

**BUTCHER PRICE  
MONDAYS**

— Big Chops at Butcher's Prices

# Blacklock

**BLACKLOCK  
SUNDAYS**

Roasts almost as good as Mum's

**PRE-CHOP BITES** ..... 2 each

- Potted Meats & Kimchi
- Egg & Anchovy
- Cheese & Pickle

**STARTERS**

- Mushrooms on Toast ..... 8
- Pig's Head on Toast ..... 9
- Smoked Beef Ribs ..... 10
- Crayfish Cocktail ..... 11

**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** ..... 15  
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** ..... 14  
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 ..... 14

**SIDES** ..... 5 each

- Beef Dripping Chips
- 10 Hour Ash Roasted Sweet Potato
- Spring Slaw
- Kale & Parmesan
- Broccoli & Walnut Salad
- Chop House Salad

**Certified**



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** ..... 8 per chop

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.

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28 per person (2 people or more)

**STEAKS**

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

- Denver ..... 16
- Bavette ..... 18
- Rump Cap ..... 20
- Sirloin ..... 21
- Sixth Rib-eye ..... 23
- Blacklock Fillet ..... 24
- Butcher's Cuts See pillars for sizes ..... per 100g

**BIG CHOPS**

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

- Lamb Rump ..... 9 /100g
- Bone in Sirloin ..... 10 /100g
- Prime Rib ..... 11 /100g
- Porterhouse ..... 11 /100g

**SAUCES & TABLE PLEASERS**

- Chilli Hollandaise ..... 2
- Green Sauce ..... 2
- Bearnaise ..... 2
- Blacklock Gravy ..... 3
- Chop Sauce ..... 3
- Bread & Gravy ..... 4
- Garlic Bone Marrow ..... 5

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Roasts almost as good as Mum's

## 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 ..... 9  
An eye opener for those of distinction since the 1920's. Gin, lemon and orange marmalade.

Beefy Mary ..... 9.5  
Our beefed up take on the morning-after classic. Vodka, lemon, tomato juice, spices, beef jus and a hint of smoke.

Fresco Maria ..... 10  
New kid on the block. AXIA Mastiha, mezcal, pineapple, herbs, green pepper & chili — fresh, smoky, and lightly spiced.

### STARTERS

Mushrooms on Toast  
Creamy on sourdough ..... 8

Pig's Head on Toast  
Pickled chillies and Blacklock Gravy ..... 9

Smoked Beef Ribs  
With Spring Slaw ..... 10

Crayfish Cocktail  
With Soldiers for mopping ..... 11

### MEAT-FREE

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

Barbecued Cauliflower Chop ..... 18  
Served with all the Sunday Roast trimmings - meat-free of course.

### SIDES

Cauliflower & Four Cheeses ..... 6  
Arriving to the table bubbling like Mt. Vesuvius.

Creamed Leeks ..... 5  
Meltingly tender and gloriously comforting.

Extra Trimmings ..... 5  
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..... 26

28 Day Aged Lamb Leg..... 25

21 Day Aged Pork Loin..... 24

Served with Yorkshire pudding, duck fat roast potatoes, a selection of seasonal vegetables and an unsparing amount of Blacklock Gravy.

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## — ALL IN

This is for you, dear sharers.  
A heady mix of Beef, Lamb and Pork  
Roasts with all of the above trimmings.

28 per person  
(2 people or more)

# A Selection of

## PUDDINGS

### AND OTHER AFTER DINNER DELIGHTS

#### **White Chocolate Cheesecake with Seasonal Berries 8**

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

#### **Apple & Rhubarb Crumble 8**

A quintessentially British crumble with a healthy dollop of ice cream or custard.

#### **Cheese plate 3 seasonal cheeses 8 / 15**

With sourdough crackers & chutney

#### **A Bowl of Ice Cream 6**

Have a chat with one of our team for today's flavours.

#### **Brachetto, Marco Porello “Birbet”**

Piemonte, Italy NV .....7.9 / 41

A delicious, low alcohol, gently sparkling semi-sweet wine with flavours of wild strawberry, raspberry and cherry.

