BUTCHER PRICE MONDAYS — Big Chops at Butcher's Prices

Blacklock

BLACKLOCK SUNDAYS

Roasts almost as good as Mum's

PRE-CHOP BITES	1.5	each
Potted Meats & Kimchi		

Egg & Anchovy
Cheese & Pickle

STARTERS

Mushrooms on Toast	8
Pig's Head on Toast	8.!
Smoked Beef Ribs	9.!
Crayfish Cocktail	10.5

PARTICULARLY GOOD AT LUNCH (DINNER TOO)

Swiftly served to be lunch-break-friendly.

caramelised in a healthy glug of vermouth.

Our take on the classic "Steak-On-White" first served at Louis' Lunch in New Haven in 1895.

Steak and Stout Pie12

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 Chop12

SIDES 5 each

Beef Dripping Chips

10 Hour Ash Roasted Sweet Potato

Pear, Chicory & Pecan Salad

Kale & Parmesan

Spring Slaw

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.

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.

27 per person (2 people or more)

STEAKS

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

15
18
18
20
e21
llet22
ts See pillars for sizes per 100g
e

BIG CHOPS

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

Lamb Rump	
Bone in Sirloin	
Prime Rib	
Porterhouse	

SAUCES & TABLE PLEASERS

Chilli Hollandaise	
Green Sauce	
Bearnaise	
Blacklock Gravy	,
Chop Sauce	,
Bread & Gravy4	
Garlic Bone Marrow4.5	

PLANET PROMISE

Focused on making TOMORROW better than TODAY

Blacklock

BUTCHER PRICE MONDAYS

- Big Chops at Butcher's Prices

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

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If you had a big Saturday or need a little booster to kick start your Sunday.

lemon, tomato juice, spices beef jus and a hint of smoke.

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

STARTERS Mushroom on Toast Pig's Head on Toast Pickled chillies and Blacklock Gravy 8.5 Smoked Beef Ribs Crayfish Cocktail **MEAT-FREE** We love the very best of British veg, too. Especially with a lick of flame from the grill. Barbecued Cauliflower Chop17 Served with all the Sunday Roast trimmings - meat-free of course. SIDES Cauliflower & Four Cheeses6 Arriving to the table bubbling like Mt. Vesuvius Warm Spring Greens5

SAUCES

Sunday favourites of creamed horseradish, mint sauce and apple ketchup — served with each roast.

Muddled with mint. Rejuvenating mix that feels both refreshing

and soothing, like the season itself!



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- ROASTS

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

 55 Day Aged Beef Rump.
 25

 28 Day Aged Lamb Leg.
 24

 21 Day Aged Pork Loin
 23

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.

27 per person (2 people or more)

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Under Careful Supervision by BLACKLOCK BAR KEEPS.

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 Highball9	English Riviera No.5 Coupette
Absolut Vodka, lemon sherbet, lemon & soda	Beefeater Gin, lavender, elderflower & Prosecco
Light - Tangy - Citrussy	Floral - Elegant - Effervescent

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

Beefeater Gin, Beesou Honey Aperitif, Lustau rose Vermouth, apricot & bitters

Floral - Honeyed - Bitter

"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. 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

Quintessentially British, this light and floral spritz

taking us all back to the sunny shores of the

Costa del Margate.

a kick of jalapeño pepper.

Tropical - Silky - Indulgent

Old Fashioned* Rocks 9.5/70	Luna Colada Rocks9
old Forester Bourbon, sugar & bitters	Havana 3, Aluna Coconut, and Wray & Nephew
Poorty Smooth Closey	Rum, pineapple, orange, sweet spice & lime

Boozy - Smooth - Classy

The favourite of Don Draper and all the Mad M

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

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

5

*FOR THE TABLE

IF YOU'RE PARTYING,

ORDER A BOTTLE FOR THE TABLE
70 (10 SERVES)



Cherry Mezcalita Rocks	Damson Martini Straight up
Rhubarb Rhapsody Straight up	Blacklock Boulevardier Rocks
gingerbread, pineapple & ginger ale. Tropical - Smooth - Spiced A Caribbean punch that everyone is craving for. Sip, close your eyes, sip again and hear the waves lap in, whatever the weather. OFF THE SAUCE	light bitters, chamomile, lemon & soda Floral - Bright - Effervescent A delicate and refreshing twist on a classic fizz combining botanical notes with warmth from chamomile and honey.
For those looking for all the fun but not Seasonal Cup	ne of the alcohol or fuzzy mornings. Light & Stormy
Spring Blossom	Hibiscus Agua Fresca

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. 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.

Sureshot IPA 6.0% 5.5

Guaranteed to pack a punch. Hoppy, creamy and full bodied. Please check with the team for what's on tap this season.

BAR KEEP'S

Blacklock Runaway Pilsner 4.5% 6
Bright, crisp, and full of charm. This golden
pilsner blends biscuity malt with a zesty kick
of grassy hops. Properly refreshing.

