

# THE BLACK PENNY

## BREAKFAST CLASSICS

**SOURDOUGH TOAST - 4.90**  
Butter, Black Penny jam

**FREE RANGE EGGS HOW YOU LIKE 'EM (V) - 8.90**  
Poached, scrambled or fried on sourdough toast

**ADD SIDES TO CREATE YOUR PERFECT BREAKFAST:**  
Mushrooms, Roasted Tomatoes, Spinach, Black Penny Beans **3.90 each**  
Bacon, Sausages, Smoked Salmon, Halloumi, Spicy Beef Sausages **4.90 each**

**BLACK PENNY BEANS (VG) - 12.90**  
Sourdough toast, English burrata  
rocket, basil oil

**OZDEMIR PASHA (V) - 13.90**  
Grilled halloumi, fried eggs, butterbean hummus  
sumac, fresh tomato, onion and parsley salad  
sourdough toast

**GREEN EGGS - 13.90**  
Scrambled eggs, smoked salmon, fresh herbs  
sourdough toast

**RED EGGS - 13.90**  
Scrambled eggs, harissa, spicy beef sausages  
rocket, sourdough toast

**BUBBLE 'N' SQUEAK - 13.90**  
Grilled pork and sage sausages, BBQ sauce  
rocket, fried egg

**BRIOCHE FRENCH TOAST (V/N) - 14.90**  
Whipped lemon ricotta, black cardamon sugar  
blueberry compote, toasted almonds

**THE GATHERER (V) - 14.90**  
Eggs how you like 'em, sourdough toast  
grilled halloumi, sauteed spinach, roasted  
tomatoes, mushroom, Black Penny beans

**THE HUNTER - 15.90**  
Eggs how you like 'em, sourdough toast  
grilled sausage, smoked bacon, roasted tomatoes  
mushroom, Black Penny beans

**THE FORAGER (VG) - 13.90**  
Sourdough toast, spinach, roasted tomatoes  
mushrooms, Black Penny beans, butterbean hummus, fresh tomato,  
parsley and onion salad

## BLACK PENNY HASHES

**WILD MUSHROOM, POLENTA HASH (V/GF) - 14.90**  
Salsa verde, parmesan, rocket, poached egg

**SALT BEEF HASH (GF) - 15.90**  
Spinach, green tomato chutney, poached egg

**CRISPY DUCK HASH (GF) - 15.90**  
Sweet potato, baby spinach, spring onion  
chilli, coriander, poached egg

## OATS

**BIRCHER MUESLI - 8.90**  
Apple, dried cranberries, chia seeds

**TOASTED GRANOLA (N) - 8.90**  
Vanilla yogurt, chilli pineapple

**PORRIDGE (N/V) - 8.90**  
Grilled banana, honey, candied walnuts  
Available with soya/almond/oat milk for £1 extra

## ALL DAY BUNS

**CRISPY SMOKED BACON, FRIED EGG - 9.90**

**GRILLED PORK & SAGE SAUSAGES, FRIED EGG - 9.90**

**SMOKED BACON, GRILLED PORK & SAGE SAUSAGES  
2 FRIED EGGS - 12.90**

Served on a poppy & sesame seed bun with BBQ sauce

**GLUTEN FREE TOAST IS AVAILABLE FOR £1.50 EXTRA (N)**  
Linseeds, almond flour, sesame seeds, chia seeds


## THE BLACK PENNY

We kindly decline any substitutions. If you have allergies or dietary requirements please inform a member of staff. GF = Gluten free / V =Vegetarian/ VG= Vegan / N = Contains nuts. We cannot guarantee that there will be no traces of nuts or gluten.


A 12.5% discretionary service charge will be added to the bill, all of which goes directly to our staff.

## BRUNCH COCKTAILS

 **MIMOSA**  
8.90

 **BLOODY MARY**  
10.90

 **NEGRONI**  
10.90

 **APEROL SPRITZ**  
10.90

 **THE MARTIN'S  
BELLINI**  
11.90

Served From:  
10am Monday-Saturday  
12pm Sunday

## WHITE WINE

175ml Bottle		
ORGANIC MACABEO, FAMILIA CASTANO MURCIA, SPAIN	7.90	29.00
Soft & fruity with fragrant aromas of apple, pear and quince		

PINOT GRIGIO, PONTE DEL DIAVOLO FRIULI-VENEZIA GIULIA, ITALY	8.50	31.00
Showcases a lively, freshly cut pear and baked bread character. Aromatic, with lovely elegance offset by the characteristic freshness of wines from Friuli		

MUSCADET SEVRE ET MAINE SUR LIE CHATEAU DU COING DE ST. FIACRE, LOIRE, FRANCE	8.90	33.00
The famous & loved summery white from loire with aromas of green apple, white peaches and flavours of citrus fruit, white flowers and apricot		

MARLBOROUGH SAUVIGNON BLANC, RIBBONWOOD NEW ZEALAND	9.90	37.00
Aromas of grapefruit peel, a hint of thyme. And gentle stony minerality		

## RED WINE

MONASTRELL, MOLINICO LOCO, MURCIA, SPAIN	7.90	29.00
Ripe red plum and cherry notes. Well-structured with supple fruit-driven finish.		

