

**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
Smoked Beef Ribs 9.5
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 glug of vermouth.

Steak Sarnie 14

Our take on the classic "Steak-On-White" with a mustard
kick, 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
Roy's Summer Leaf Salad
Barbecued Baby Gem & Anchovy Dripping
Heirloom Heritage Tomatoes
Broccoli & Walnut Salad

Certified



Corporation

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.

•
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

Pork Rib-eye 18

Rump Cap 18

Sirloin 20

Blacklock Fillet 22

Rib-eye 27

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

BLACKLOCK CANARY WHARF

Under the
BRIDGE.

We've long loved Canary Wharf and it's rich history of the nearby Docklands and Billingsgate Market, yet Blacklock in a glass tower never quite fit. One look at an old disused warehouse nestled cosily in the corner of Canary Wharf underneath the train tracks of the North Dock and we knew we had found home. Feel the comforting rumble of trains passing overhead conjuring memories of some of our favourite haunts underneath the bridges in NYC - a place where, with the blinds rolled down and away from prying eyes, a decadent lunch can swiftly roll into dinner.

THE CHOPHOUSE

"QUALITY,
CIVILITY
AND
CLEANLINESS"

The Chophouse was born in London in the 1690s and swiftly established itself at the beating heart of towns and cities up and down the land serving a variety of different cuts of meat attached to the bone, for want of additional flavour, known as chops.

Beefsteaks, mutton chops and loins of pork were pared with potatoes, rarebits and good ale. Reliable and honest, the Chophouse was a welcoming home for all, whether languid lunches, high business or family feasts before the rise of Beefsteak houses saw their prominence decline.



- For allergen & nutritional information

THE BLACKLOCK WAY

"WE USE
THE WHOLE
ANIMAL
TO MAKE
SOMETHING OF
EVERYTHING"

Philip and Ian Warren care for the Blacklock herds in Cornwall. Each one raised sustainably living long, happy lives on beautiful moors grazing on lush Cornish grass. We use the whole animal to make something of everything and increase sustainability just as nature intended.

This means we farm less intensively in a regenerative way that is Climate Positive, minimising waste and ensuring the highest quality.

B CORP

PURPOSE OVER
PROFIT

We love running restaurants. It's our passion. But we're equally dedicated to being a company that has a positive impact more widely. For us, that starts with our people - be a great place to work and great restaurants should (with a bit of luck) follow - but also extends to how we look after our suppliers, communities and the planet.

We're proud to be a certified B Corp. We're far from perfect, but hopefully, we're on the right path to being a force for good and always looking to get better every day.

THE WARREN FAMILY

A chance **ENCOUNTER**,
we'd be nowhere **WITHOUT**.

Our aim has always been to serve the very best meat and produce our fair land has to offer, whilst being kind to your wallet.

Before opening Blacklock, we travelled up and down the land in our quest to find the very best. From Yorkshire to Wales, Scotland to Dorset, we tried it all — before stumbling fortuitously on now lifelong friend, Matt Chatfield, a Cornish lad through and through. After a few beers he either liked our passion for chops or felt sorry we hadn't found what we were looking for and introduced us to father and son, Philip and Ian Warren.

Cornwall's oldest third-generation farmers and butchers, the Warren Family themselves have had one goal since 1880 — to breed the very best native and rare breed meat in the world. We hit it off straight away and after one taste of the good stuff, concluded our search was at an end!

For us, this is the best meat in the country from animals that are raised sustainably, the regenerative way, living happy lives on beautiful moors eating lush Cornish grass. Whether it's a lamb chop or a big steak, this meat has always puts a smile on our faces and we hope it does you too.



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CITY — SHOREDITCH
COVENT GARDEN —
CANARY WHARF
— MANCHESTER

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Kale & Parmesan
Spring Slaw
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— Blacklock champions
the chophouse and all its
traditions, unpretentious
and familiar and above else,
OPEN TO ALL.



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TROLLEY TALK

A trip to **BLACKLOCK**
wouldn't be complete without a visit
from the **COCKTAIL TROLLEY.**

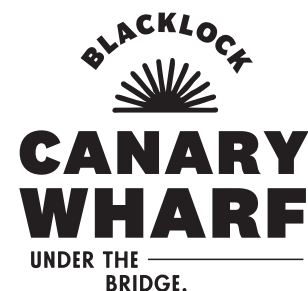
The cocktail trolley itself began from distinctly sober traditions in the early 1900s as housewives made afternoon tea and cake on their 'house-carts'.

That all changed with the end of the Prohibition era, when the ban on alcohol sales was lifted making way for the roaring 20s where sharp suits, excess and pomp were the order of the day and liquor replaced tea on trolleys up and down the US.

Later the cocktail trolley hit its heyday in the Mad Men era of the 60s where an afternoon livener in your Manhattan office between meetings on 5th Avenue was not just condoned but encouraged.

We would have gone well then so it's always felt special to wheel the trolley over and stir down a Negroni tableside in our crystal-cut tumblers.

**— SIT BACK AND YOU
MAY FIND IT PAYS YOU
A VISIT.**



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BLACKLOCK IRONS

In truth, using
VINTAGE IRONS to cook
our chops was
something we stumbled
upon by **ACCIDENT.**

For us, the perfect chop is one that is nicely caramelised from the charcoal grill and pink and juicy in the middle. Maybe it was just us, but before opening Blacklock we found cooking the perfect chop very tricky indeed.

We needed something very hot above and below to sear the chops quickly and without the budget to build a commercial George Foreman, and in the depths of despair, we joked "why don't we just sear them with those old granny irons?".

We got hold of a couple of vintage irons, got them smoking hot on the grill and placed them on the chops. The fierce heat from the iron and the grill worked perfectly creating a bubbling delicious crust on the outside with plush juicy meat in the middle. Hey presto - the perfect chop - and so it's what we've done ever since.

These irons were originally first made in the 1800s by the pioneering Blacklock Foundry in Tennessee. They burned down unfortunately and so given the irons are so instrumental and unique to everything we do, we thought it was a fitting name for our chophouse.



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