## A STRONG FINISH

### **Delaplane Coffee** straight up ..... 9

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

### **Lowpresso Martini** (off the booze) ..... 7

Three Spirit Social Elixir, coffee & maraschino cherry. All the kick with no impact on the morning after, depending what else you do.

### **Monbazillac, Ancienne Cure**

Monbazillac, France 2022 ..... 6.5 / 32

A team favourite, dare we say even better over vanilla ice cream

### **Pedro Ximénez, Toro Albalá**

Jerez, Spain 2018 ..... 8 / 39

A golden honeyed sweet wine that's the perfect way to end a hearty meal.

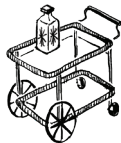
### **Blacklockcello** ..... 3.5 / 6.5

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.

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

**NEGRONI** - 10 A GLASS / 70 FOR THE BOTTLE

**OLD FASHIONED** - 10.5 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. Half pint available upon request.  
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

Mixed drinks fit for (a proper) lunch, supper  
– and where one folds into the other.

**English Riviera No.5** Coupette.....9.5

Beefeater Gin, lavender, elderflower & Prosecco

A floral spritz taking us back to the sunny shores of the Costa del Margate.

**Old Fashioned\*** Rocks .....10.5/70

Evan Williams Bourbon, sugar & bitters

The favourite of Don Draper and all the Mad Men at Sterling Cooper in 1960's New York.

**Summer Negroni\*** Rocks.....10/70

Beefeater Gin, Beesou honey aperitif, strawberry & biters

The bitters are excellent for your liver, the gin less so, but then they balance each other.

**Lemon Drop Collins** Highball .....9.5

Absolut Vodka, lemon sherbet, lemon & soda

This childhood-throwback is sure to whet one's whistle with sweet-shop lip puckering joy!

**Luna Colada** Rocks.....10.5

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

Our twist on a Piña Colada flies you to a moonlit tropical paradise with every sip.

**Usual Suspects** Straight up.....10

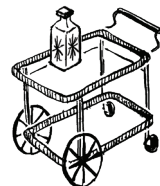
Jalapeño Tequila, Aperol, grapefruit & Prosecco

A favourite from our friends across the pond at Slowly Shirley in NYC.

**\*FOR THE TABLE**

IF YOU'RE PARTYING,

ORDER A BOTTLE FOR THE TABLE  
70 (10 SERVES)



**Raspberry & Rose Sour** Straight Up .....10.5

Beefeater Gin, raspberry, rose, apple & lemon  
A fruity & floral summertime delight.

**Watermelon Margarita** Rocks .....10.5

Olmecca Altos Plata Tequila, Mezcal Verde Amarás, watermelon & lime  
A refreshing riff on one of Mexico's greatest exports. The ultimate summer flavour-fiesta.

**Jerry's Punch** Tankard.....10.5

Havana 3 & Two Drifters Pineapple Spiced Rum, falernum, spiced ginger, pineapple, orange & BBQ smoke.  
A boozy tribute to beach holidays, campfires and the mellow vibes of summer. Grill. Chill. Repeat

**Manny Martini** Straight Up.....10.5

Absolut, Sapling Hibiscus & Raspberry Vodka, falernum, coconut, raspberry & cherry  
Inspired by the nostalgia of a Manchester Tart. Our tribute to a classic Northern treat.

**OFF THE SAUCE**

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

<b>Hedgerow Cooler</b> ..... 8	<b>Wavelength Spritz</b> ..... 7
Everleaf Forest Aperitif, raspberry, apple & lemon	Wavelength Aperitif, redcurrant, raspberries, pomegranate & basil
<b>Kiwi Mock-a-Rita</b> ..... 8	<b>Lemonade Cooler</b> ..... 6
Everleaf Marine Aperitif, kiwi, apple & lime	Lemon sherbet, lemon & tonic
<b>Nogroni</b> ..... 7	<b>Watermelon Iced Tea</b> ..... 6
Three Spirit Livener, berry shrub, verjus & orange	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. During a mischievous trip up North to meet the team at Runaway and Sureshot — and a few too many that evening — we hatched a plan to brew our very own spec of Blacklock Brews.

