

**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

Tomatoes & Ricotta on Toast 7.5
Pig's Head on Toast 8
Cull Yaw Ribs 8.5
Crayfish Cocktail with Soldiers for mopping 10.5

**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 Cauliflower Chop 12
Mushroom & Baby Leek Kebabs 15

SIDES 4.8 each

Beef Dripping Chips
10 Hour Ash Roasted Sweet Potato
Barbecued Baby Gems & Anchovy Dripping
Roy's Summer Leaf Salad
Heritage Tomatoes
Broccoli & Walnut Salad



For allergen 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.

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

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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 and a hint of smoke.

STARTERS

Tomatoes & Ricotta on Toast 7.5

Pig's Head on Toast
Pickled chillies and Blacklock Gravy 8

Cull Yaw Ribs
with Summer Slaw 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 5 each

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

Summer 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

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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)

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**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!

Summer Negroni* Rocks 8/70
Beefeater Gin, Select Aperitivo, Campari, Lustao rose Vermouth & pomegranate
"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 9/70
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.

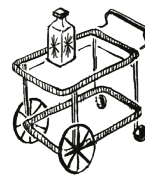
Usual Suspects Straight up 8.5
Jalapeño Tequila, Aperol, grapefruit & Prosecco
One of our favourites from our friends across the pond at Slowly Shirley in NYC. A harmonious blend of tequila, grapefruit, lime & Prosecco with a kick of jalapeño pepper.

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.

*FOR THE TABLE

IF YOU'RE PARTYING,

ORDER A BOTTLE FOR THE TABLE
70 (10 SERVES)



Watermelon Margarita Rocks 9

Olmecca Altos Tequila, Mezcal Verde, Cointreau, watermelon & lime

This refreshing riff on one of Mexico's greatest exports brings the poolside party directly to your table. The ultimate summer flavour-fiesta.

Raspberry Kiss Straight up 9

Absolut, Sapling Hibiscus & Raspberry Vodka, Seasn light bitters & lemon

Perfect for any occasion that calls for a touch of sophistication and a kiss of sweetness.

Tropical Drift Rocks 9.5

Havana 3 & Two Drifters Pineapple Spiced Rum, falernum, orgeat, Seasn dark bitters & lime

Our Head Bar Keep Kasia took her Tai(m), creating this complex and delightful Mai Tai-esque concoction. A drink to transport you out of this world.

Luna Colada Rocks 9.5

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

Clarified to perfection, our twist on a Pina Colada flies you to a moonlit tropical paradise with every sip.

Blacklock Boulevardier Rocks 9.5

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.

Paloma Verde Highball 9.5

Olmecca Altos Tequila, Mezcal Verde, Pamplemousse Rose, basil, agave & grapefruit soda

A vibrant and refreshing twist on the classic Paloma with fragrant herbaceous notes.

OFF THE SAUCE

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

Summer Cup 7

Wavelength Ruby Aperitif, citrus medley, mint & ginger ale

Nogroni 7

Three Spirit Livener, berry shrub, verjus & orange

Strawberry Fields 7

Everleaf Mountain Aperitif, strawberries, Seasn light bitters & pink grapefruit soda

Mindful Martini 7

Everleaf Forest Aperitif, raspberry, apple & lemon

Hibiscus Agua Fresca 6

Hibiscus, lemon & soda

Lemonade Cooler 6

Lemon sherbet, lemon & tonic

Light & Stormy 7

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

Watermelon Iced Tea 6

Watermelon, Earl Grey & lemon

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 Sky 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 Pineapple Sour 4% 5.8

Lemon, lime and a hit of pineapple, perfect for those lazy summer afternoons.

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..... 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					
Grenache/blend	9.5	13	36	48	64
Côte de Provence, 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)					
Malbec, Valérie Courrèges.....	10	13.5	38	51	68
Cahor, France 2020					

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 NV 10.5 / 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 2023 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	Blafränkisch/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 2022.....	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 2021.....	75		

MAGNUM

Blank Bottle, B.I.G Western Cape, South Africa 2021.....	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 2021.....	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