

**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 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

Winter Slaw

Kale & Parmesan

Broccoli & Walnut Salad

Coal Roasted Beets and Goats Curd

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

Blacklock Fillet 23

Rib-eye 28

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

Chateau 12.5 /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

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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

Winner of the Blacklock AXIA cocktail competition.

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 8.5

Smoked Beef Ribs

With Winter 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.

Certified



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SIRLOIN SPECIAL

ASK OUR TEAM ABOUT TODAY'S NATIVE BREED,
COOKED TO PERFECTION AND SERVED WITH ALL THE
TRADITIONAL TRIMMINGS. CUT DOOR-STOP THICK
FOR ONE, OR PERFECT TO SHARE.

33 per person

— 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)

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.

Bread and Butter Pudding 8

Hearty & warming we add a glug of brandy for an extra cuddle in a bowl. Served with a choice of custard or ice cream.

Cheese plate 3 seasonal cheeses 8 / 15

With sourdough crackers & chutney

A Bowl of Ice Cream 5.5

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

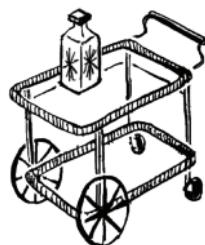
A golden honeyed sweet wine that's the perfect way to end a hearty meal.

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**

— 9.5 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

— 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 - Citrusy

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

Winter Negroni* Rocks 9.5/70

Beefeater Gin, Campari, Select Aperitivo, Cocchi Americano, Beesou & Pedro Ximenez

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 Coupe..... 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 Piña 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	Manny Martini Straight up.....	10
Beefeater Gin, cucumber, apple & melon		Absolut, Sapling Hibiscus & Raspberry Vodka, falernum, coconut, raspberry & cherry	
Bright - Green - Refreshing		Boozy - Silky - Jammy	
Light and brimming with good intentions, the muse that soothes rather than ruins.		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!)	
Winter Bramble Rocks.....	10	Jerry's Punch Tankard	10.5
Beefeater Gin, chai, falernum & blackberry		Havana 3 & Two Drifters Pineapple Spiced Rum, falernum, spiced ginger, pineapple, orange & BBQ smoke.	
Velvety - Bold - Aromatic		Tropical - Smoky - Punchy	
Our interpretation of a classic Bramble, reimagined with warming spice and velvety depth to carry you from crisp afternoons into cosy nights.		Jerry's tropical punch is a bold, boozy tribute to beach holidays, campfires and the mellow vibes of summer. Grill. Chill. Repeat. Enjoy responsibly!	
Currant Affairs Rocks.....	10	Cherry Mezcalita Rocks	10.5
Old Forester Bourbon, redcurrant, maple, pimento, Aztec chocolate bitters & lemon		Mezcal Verde Amarás, Aperol, sour cherry, agave & bitters	
Complex - Smooth - Warming		Cherry - Vibrant - Playful	
A layered, indulgent cocktail with a subtle balance of sweet, spice, and depth. Complex and unforgettable.		Margarita's sassy-sister. Smoky in character, perfectly complemented by the bitter orange notes and a splash of tart, fruity depth. The ultimate winter flavour-fiesta.	

OFF THE SAUCE

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

Hibiscus Agua Fresca	6	Nogroni	7
Hibiscus, agave, lemon & soda		Three Spirit Livener, berry shrub, verjus & orange	
Long - Sparkly - Satisfying		Rich - Warming - Intense	
Lemonade Cooler	6	Kiwi Mock-a-Rita	7
Lemon sherbet, lemon & tonic		Everleaf Marine Aperitif, kiwi, apple & lime	
Effervescent - Zesty - Candied		Juicy - Nostalgic - Bright	
Wavelength Spritz	7	Cucumber Cure	7
Wavelength Aperitif, redcurrant, raspberries, pomegranate & basil		Everleaf Marine Aperitif, cucumber, apple & lemon	
Refreshing - Bubbly - Tangy		Fresh - Complex - Moreish	
Sirens Whisper	7	Core Blimey!	7
Everleaf Marine Non Alcoholic Spirit, mint & ginger ale		Pathfinder Hemp & Root Non-alcoholic Spirit, Everleaf Marine Aperitif, pear, apple, cinnamon & soda'	
Bright - Aromatic - Clean		Lively - Crisp - Spiced	

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

Wave Breaker 0.5% 5

Soft, juicy with a sprightly pop of grapefruit, with a clean and refreshed finish.