### Blacklock Lager 4% 4.65

Herbaceous and crisp. Properly moreish.

### Blacklock Session Pale (Gluten Free) 3.4% 4.9

Smooth & zesty with flavours of tropical mango and citrus. Fruity with a dry finish. A beer that will surely get the party started.

### Arctic Sky Session IPA 4.3% 5.5

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

## BAR KEEP'S

### Rhubarb & Raspberry

Cream Sour 5.2% 6

Bright, tangy, and indulgent.

## BOTTLES & CANS

### Seasonal Sureshot Pale Ale..... 6.5

Gluten free, easy drinking, delicious and seasonally swapped. 440ml 4.5%

### Milson Pale Ale..... 6.5

A Sureshot classic. Gluggable New England Pale Ale with an oaty body and tropical fruitiness. 440ml 5.2%

### Sureshot IPA..... 7

Please check with the team for what's on tap this season.

## CIDER

Ask our trusty Bar Keeps for this month's seasonal scrumpy.

### Bar Keep's choice ..... 6

How do you like these apples?

## LOW & NO

### Lucky Saint Unfiltered Lager ..... 5

Super dry, incredibly crisp and refreshing 0.5%.

# WINE ON TAP

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>					
White Blend, Domus..... Veneto, Italy NV	6	7.5	21	28	38
Sauvignon Blanc, Vinexplore..... Languedoc, France 2024	7	9	25	34	46
Chardonnay, Tacherons..... Limoux, France 2023	8.5	11	31	41	57
<b>ROSE</b>					
Cinsault, Chateau Pesquie 'Paradou'..... Ventoux, France 2024	7	9	25	34	46
Grenache/blend, Maison Mirabeau 'Etoile'..... Côtes de Provence, France 2025 (bottle)	10	13	36	48	64
<b>RED</b>					
Red Blend, Domus..... Veneto, Italy NV	6	7.5	21	28	38
Grenache / Syrah, Mourvèdre, Vinexplore..... South West, France 2023	6.5	8	22	30	41
Primitivo, Domus..... Puglia, Italy 2022	7	9	25	34	46
Merlot, Château Clos Seric..... Bordeaux, France 2022	8	10	28	38	53
Blacklock Syrah..... Stellenbosch, South Africa 2024	8.5	11	31	41	57
Pinot Noir, Miroglio "Soli"..... Thracian Valley, Bulgaria 2022 (bottle)	9.5	12	34	44	60
Malbec/Merlot, Fabien Jouvès, Jour Fruit Rouge..... Cahors, France 2024	10.5	13.5	37	50	66

## 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**.

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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!

Wild Idol, Alcohol Free Sparkling White Rheinhessen, Germany 2025.....	8.5 / 45	Champagne, Moutardier "Carte d'Or" Champagne, France NV.....	65
Prosecco, Midea Veneto, Italy NV.....	7 / 37	Champagne, Perrier-Jouët 'Grand Brut' Champagne, France NV.....	88
English Sparkling, Westwell 'Pelegrim' Kent, England NV.....	11 / 54		

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### FRESH ZIPPY WHITES

A good hit of citrus and thirst quenching.

Trebbiano/Pecorino, Saladini Pilastrini Marche, Italy 2024.....	44	Mâcon-Villages, Famille Paquet Burgundy, France 2025.....	59
Riesling, Stefan Winter Rheinhessen, Germany 2024.....	48	Rioja Blanco, Finca Allende Rioja, Spain 2022.....	69

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### RICH TEXTURED WHITE

Our favourite white that can handle some meat.

### JUICY & EARTHY REDS

Ripe, rustic, and ready to pour – easygoing reds that speak for themselves.

Corbières, Château de Durfort Languedoc, France 2023.....	46	Saint-Émilion, Maison Blanche Bordeaux, France 2019.....	64
Chianti Colli Fiorentini "Crociferro" Torre a Cona Chianti, Italy 2023.....	49	Côtes-du-Rhône, Château de Montfaucon Rhône Valley, France 2021.....	66
Pinot Noir, Oakridge Yarra Valley, Australia 2024.....	60	Rioja Reserva, Bodegas Lopez de Heredia 'Viña Tondonia' Rioja, Spain 2013.....	89

## BIG PUNCHY REDS

Big wines capable of holding their own alongside a Big Chop or All In.

