

The Basement, 24 Great Windmill St, Soho  
Monday to Wednesday Noon to 3pm, 5pm-11:30pm  
Thursday to Saturday Noon to 11:30pm  
@BlacklockSoho www.theblacklock.com

**Pre Chop Bites** 3

Cheese and Pickle / Filthy Ham / Egg and Anchovy

**Skinny Chops** 4 each

Beef  
Lamb  
Pork

<p style="text-align: center;"><b>All In</b> Pre Chop Bites. All of today's chops to share, piled on charcoal grilled flat bread and a choice of side each. 20 per person (for two or more people)</p>
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**Big Chops**

See chalk pillars for today's chops

**Sides** 3

10 hour ash roasted sweet potato  
Barbequed baby gems  
Charred courgettes, chicory and stilton  
Heritage carrots and meat radish  
Kale and parmesan  
Charcoal grilled flat bread 1.5  
Green Sauce 1

Our chops are from The Warren Family in Cornwall and are cooked pink over charcoal with some help from vintage Blacklock irons.

We cannot guarantee the absence of allergens, please check with your waiter when ordering.

A discretionary 12.5% service charge will be added to your bill which goes directly to our staff.

## Cocktails for a fiver

Nettle Gimlet  
Aperol Negroni  
Grandma's Spiked Lemonade  
Old Fashioned

**Bottles for the table** 45

Aperol Negroni  
Old Fashioned

## Off the booze

Fresh nettle lemonade 2.5

## Beer

Freedom Pioneer organic lager	4.6%	4
Buxton SPA pale ale	4.1%	4
Siren Undercurrent pale ale	4.5%	5
Siren Soundwave American IPA	5.6%	5.5

## Wine on tap (more when the big tap arrives)

ml	125	500	700	1000
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### White

Grand Noir Sauvignon Blanc - SW France	4	15	20	29
Domaine de Lauriers Picpoul - Languedoc	5	18	25	35

### Red

Black Sheep Grenache - SW France	4	15	20	29
Copain Syrah - California	7	27	38	55

## Prosecco (on tap soon)

NV Cavatina Spumante	5	28
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