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 2024	7	9	25	34	46
Chardonnay, Tacherons..... Limoux, France 2023	8.5	11	31	41	57
ROSE					
Cinsault, Chateau Pesquie 'Paradou'	7	9	25	34	46
Ventoux, France 2023					
Grenache/blend, Maison Mirabeau 'Etoile'	10	13	36	48	64
Côtes de Provence, France 2023 (bottle)					
RED					
Red Blend, Domus..... Veneto, Italy NV	6	7.5	21	28	38
Primitivo, Domus	7	9	25	34	46
Puglia, Italy 2022					
Tempranillo, Familia Bastida 'Alceo'	7.5	9.5	26	36	49
La Mancha, Spain 2022 (bottle)					
Merlot, Château Clos Seric..... Bordeaux, France 2022	8	10	28	38	53
Blacklock Syrah	8.5	11	31	41	57
Stellenbosch, South Africa 2023					
Pinot Noir, Miroglio "Soli"	9	11.5	32	42	60
Thracian Valley, Bulgaria 2022 (bottle)					
Montepulciano d'Abruzzo, Barba..... Abruzzo, Italy 2024 (bottle)	10	13	36	48	64
Malbec/Merlot, Fabien Jouves, Jour Fruit Rouge	10.5	13.5	37	50	66
Cahors, France 2024					

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!

Wild Idol, Alcohol Free Sparkling White Rheinhessen, Germany 2021	8.5 / 45	Champagne, Moutardier “Carte d’Or” Champagne, France NV	62
Prosecco, Midea Veneto, Italy NV	7 / 37	Champagne, Perrier-Jouët ‘Grand Brut’ Champagne, France NV	88
English Sparkling, Westwell ‘Pelegrim’ Kent, England NV	10.5 / 52		

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.

Mâcon-Villages, Famille Paquet Burgundy, France 2024	59
Rioja Blanco, Finca Allende Rioja, Spain 2021	69

JUICY & EARTHY REDS

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

Corbières, Château de Durfort Languedoc, France 2023	46
Chianti Colli Fiorentini “Crociferro” Torre a Cona Chianti, Italy 2023	49
Pinot Noir, Oakridge Yarra Valley, Australia 2024	60

Saint-Émilion, Les Piliers de Maison Blanche Bordeaux, France 2019	63
Côtes-du-Rhône, Château de Montfaucon Rhône Valley, France 2021	65
Rioja Reserva, Bodegas Lopez de Heredia ‘Viña Tondonia’ Rioja, Spain 2013	88

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	54	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 2023	62	Haut-Médoc, Demoiselle de Sociando Mallet Bordeaux, France 2017	99
Malbec, Belasco de Baquedano Mendoza, Argentina 2019	64		
Carmenere, Inama ‘Più’ Veneto, Italy 2022	66	MAGNUM	
Tannat, Don Manuel Tacama, Peru 2019	76	Optima, Anthonij Rupert Western Cape, South Africa 2020	99
Shiraz/Cabernet Sauvignon, Glaetzer Anaperenna Barossa Valley, Australia 2021	85	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 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 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

Benromach 10 Speyside	5.5 / 9.75
Caol Ila 12 Islay.....	5.5 / 9.75
Clynelish 14 Highland.....	6 / 10.75
Ardbeg 'An Oa' Islay	6.75 / 12.25
Glenkinchie Distillers Edition	
Lowland	7.5 / 12.75

WORLD WHISKEY

Teeling 'Small Batch' Ireland	5 / 8.75
Rittenhouse Rye Kentucky	5 / 9
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