COLCHAGUA MERLOT, MONTES CLASSIC SERIES COLCHAGUA VALLEY, CHILE	8.90	33.00
Ripe, full, plummy, layered and full flavoured with soft tannins		


ACONCAGUA COSTA PINOT NOIR, MONTES LIMITED SELECTION. CHILE	9.50	35.00
Soft, silky, with perfumes of ripe cherries and raspberries offset by white pepper, savoury peppers and a touch of violets on the finish		

MENDOZA MALBEC CLASICO, KAIKEN, ARGENTINA	9.90	37.00
Succulent, smoky wine with aromas of blackberries and plums, chocolate and sweet spice notes		

## ROSE WINE

GRENACHE ROSE IGP PAYS D'OC, MONROUBY LONGIEDOC, FRANCE	8.90	33.00
Brimming with fragrant red berry fruit, with notes of cherry, strawberries & raspberries and a hint of dried herbs.		

## SPARKLING

 NV PROSECCO SPUMANTE EXTRA DRY CA' DI ALTE VENETO, ITALY	8.90/39.00
Bright, clean & lifted with pleasant floral notes	

 MIMOSA	8.90
Prosecco with freshly squeezed orange juice.	


 NV CUVÉE BRUT, PIPER-HEIDSIECK, CHAMPAGNE, FRANCE	69.00
The most awarded Champagne house. The official Champagne of the Oscars & the Cannes Film Festival	


## BEER

PERONI NASTRO AZZURRO	5.90
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## SIGNATURE COCKTAILS

 APEROL SPRITZ	10.90
Aperol, Prosecco and soda. Finished with fresh orange slice	

 CAMPARI SPRITZ	10.90
Campari, Prosecco and soda. Irresistibly refreshing with a unique splash of bitter	

 NEGRONI	11.90
Campari, Vermouth, Portobello Road Gin, garnish with orange peel	

 PURPLE JUNIPER MARTINI	11.90
Rosemary infused Portobello Road Gin, Creme de Mure, fresh blackberries, lemon & cranberry juice	

 SICILIAN SPRITZ	11.90
Portobello Navy Strength Gin, blood orange liqueur finished with Prosecco	

 THE BLACK PENNY'S ESPRESSO	11.90
Aluna Coconut Rum, Mozart Dark Chocolate Liqueur Coconut syrup, Espresso	

 THE MARTIN'S BELLINI	11.90
Martin Miller's Gin, white peach puree, lime cordial citrus, finished with Prosecco	

 CRODINO 1965 APERITIVO	7.90
The Italian non-alcoholic Aperitivo. Sparkling & bitter sweet with citrus notes	

## GIN & TONIC

 PORTOBELLO ROAD	10.90
Served with Franklin & Sons tonic and hibiscus	

 MARTIN MILLER'S	10.90
Served with Franklin & Sons tonic, strawberry and black pepper	

 SIPSMITH SLOE GIN	11.90
Served with Franklin & Sons Lemon tonic and orange	

 PORTOBELLO NAVY STRENGTH	11.90
Served with Franklin & Sons tonic and orange	

 HENDRICK'S	11.90
Served with Franklin & Sons tonic and cucumber	

## SOFT DRINKS

SAN PELLEGRINO LIMONATA ARANCIATA - ARANCIATA ROSSA	3.50
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COKE - DIET COKE - COKE ZERO	3.50
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FENTIMANS VICTORIAN LEMONADE - ROSE LEMONADE GINGER BEER	4.90
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BELVOIR SPARKLING PRESSED ELDERFLOWER RASPBERRY	4.50
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BELU STILL - SMALL / LARGE SPARKLING - SMALL / LARGE	2.50/4.50
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FRANKLIN & SONS TONIC WATER - SODA WATER	3.20
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## COFFEE

ESPRESSO	2.80
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SHORT MAC LONG MAC - PICCOLO	3.00
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LONG BLACK - CORTADO	3.20
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CAPPUCCINO - FLAT WHITE - LATTE	3.40
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HOT CHOCOLATE - MOCHA	4.00
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DIRTY CHAI	4.20
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V60 FILTER COFFEE	4.50
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SOY / OAT / ALMOND MILK / DECAF / ICED	0.50
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## TEA

ENGLISH BREAKFAST TEA - EARL GREY TEA	3.00
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FRESH MINT TEA - LEMON, HONEY & GINGER	3.20
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GREEN TEA - MATCHA TEA	3.40
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MATCHA LATTE - CHAI	4.00
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## FRESH JUICE

HOMEMADE GINGER SHOT	3.50
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FRESH ORANGE JUICE	5.90
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FRESH APPLE JUICE	5.90
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APPLE, CARROT & GINGER JUICE	5.90
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ORANGE, APPLE & BEETROOT JUICE	5.90
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CREATE YOUR OWN (1 BASE & 2 MIXERS)	5.90
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BASE: ORANGE - APPLE - CARROT  
MIXER: CUCUMBER - LEMON - GINGER - BEETROOT

*Our wines have been carefully selected to reflect different styles and grape varieties, brought to you from the world's most exciting wine producing regions.*

*Sustainability is one of our core values which is why we work exclusively with a carbon neutral wine supplier.*