

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

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 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

Autumn Slaw

Barbecued Baby Gems & Anchovy Dripping

Kale & Parmesan

Broccoli & Walnut 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

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

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**

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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

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.

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.

— R O A S T S

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

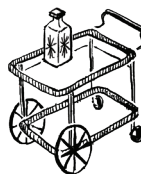
Tropical - Silky - Indulgent

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

Velvet - 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.

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, Le Deux Moulin Loire Valley, France 2023 (bottle)	8	10	28	39	53
Chardonnay, Tacherons..... Limoux, France 2024	8.5	11	31	41	57
ROSE					
Grenache/Syrah, Le Grand Cros “J”..... Ventoux, France 2023 (bottle)	7	9	25	34	47
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
Pinot Noir, Miroglio “Soli” Thracian Valley, Bulgaria 2021 (bottle)	9	11.5	32	42	60
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	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.....	88

WHITES

Zippy, citrusy and thirst-quenching - with just enough oomph to stand up to a chop.

Riesling, Stefan Winter Rheinhessen, Germany 2024	46	Mâcon-Villages, Famille Paquet Burgundy, France 2024	59
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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.

REDS

From smooth, fruit-forward sips to bold pours built for a Big Chop. Balanced, unpretentious wines that speak for themselves.

Sangiovese, Coste del Vivo “Rosso No.1” Tuscany, Italy 2017/20/2149	Dolcetto d’Alba , Giuseppe Mascarello ‘Bricco’ Piemonte, Italy 202276
Malbec, Bodega Luigi Bosca “De Sangre” Mendoza, Argentina 202354	Tannat, Don Manuel Tacama, Peru 201979
Tempranillo/Garnacha, Quinta Sardonía ‘Sardon’ Castilla y León, Spain 202058	Rioja Reserva, Bodegas Lopez de Heredia ‘Viña Tondonia’ Rioja, Spain 201288
Camins del Priorat, Alvaro Palacios Priorat, Spain 202362	Barolo, Cabutto “Tenuta La Volta” Piemonte, Italy 202089
Saint-Émilion, Les Piliers de Maison Blanche Bordeaux, France 201963	Zinfandel, Chateau Montelena “Estate” Napa Valley, USA 202197
Malbec, Belasco de Baquedano Mendoza, Argentina 201964	Haut-Médoc, Demoiselle de Sociando Mallet Bordeaux, France 201799
Carmenere, Inama ‘Più’ Veneto, Italy 202266	

MAGNUM

Blank Bottle, Familiemoord Western Cape, South Africa 202399	Margaux, Les Charmes de Kirwan Bordeaux, France 2018149
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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 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.

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

