

**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 6.5
Pig's Head on Toast with Gravy 7
Cull Yaw Crumpet (also with Gravy) 7.5

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

Swiftly served to be lunch-break-friendly.

Pork Belly Bun 11

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

Steak Sarnie 12

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

Blacklock Burger 12

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

MEAT-FREE MAINS

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

Barbecued British Halloumi 16

Piled high on an autumnal mix of charred broccoli, baby turnips, garden peas and spelt with a welcomed kick of pickled chillies.

SIDES 4.5 each

Beef Dripping Chips

10 Hour Ash Roasted Sweet Potato

Barbecued Baby Gems & Anchovy Dripping

Kale & Parmesan

Broccoli & Walnut Salad

Autumn Slaw

Chicory, Pear & Stilton Salad

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 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.

•
25 per person (2 people or more)

STEAKS

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

Denver 14

Rump Fillet 16

Rump Cap 18

Sirloin 20

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

Garlic Bone Marrow 4

Bread & Gravy 4

PLANET PROMISE

Focused on making **TOMORROW**
better than **TODAY**

Blacklock

BUTCHER PRICE

MONDAYS

— Big Chops at Butcher's Prices

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	Beefy Mary	8.5
An eye opener for those of distinction since the 1920's. Gin, lemon and sweetened with orange marmalade.		Our beefed up take on the morning-after classic. Vodka, lemon, tomato juice, spices beef jus & smoke	

ON TOAST

Mushrooms
Creamy on Sourdough 6.5

Pig's Head
Pickled chillies and Blacklock Gravy 7

Cull Yaw Crumpet
Also with Gravy 7.5

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.

SIDES

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

Bowl of Peas
We're big fans of peas and these, pepped with
orange and mint, might just be our fave 4.5

SAUCES

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

— 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)

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.

A Selection of

PUDDINGS

AND OTHER AFTER DINNER DELIGHTS

PUDDINGS

White Chocolate Cheesecake 6.5

Our take on the nostalgic classic served tableside with a loving “say when” approach just like Granny used to.

Apple & Blackberry Crumble 6.5

A warming cuddle in a bowl with vanilla ice cream.

A Bowl of Ice Cream 5

A STRONG FINISH

Delaplane Coffee straight up 8

Our subtle take on the classic adds rum with cold brew and maraschino cherry to soften the walk home.

Ruby Rumhattan straight up 8.5

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

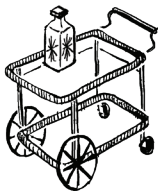
Lowpresso Martini (off the booze) 6.5

Three Spirit Social Elixir, coffee & maraschino cherry.

All the kick with no impact on the morning after, depending what else you do.

Selection of **OLD FASHIONED**
or **NEGRONI** made tableside off
the **COCKTAIL TROLLEY**

— 8 A GLASS / 70 FOR THE BOTTLE



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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!

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!

Autumn Negroni* Rocks 8

Beefeater Gin, Campari, Cocchi Americano, Beesou Honey Aperitif & cocoa
"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 8

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 Flute 8

Beefeater Gin, elderflower, lemon, 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,

WHY NOT ORDER

A BOTTLE FOR THE TABLE FOR 70?

OFF THE SAUCE

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

Wavelength Spritz 6.5

Wavelength Ruby Aperitif, redcurrant, raspberries & tonic water

Nogroni 6.5

Three Spirit Livener, berry shrub, verjus & orange

Mindful Martini 6.5

Everleaf Forest Aperitif, blackcurrant, apple & lemon

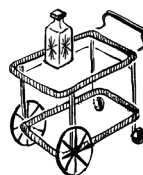
Hibiscus Agua Fresca 5

Hibiscus, lemon & soda

Lemonade Cooler 5

Lemon sherbet, lemon & tonic

- Somerset Sour** Straight up 9
Somerset Cider Brandy, ginger, blackcurrant, pimento dram & lemon
Take a trip around the orchard with this season's sour. Apples, blackberries and ginger make this both refreshing and comforting, just like autumn.
- Texan Lone Star** Straight up..... 9
Horse With No Name Habanero Bourbon, Scarpa Rosso, rhubarb & smoke
Chico's winning tippie from our most recent Barkeep cocktail competition and one for the bourbon aficionados.
- Ruby Rumhattan** Straight up..... 8.5
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..... 8.5
Beefeater Gin, Cocchi Americano, cacao, honey, fig & walnut bitters
All the sweetness of our favourite autumnal fruit with the potency of a classic martini. Stirred and served straight up with subtle nutty undertones.
- 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.
- Monterrey Margarita** Rocks..... 9
Mezcal Verde, Aperol, Campari, sour cherry, agave & bitters
Mexican in nature but fuelled with plenty of Italian spirit.
- Beachcomber** Tankard..... 9
Havana 3, Wray & Nephew, Aperol, banana, pineapple, ginger & lime
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.



