

**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.

MAINS

We love the best of British fish and veg, too.

The (Steak) Caesar (20) 12
Barbecued Cauliflower Chop 14
Cornish Monkfish 24

SIDES 5 each

Beef Dripping Chips
10 Hour Ash Roasted Sweet Potato
Autumn Slaw
Creamed Spinach
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.

•
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 22
Blacklock Fillet 25
Rib-eye 28
Butcher's Cuts See pillars for sizes per 100g

BIG CHOPS

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

60 Day Aged Pork T-Bone 8 /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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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

Mushrooms on Toast
Creamy on sourdough 8

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

Smoked Beef Ribs
With Autumn 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 Spinach 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.



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received fell short, please do say and we'll remove it for you.

SIRLOIN SPECIAL

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

33 per person

— ROASTS

Whole joints are roasted over open
coals and English oak - the traditional way.

55 Day Aged Beef Rump 27

28 Day Aged Lamb Leg 26

21 Day Aged Pork Loin 25

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)

INDEX

Cocktails	2
Off The Sauce	3
Beers & Cider	4
Wine On Tap & By The Glass	5
Our Favourite Wines	6
A Strong Finish	8

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 throughout 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.

Chophouse Martini 11

Beefeater Gin, Cocchi Americano Vermouth, Manzanilla sherry & pickle juice

Our savoury spin on the classic Martini.

Luna Colada 10.5

Havana 3 & Wray & Nephew Rum, coconut, pineapple & sweet spice (clarified)

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

English Riviera No.5 9.5

Beefeater Gin, lavender, elderflower & Prosecco

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

Lemon Drop Collins 9.5

Absolut Vodka, lemon sherbet, lemon & soda

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

Usual Suspects 10

Chilli Tequila, Aperol, grapefruit & Prosecco

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

Manhattan 11

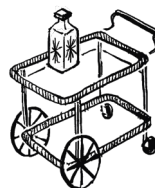
Evan Williams Bourbon, Rittenhouse Rye, brown butter & house vermouth blend

Born in 1870s New York and washed in brown butter right here. A timeless Gotham classic.

*FOR THE TABLE

IF YOU'RE PARTYING,

ORDER A BOTTLE FOR THE TABLE
70 (10 SERVES)



Blacklock Sour 11

Evan Williams Bourbon, caramelised pecan, maple & lemon
Sweet, nutty, and nicely tart. Consider it liquid pecan pie with a good punch of bourbon.

Watermelon Margarita 10.5

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

Old Fashioned* 10.5

Evan Williams Bourbon, demerara sugar & bitters
The favourite of Don Draper and all the Mad Men at Sterling Cooper in 1960s New York.

Seasonal Negroni* 10

Beefeater Gin, Beesou Honey Aperitif, strawberry & bitters
The bitters are excellent for your liver, the gin less so, but then they balance each other.

OFF THE SAUCE

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

Hedgerow Cooler..... 8 Everleaf Forest Aperitif, raspberry, apple & lemon	Raspberry Spritz 7 Everleaf Marine Aperitif, raspberry, pomegranate & basil
Kiwi Mock-a-Rita..... 8 Everleaf Marine Aperitif, kiwi, apple & lime	Lemonade Cooler 6 Lemon sherbet, lemon & tonic
Nogroni 8 Everleaf Marine Aperitif, Botivo, Roots Divino Rosso & Wavelength Aperitif	Watermelon Iced Tea..... 6 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. 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. 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.

Harbour 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 BOTTLE

Ruby Mild 4.3% 6

A rich malty collaboration from Birmingham Brewing Co. and Harbour.

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.....	6	7.5	2l	28	38
Veneto, Italy NV					
Sauvignon Blanc, Vinexplore.....	7	9	25	34	46
Languedoc, France 2024					
Chardonnay, Tacherons.....	8.5	1l	3l	4l	57
Limoux, France 2024					
ROSE					
Cinsault, Château Pesquie “Paradou”.....	7	9	25	34	46
Ventoux, France 2025					
Grenache/blend, Maison Mirabeau “Etoile”	10	13	36	48	64
Côtes de Provence, France 2025 (bottle)					
RED					
Red Blend, Domus.....	6	7.5	2l	28	38
Veneto, Italy NV					
Primitivo, Domus	7	9	25	34	46
Puglia, Italy 2022					
Tempranillo, Familia Bastida “Alceo”	7.5	9.5	26	36	49
La Mancha, Spain 2023 (bottle)					
Merlot, Château Clos Séric.....	8	10	28	38	53
Bordeaux, France 2022					
Blacklock Syrah	8.5	1l	3l	4l	57
Stellenbosch, South Africa 2024					
Pinot Noir, Miroglio “Soli”	9.5	12	34	44	60
Thracian Valley, Bulgaria 2022 (bottle)					
Montepulciano d’Abruzzo, Barba.....	10	13	36	48	64
Abruzzo, Italy 2025 (bottle)					
Malbec/Merlot, Fabien Jouvès, 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 is 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

Prosecco, Midea
Veneto, Italy NV 7 / 37

English Sparkling, Westwell
"Pelegrim" Kent, England NV 11 / 54

Champagne, Moutardier "Carte d'Or"
Champagne, France NV 65

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

FRESH ZIPPY WHITES

A good hit of citrus and thirst quenching.

Trebbiano/Pecorino, Saladini Pilastrini
Marche, Italy 2024 44

Riesling, Stefan Winter
Rheinhessen, Germany 2024 48

RICH TEXTURED WHITE

Our favourite white that can handle some meat.

Mâcon-Villages, Famille Paquet
Burgundy, France 2025 59

Rioja Blanco, Finca Allende
Rioja, Spain 2022 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, Maison Blanche
Bordeaux, France 2019 64

Côtes-du-Rhône, Château de Montfaucon
Rhône Valley, France 2021 66

Rioja Reserva, Bodegas Lopez de Heredia
"Viña Tondonia" Rioja, Spain 2013 89

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

MALTERNATIVES

El Dorado 12 Rum..... 5.5 / 10.5

Diplomatico Rum..... 5.5 / 10.5

Domaine le Reviseur Cognac..... 6 / 11.5

Baron de Sigognac Armagnac..... 6 / 11.5

Montenegro Amaro 4.5 / 8

Fernet Branca Amaro 4.5 / 8

“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

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Baron de Sigognac Armagnac..... 6 / 11.5

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Fernet Branca Amaro 4.5 / 8

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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 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

