più' Inama Veneto, Italy 2020 .....	66		
Dolcetto d'Alba, Giuseppe Mascarello 'Bricco' Piemonte, Italy 2020 .....	75		

**MAGNUM**

Blank Bottle, Familiemoord Western Cape, South Africa 2022 .....	99
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**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 locked away for when the time is right.

Cabernet Sauvignon, Restless River Hemel-en-Aarde, South Africa 2020 .....	105	Amarone della Valpolicella, Corte Sant'Alda Veneto, Italy 2016 .....	138
Châteauneuf-du-Pape, Domaine Clos du Caillou "Les Quartz" Domaine Clos du Caillou 2020 .....	120	Chassagne Montrachet, Domaine Guy Amiot et Fils Burgundy, France, 2021 .....	120

## 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 minutes 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 2019 ..... 8 / 39

### SCOTTISH WHISKY

Benromach 10 Speyside ..... 5.25 / 9.5

Caol Ila 12 Islay ..... 5.25 / 9.5

Clynelish 14 Highland ..... 5.75 / 10.5

Ardbeg 'An Oa' Islay ..... 6.5 / 12

Auchentoshan 18 Lowland ..... 7.25 / 13.5

### WORLD WHISKEY

Teeling 'Small Batch' Ireland ..... 4.75 / 8.5

Ragtime Rye New York ..... 5.5 / 10

Jameson 'Black Barrel' Ireland ..... 5.25 / 9.5

Michters 'No1' Bourbon  
Kentucky ..... 6.25 / 11.5

Nikka 'From the Barrel' Japan. 5.75 / 10.5

### MALTERNATIVES

El Dorado 12 Rum ..... 5.25 / 9.5

Diplomatic R.E Rum ..... 5.25 / 9.5

Domaine le Reviseur Cognac ..... 4.75 / 8.5

Baron de Sigognac Armagnac ..... 5.25 / 9.5

Montenegro Amaro ..... 4.25 / 7.5

Fernet Branca Amaro ..... 4.25 / 7.5

### "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 3.5 / 6.5