FOR THE SHARERS

Under the Bridge for two.....14

Havana 3 rum, Aker rose aperitif, cherry & chocolate liqueur, bitters

A potent yet smooth concoction loosely based on, now hazy memories, of nights spent in favourite bars under the tracks in NYC.

Ideal for sharing or when you know one won't suffice.

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

Grapefruit Pale 4.0% 5.5

Stuffed with grapefruit citrus notes with a bitter- sweet and zesty finish.

BOTTLES & CANS

Thornbridge 'Lukas' Helles Lager.... 5.5

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

Five Points 'Railway Porter'..... 5.5

A Hackney Institution producing fantastic beers from British ingredients 4.8%

Mondo 'Dennis Hopp'r' IPA..... 5.5

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

Lucky Saint Unfiltered Lager..... 4.5

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.

	SMALL	LARGE	CARAFE	BOTTLE	LITRE
WHITE					
Friulano, Tenuta Aurea	5.3	7	19	26	36
Friuli, Italy 2020					
Chenin Blanc, A. Badenhorst ‘Secateurs’	6.5	8.5	24	32	44
Swartland, South Africa 2021					
Sauvignon Blanc, Maison Idiart L’Entrepreneur	7.5	9.5	26	36	50
Loire Valley, France 2020					
ROSE					
Cinsault, Chateau Pesquie ‘Paradou’	6.5	8.5	24	32	44
Ventoux, France 2021					
RED					
Refosco, Tenuta Aurea	5.3	7	19	26	36
Friuli, Italy 2021					
Primitivo, Domus	6.5	8.5	24	32	44
Puglia, Italy 2020					
Tempranillo, Familia Bastida ‘Alceo’	7	9	25	34	46
La Mancha, Spain 2021 (bottle)					
Bordeaux, Maison Idiart L’Entrepreneur	7.5	9.5	26	36	50
Bordeaux, France 2019					
Syrah/blend, Yellowbelly x Blacklock.....	8	10	30	38	54
Stellenbosch, South Africa 2021					
Montepulciano d’Abruzzo, Barba.....	9	12	34	46	60
Abruzzo, Italy 2022 (bottle)					
Malbec, Valérie Courrèges.....	9.5	12.5	36	48	64
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**.

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 6.5 / 32

Champagne, Moutardier "Carte d'Or"
Champagne, France NV 59

English Sparkling, Westwell
'Pelegrim' Kent, England NV 10 / 50

Champagne, Perrier-Jouët 'Grand
Brut' Champagne, France NV 79

FRESH ZIPPY WHITES

A good hit of citrus and thirst quenching.

Riesling (Trocken), Sybille Kuntz
Mosel, Germany 2021 42

Albarino, Puerta Santa
Rías Baixas, Spain 2021 52

RICH TEXTURED WHITE / ORANGE

Our favourite white that can handle some meat.

Greco, Cantina Marilina "Sketta"
Sicily, Italy 2021 38

Mâcon-Villages, Famille Paquet
Burgundy, France 2022 55

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

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

Pinot Noir, Miroglio "Soli"
Thracian Valley, Bulgaria 2020 39

Régnié, Domaine Les Capréoles
"Chamodere" Beaujolais, France 2020 52

EARTHY SAVOURY REDS

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

Corbières, Château de Durfort Languedoc, France 2021	42	Saint-Émilion, Les Piliers de Maison Blanche Bordeaux, France 2018	59
Tempranillo/Garnacha, Quinta Sardonia "Sardon" Castilla y León, Spain 2018	54	Rioja Reserva, Bodegas Lopez de Heredia "Viña Tondonia" Rioja, Spain 2011	82

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 NV	49	Tannat, Don Manuel Tacama, Peru 2019	76
Malbec, Bodega Luigi Bosca "De Sangre" Mendoza, Argentina 2021	52	Barolo, Cabutto "Tenuta La Volta" Piemonte, Italy 2017	86
Camins del Priorat, Alvaro Palacios Priorat, Spain 2021	56	Zinfandel, Chateau Montelena "Calistoga" Napa Valley, USA 2016	92
Malbec, Belasco de Baquedano Mendoza, Argentina 2018	62	Cabernet Sauvignon, Restless River Hemel-en-Aarde, South Africa 2019	99
Dolcetto d'Alba, Giuseppe Mascarello 'Bricco' Piemonte, Italy 2020	71		

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.

Châteauneuf-du-Pape, Domaine Clos du Caillou "Les Quartz" Domaine Clos du Caillou 2020	120	Amarone della Valpolicella, Corte Sant'Alda Veneto, Italy 2016	135
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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 / 30

Brachetto, Marco Porello "Birbet"
Piemonte, Italy NV 7.5 / 39

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

Pedro Ximénez, Toro Albalá
Jerez, Spain 2018 7.5 / 37

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 Revisieur 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