BOTTLES & CANS

Sureshot IPA7
Double Dry Hopped for extra flavour and a fuller
body 440ml 6.5%

Lucky Saint Unfiltered Lager	
Super dry incredibly crisp and refreshing 0.5%	

CIDER

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

Bar	Keep's	choice				 	 	٠.	٠.	 		 6
How	do vou li	ke these	ann	les	3?							

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
WHITE					
White Blend, Domus	6	7.5	21	28	38
Sauvignon Blanc, VinexploreLanguedoc, France 2023	7	9	25	34	46
Chardonnay, Tacherons	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
Grenache / Syrah, Mourvèdre, Vinexplore South West, France 2022	6.5	8	22	30	41
Primitivo, Domus	7	9	25	34	46
Bordeaux Blend, Château Des Arras Bordeaux, France 2021	8	10	28	38	53
Blacklock Syrah	8.5	11	31	41	57
Pinot Noir, The Hermit Ram North Canterbury, New Zealand 2023	11	14	39	52	70

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	Champagne, Moutardier "Carte d'Or" Champagne, France NV62
English Sparkling, Westwell 'Pelegrim' Kent, England NV	Champagne, Perrier-Jouët 'Grand Brut' Champagne, France NV88
FRESH ZIPPY WHITES	RICH TEXTURED WHITE / ORANGE
A good hit of citrus and thirst quenching.	Our favourite white that can handle some meat.

Trebbiano/Pecorino, Saladini Pilastri Marche, Italy 2023.....42

Riesling, Stefan Winter Rheinhessen, Germany 2023...... 46 Grecanico, Cantina Marilina "Sketta"

Sicily, Italy 202341
Mâcon-Villages, Famille Paquet
Burgundy, France 2023 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 202338
Pinot Noir, Miroglio "Soli" Thracian Valley, Bulgaria 202142

Blaufränkisch/Zweigelt, Michael Ortiz "Buddy Talk"
Burgenland, Austria 202146
Cabernet S./Syrah, Domaine Cavalier

Languedoc, France 2022......49

"Everyone knows clothes maketh not the man" Honest wines that speak for themselves. Corbières, Château de Durfort Languedoc, France 2022	Saint-Émilion, Les Piliers de Maison Blanche Bordeaux, France 2019
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 2017/20/2149	Tannat, Don Manuel Tacama, Peru 2019
Malbec, Bodega Luigi Bosca "De Sangre" Mendoza, Argentina 202254	Barolo, Cabutto "Tenuta La Volta" Piemonte, Italy 202089
Camins del Priorat, Alvaro Palacios Priorat, Spain 202262	Zinfandel, Chateau Montelena "Estate" Napa Valley, USA 2021 97
Malbec, Belasco de Baquedano Mendoza, Argentina 2018 64	Haut-Médoc, Demoiselle de Sociando Mallet Bordeaux, France 201999
Carmenere, Inama 'Più' Veneto, Italy 2022	MAGNUM Blank Bottle, Familiemoord Western Cape, South Africa 202399
	Margaux, Les Charmes de Kirwan Bordeaux, France 2018149
FROM TH	E CELLAR
We're not ones for a fine wine or rese got a few special little numbers stash	•
Cabernet Sauvignon, Restless River Hemel-en-Aarde, South Africa 2020105	Amarone della Valpolicella, Corte Sant'Alda Veneto, Italy 2017138
Châteauneuf-du-Pape, Domaine Clos du Caillou "Les Quartz" Domaine Clos du Caillou 2022	

A STRONG FINISH

DESSERT WINES

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.

WORLD WHISKEY

DESSERT WHITES	WORLD WITISKET
Sweetened in the late summer sun or fortified to perfection.	Rittenhouse Rye USA 5 / 8.75
Monbazillac, Ancienne Cure	Eagle Rare Kentucky 5.75 / 10.25
Monbazillac, France 2021 6.5 / 32	Jameson 'Black Barrel' Ireland 5.5 / 9.75
Brachetto, Marco Porello "Birbet" Piemonte, Italy NV	Michters 'No1' Bourbon Kentucky
Ruby Port, Niepoort "Ruby Dum" Douro, Portugal NV	Nikka 'From the Barrel' Japan 6 / 10.75
Pedro Ximénez, Toro Albalá Jerez, Spain 2021	LOCAL SHELF
	Manchester Signature Gin 5.5 / 9.75
SCOTTISH WHISKY	Manchester Raspberry Gin 5.5 / 9.75
Balvenie Doublewood Speyside . 5.5 / 9.75	The Salford Rum Company Spiced Rum 5.5 / 9.75
Caol Ila 12 Islay 5.5 / 9.75	
Port Askaig 8 Islay 6.25 / 11.25	
Clynelish 14 Highland 6 / 10.75	
Ardbeg Wee Beastie Islay 5.75 / 10.25	

"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