

**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 17
- Barbecued Herefordshire Frier piled high on a light mix of roasted Jerusalem artichokes, spelt and spring greens.

SIDES 4.8 each

- Beef Dripping Chips
- 10 Hour Ash Roasted Sweet Potato
- Barbecued Baby Gems & Anchovy Dripping
- Kale & Parmesan
- Spring Slaw
- Broccoli & Walnut Salad

Certified



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

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.

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.

•
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
- Blacklock Fillet 20
- Sirloin 21

BIG CHOPS

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

- Lamb Rump 7.5 /100g
- Smoked Bacon Chop 16
- 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

MONDAYS

— Big Chops at Butcher's Prices

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 and a hint of smoke.

STARTERS

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 17

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

SIDES 5 each

Cauliflower & Four Cheeses

Arriving to the table bubbling like Mt. Vesuvius

Spring Peas and Broadbeans

Delights from the garden muddled with mint

Extra Trimmings

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

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

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.

— 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.

26 per person
(2 people or more)

INDEX

Cocktails That Give Back	2
Off The Sauce	2
The Drawing Board	3
Beers & Cider	4
Wine On Tap & By The Glass	5
Our Favourite Wines	6
A Strong Finish	8

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

Our Bar Keeps respectfully pour beers as 330ml unless stated otherwise. 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 8

Absolut Vodka, lemon sherbet, lemon & soda
This childhood-throwback is sure to whet one's whistle with sweet-shop lip puckering joy!

Spring Negroni Rocks 8

Camomile Gin, Beesou honey Aperitif, Bitter Bianco & Lustao rose Vermouth
"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

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

English Riviera No.5 Coupette..... 8.5

Beefeater Gin, lavender, elderflower & Prosecco
Quintessentially British, this light and floral spritz taking us all back to the sunny shores of the Costa del Margate.

*** 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.

Wavelength Spritz 7

Wavelength Ruby Aperitif, redcurrant, raspberries & tonic water

Nogroni 7

Three Spirit Livener, berry shrub, verjus & orange

Lowpresso Martini..... 7

Three Spirit Social Elixir, coffee & maraschino cherry

Mindful Martini..... 7

Everleaf Forest Aperitif, blackcurrant, apple & lemon

Hibiscus Agua Fresca 6

Hibiscus, lemon & soda

Lemonade Cooler 6

Lemon sherbet, lemon & tonic

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 & Prosecco with a kick of jalapeño pepper.

Ruby Rumhattan Straight up 9

Havana 7 Rum, sweet Vermouth,
berry shrub & verjus

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

The Drifter's Dream Rocks 9

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

Our take on a classic milk punch combining comforting chai and blackberries. A most pleasing partnership. Served clarified.

Pretty in Pink Highball..... 9

Beefeater Gin, Campari, ginger, rhubarb & soda

A fitting bi-product from this season's crumble so nothing goes to waste. Glamorously pink and fabulously fizzy.

Monterrey Margarita Rocks..... 9.5

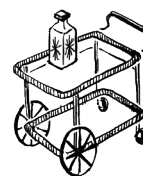
Mezcal Verde, Aperol, Campari, sour cherry, agave & bitters

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:

Blacklock Boulevardier 9.5

Rocks

Old Forester butter Bourbon, rosemary,
Cynar & Select Aperitivo

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

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% 4.5

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

Blacklock Session Pale 3.8% 4.8

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

Arctic Skye Session IPA 4.3% 5

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

BAR KEEP'S

Blacklock Wheat Beer 4.3% 5.8

Boasting sweet cereal, bready honey and tropical banana notes. A refreshingly fruity elixir to welcome in spring with an open heart.

BOTTLES & CANS

Thornbridge 'Lukas' Helles Lager 5.8
Gluten free, deliciously crisp and brewed up north in Bakewell 4.2%

Mondo 'Dennis Hopp' IPA 5.8
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 5.8
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					
Friulano, Tenuta Aurea	5.7	7.5	21	28	38
Friuli, Italy 2022					
Sauvignon Blanc, Vinexplore.....	7	9	25	34	47
Languedoc, France 2023					
Chardonnay, Tacherons.....	8.5	11	31	41	58
Limoux, France 2022					
ROSE					
Cinsault, Chateau Pesquie 'Paradou'.....	7	9	25	34	47
Ventoux, France 2022					
RED					
Refosco, Tenuta Aurea	5.7	7.5	21	28	38
Friuli, Italy 2022					
Primitivo, Domus	7	9	25	34	47
Puglia, Italy 2022					
Tempranillo, Familia Bastida 'Alceo'	7.5	9.5	27	36	49
La Mancha, Spain 2022 (bottle)					
Blacklock Syrah	8.5	11	31	41	58
Stellenbosch, South Africa 2023					
Montepulciano d'Abruzzo, Barba.....	9.5	13	36	48	64
Abruzzo, Italy 2022 (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 / 36	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..... 85

FRESH ZIPPY WHITES

A good hit of citrus and thirst quenching.

Trebbiano/Pecorino, Saladini Pilastrini Marche, Italy 2022..... 42
Riesling, Stefan Winter Rheinhessen, Germany 2022..... 46

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

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	Blaufränkisch/Zweigelt, Michael Ortiz "Buddy Talk" Burgenland, Austria 2021..... 44
Pinot Noir, Miroglio "Soli" Thracian Valley, Bulgaria 2021 41	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	MAGNUM	
Dolcetto d'Alba, Giuseppe Mascarello 'Bricco' Piemonte, Italy 2021	75	Blank Bottle, B.I.G Western Cape, South Africa 2021	99

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 Reviser 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