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 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 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 CHOPS

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

Barbecued Cauliflower 14
Cornish Monkfish 20

SIDES ..... 5 *each*

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

Certified B 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 ..... 8 *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.

•

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 15
Pork Rib-eye 18
Rump Cap 19
Sirloin 21
Sixth Rib-eye 22
Blacklock Fillet 23
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 ..... 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

BUTCHER PRICE MONDAYS
— Big Chops at Butcher's Prices

Blacklock

BLACKLOCK SUNDAYS
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.

STARTERS

Mushroom on Toast
Creamy on sourdough 8

Pig's Head on Toast
Pickled chillies and Blacklock Gravy 8.5

Smoked Beef Ribs
With Autumn Slaw 9.5

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 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.

Braised Red Cabbage 5
A hearty nod to cosier times ahead.

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.

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— 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.

•

—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)

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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
—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..... 9.5

Absolut Vodka, lemon sherbet, lemon & soda

Light - Tangy - Citrussy

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

Autumn Negroni* Rocks 9.5/70

Beefeater Gin, Sipello Bittersweet & Beesou Honey Aperitif, amaretto & bitters

Bitter - Rich - Balanced

"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 10/70

Old Forester Bourbon, sugar & bitters

Boozy - Smooth - Classy

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

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

Beefeater Gin, lavender, elderflower & Prosecco

Floral - Elegant - Effervescent

Quintessentially British, this light and floral spritz taking us all back to the sunny shores of the Costa del Margate.

Usual Suspects Straight up..... 9.5

Jalapeño Tequila, Aperol, grapefruit & Prosecco

Fruity - Spicy - Unpredictable

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.

Luna Colada Rocks 10

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

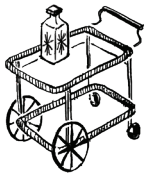
Tropical - Silky - Indulgent

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

***FOR THE TABLE**

IF YOU'RE PARTYING,

ORDER A BOTTLE FOR THE TABLE
70 (10 SERVES)



Mother's Muse Straight up 9.5

Beefeater Gin, cucumber, apple & melon

Bright - Green - Refreshing

Light and brimming with good intentions, the muse that soothes rather than ruins.

Spiced Bramble Rocks.....10

Beefeater Gin, chai, falernum & blackberry

Velvety - Bold - Aromatic

Our interpretation of a classic Bramble, clarified with warming spice and velvety depth to carry you from crisp afternoons into cosy nights.

Golden Harvest Highball.....10

Somerset Cider Brandy, Savoia Rosso Amaro Dolce, Primitivo red wine, pear, cinnamon & ginger ale

Orchard - Lively - Layered

A toast to autumn's bounty with all the crunch of orchard fruit, a little spice and spirited sparkle. Expect comfort with a little edge.

Manny Martini Straight up.....10

Absolut, Sapling Hibiscus & Raspberry Vodka, falernum, coconut, raspberry & cherry

Boozy - Silky - Jammy

Inspired by the nostalgic flavours of a Manchester Tart blending coconut, raspberry and sweet spice; a cheeky tribute to a classic Northern treat (with a grown-up twist!)

Jerry's Punch Tankard 10.5

Havana 3 & Two Drifters Pineapple Spiced Rum, falernum, spiced ginger, pineapple, orange & BBQ smoke.

Tropical - Smoky - Punchy

Jerry's tropical punch is a bold, boozy tribute to beach holidays, campfires and the mellow vibes of summer. Grill. Chill. Repeat. Enjoy responsibly!

Pineapple Mezcalita Rocks 10.5

Mezcal Verde Amarás, Two Drifters Spiced Rum, grilled pineapple, chilli, tajin & lemon

BBQ'd - Vibrant - Bold

Pineapple is chargrilled on our very own grills and then infused into Mezcal with fiery chillies. A smoky twist on the classic, bringing back memories of those quintessential summer BBQs gone by. A true tropical banger!

OFF THE SAUCE

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

Seasonal Cup.....7

Wavelength Aperitif, orange, lime, lemon, mint & lemonade

Citrus - Vibrant - Uplifting

Nogroni 7

Three Spirit Livener, berry shrub, verjus & orange

Rich - Warming - Intense

Kiwi Mock-a-Rita.....7

Everleaf Marine Aperitif, kiwi, apple & lime

Juicy - Nostalgic - Bright

Cucumber Cure.....7

Everleaf Marine Aperitif, cucumber, apple & lemon

Fresh - Complex - Moreish

Core Blimey! 7

Pathfinder Hemp & Root Non-alcoholic Spirit, Everleaf Marine Aperitif, pear, apple, cinnamon & soda`

Lively - Crisp - Spiced

Sirens Whisper..... 7

Everleaf Marine Non Alcoholic Spirit, mint & ginger ale

Bright - Aromatic - Clean

Hibiscus Agua Fresca..... 6

Hibiscus, agave, lemon & soda

Long - Sparkly - Satisfying

Lemonade Cooler 6

Lemon sherbet, lemon & tonic

Effervescent - Zesty - Candied

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% **4.65**

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

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

Velvet Stout 4.5% **6**

Cocoa, caramel and a hint of coffee sum up this irresistibly smooth seasonal delight.