Malbec, Bodega Luigi Bosca “De Sangre” Mendoza, Argentina 2023 .....	55	Barolo, Cabutto “Tenuta La Volta” Piemonte, Italy 2020 .....	89
Tempranillo/Garnacha, Quinta Sardonía ‘Sardon’ Castilla y León, Spain 2021 .....	58	Zinfandel, Château Montelena “Estate” Napa Valley, USA 2021.....	97
Camins del Priorat, Alvaro Palacios Priorat, Spain 2024.....	64	Haut-Médoc, Demoiselle de Sociando Mallet Bordeaux, France 2017 .....	99
Malbec, Belasco de Baquedano “Grand Llama” Mendoza, Argentina 2020.....	66	<b>MAGNUM</b>	
Carmenere, Inama ‘Più’ Veneto, Italy 2022 .....	68	Optima, Anthonij Rupert Western Cape, South Africa 2021 .....	99
Tannat, Don Manuel Tacama, Peru 2019.....	76	Margaux, Les Charmes de Kirwan Bordeaux, France 2020 .....	149
Shiraz/Cabernet Sauvignon, Glaetzer Anaperenna Barossa Valley, Australia 2022 ....	85		

## FROM THE CELLAR

For those occasions that call for something special,  
we’ve kept a little stash aside, just for you.

Domaine H & G Buisson, Beaune Les Associes Burgundy, France 2022.....	105
The Buisson family have been cultivating Pinot Noir in the Côte du Beaune since 1758. Expect luscious notes of raspberry & black cherry with a hint of spice.	
Châteauneuf-du-Pape, Domaine Clos du Caillou “Les Quartz” Domaine Clos du Caillou 2023.....	122
Bruno Gasper’s ‘Les Quartz’ is a wine that truly embodies the essence of Châteauneuf-du-Pape. Intense dark fruit, flowers and notes of black pepper.	
Ausàs Interpretación Ribera del Duero, Spain 2020.....	125
An extraordinary wine of finesse; velvety tannins and great length from Xavier Ausàs the ex-wine- maker of Vega Sicilia.	
Amarone della Valpolicella, Corte Sant’Alda Veneto, Italy 2018.....	140
Marinella is a larger than life character and her wines tend to match. Powerful and concentrated with ripe berries, coffee, chocolate and a hint of smoke.	

## A STRONG FINISH

### DESSERT WINES

Sweetened in the late summer sun or fortified to perfection.

Monbazillac, Ancienne Cure  
Monbazillac, France 2023 ..... 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 2023 ..... 8 / 39

### SCOTTISH WHISKY

Glenkinchie Dist. Edition Lowland . 7 / 13

Balvenie Doublewood Speyside.... 6 / 11.5

Clynelish Highland ..... 6 / 11.5

Ardbeg ‘An Oa’ Islay ..... 6.75 / 12.5

Caol Ila Islay ..... 5.5 / 10.5

Kilkerran 8 Campbeltown ..... 5.75 / 11

### WORLD WHISKEY

Teeling ‘Small Batch’ Ireland ..... 5 / 9.5

Jameson ‘Black Barrel’ Ireland... 5.5 / 10.5

Rittenhouse Rye Kentucky..... 5 / 9.5

Eagle Rare 10 Kentucky..... 6 / 11.5

Michter’s ‘Small Batch’ Kentucky .. 6.5 / 12

Nikka ‘From the Barrel’ Japan .... 6 / 11.5

### LOCAL SHELF

Manchester Signature Gin..... 5.5 / 10.5

Manchester Raspberry Gin..... 5.5 / 10.5

Forest Gin..... 6 / 11.5

Forest Earl Grey Gin..... 6 / 11.5

The Salford Rum Company  
Spiced Rum ..... 5.5 / 10.5

#### “BLACKLOCKCELLO”.

We use the **WHOLE**  
**ANIMAL** to make something of **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