BOTTLES & CANS

Orbit 'Nico' Köln Lager 6

Gluten free, crisp, clean and brewed in Walworth, South London 4.8%

Orbit 'Peel' Belgian Wit..... 6

A soft, light bodied and moreish wheat beer. Another tasty brew from the Orbit crew. 4.9%

Mondo 'Dennis Hoppr' IPA 6

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 6

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					
White Blend, Domus Veneto, Italy NV	6	7.5	21	28	38
Sauvignon Blanc, Vinexplore Languedoc, France 2023	7	9	25	34	46
Chardonnay, Tacherons Limoux, France 2024	8.5	11	31	41	57
ROSE					
Cinsault, Chateau Pesquie 'Paradou' Ventoux, France 2023	7	9	25	34	46
Grenache/blend, Maison Mirabeau 'Etoile' Côtes de Provence, France 2023 (bottle)	10	13	36	48	64
RED					
Red Blend, Domus Veneto, Italy NV	6	7.5	21	28	38
Primitivo, Domus Puglia, Italy 2022	7	9	25	34	46
Tempranillo, Familia Bastida 'Alceo' La Mancha, Spain 2022 (bottle)	7.5	9.5	26	36	49
Bordeaux Blend, Château Des Arras Bordeaux, France 2021	8	10	28	38	53
Blacklock Syrah Stellenbosch, South Africa 2023	8.5	11	31	41	57
Montepulciano d'Abruzzo, Barba Abruzzo, Italy 2024 (bottle)	10	13	36	48	64

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 / 37

English Sparkling, Westwell 'Pelegrim'
Kent, England NV ..... 10.5 / 52

Champagne, Moutardier "Carte d'Or"
Champagne, France NV 62

Champagne, Perrier-Jouët 'Grand Brut'
Champagne, France NV 88

FRESH ZIPPY WHITES

A good hit of citrus and thirst quenching.

Trebbiano/Pecorino, Saladini Pilastri
Marche, Italy 2024 42

Riesling, Stefan Winter
Rheinhessen, Germany 2024 46

RICH TEXTURED WHITE / ORANGE

Our favourite white that can handle some meat.

Grecanico, Cantina Marilina "Sketta"
Sicily, Italy 2024 41

Mâcon-Villages, Famille Paquet
Burgundy, France 2024 59

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 2023 38

Pinot Noir, Miroglio "Soli"
Thracian Valley, Bulgaria 2021 42

Blaufränkisch/Zweigelt, Michael Ortiz "Buddy Talk"
Burgenland, Austria 2022 46

Cabernet S./Syrah, Domaine Cavalier
Languedoc, France 2024 49

EARTHY SAVOURY REDS

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

Corbières, Château de Durfort
Languedoc, France 2023 44

Tempranillo/Garnacha, Quinta Sardonia 'Sardon'
Castilla y Léon, Spain 2021 58

Saint-Émilion, Les Piliers de Maison Blanche Bordeaux, France 2019 63

Rioja Reserva, Bodegas Lopez de Heredia 'Viña Tondonia' Rioja, Spain 2012 88

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 2017/20/21 49

Malbec, Bodega Luigi Bosca "De Sangre" Mendoza, Argentina 2023 54

Camins del Priorat, Alvaro Palacios
Priorat, Spain 2023 62

Malbec, Belasco de Baquedano
Mendoza, Argentina 2019 64

Carmenere, Inama 'Più'
Veneto, Italy 2022 66

Dolcetto d'Alba , Giuseppe Mascarello 'Bricco' Piemonte, Italy 2022 76

Tannat, Don Manuel
Tacama, Peru 2019 79

Barolo, Cabutto "Tenuta La Volta"
Piemonte, Italy 2020 89

Zinfandel, Chateau Montelena "Estate" Napa Valley, USA 2021 97

Haut-Médoc, Demoiselle de Sociando Mallet Bordeaux, France 2017 99

MAGNUM

Blank Bottle, Familiemoord
Western Cape, South Africa 2023 99

Margaux, Les Charmes de Kirwan
Bordeaux, France 2018 149

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 Cote 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.

Ausas 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 2017 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

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 moments before the theatre calls.

DESSERT WINES

Sweetened in the late summer sun or fortified to perfection.

Monbazillac, Ancienne Cure
Monbazillac, France 2022 ..... 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 2021 ..... 8 / 39

SCOTTISH WHISKY

Balvenie Doublewood Speyside 5.5 / 9.75

Caol Ila 12 Islay..... 5.5 / 9.75

Compass Box 'Peat Monster'
Blend..... 6 / 10.75

Clynelish 14 Highland..... 6 / 10.75

Ardbeg 'An Oa' Islay ..... 6.75 / 12.25

WORLD WHISKEY

Teeling 'Small Batch' Ireland ..... 5 / 8.75

Ragtime Rye New York..... 5.75 / 10.25

Jameson 'Black Barrel' Ireland... 5.5 / 9.75

Michters 'No1' Bourbon
Kentucky ..... 6.5 / 11.75

Nikka 'From the Barrel' Japan... 6 / 10.75

MALTERNATIVES

El Dorado 12 Rum..... 5.5 / 9.75

Diplomatic R.E Rum..... 5.5 / 9.75

Domaine le Reviseur Cognac ..... 5 / 8.75

Baron de Sigognac Armagnac..... 5.5 / 9.75

Montenegro Amaro ..... 4.5 / 7.75

Fernet Branca Amaro ..... 4.5 / 7.75

"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

A Selection of

PUDDINGS

AND OTHER AFTER DINNER DELIGHTS

White Chocolate Cheesecake with Seasonal Berries 7.75

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

Apple Crumble 8

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

A Bowl of Ice Cream 5.5

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

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

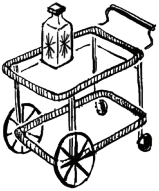
Three Spirit Social Elixir, coffee & maraschino cherry.
All the kick with no impact on the morning after, depending what else you do.

Pedro Ximénez, Toro Albalá
Jerez, Spain 2018 ..... 8 / 39

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

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**

— 9.5 A GLASS / 70 FOR THE BOTTLE