

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 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**

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

OZDEMIR PASHA (V) - 13.90

Grilled halloumi, poached eggs, butterbean hummus
sumac, fresh tomato, onion and parsley salad
sourdough toast

THE HUNTER - 15.90

Eggs how you like 'em, sourdough toast
grilled sausage, smoked bacon, roasted tomatoes
mushroom, Black Penny beans

THE GATHERER (V) - 14.90

Eggs how you like 'em, sourdough toast
grilled halloumi, sauteed spinach, 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

BRIOCHE FRENCH TOAST (V/N) - 14.90

Whipped lemon ricotta, black cardamon sugar
blueberry compote, toasted almonds

PORRIDGE (N/V) - 8.90

Grilled banana, honey, candied walnuts
Available with soya / almond / oat milk for £1 extra

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

BUNS

CRISPY SMOKED BACON, SCRAMBLED EGGS - 9.90

GRILLED PORK & SAGE SAUSAGES, SCRAMBLED EGGS - 9.90

SMOKED BACON, GRILLED PORK & SAGE SAUSAGES, SCRAMBLED 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

BRUNCH COCKTAILS



MIMOSA
8.90



NEGRONI
10.90



THE MARTIN'S
BELLINI
11.90



BLOODY MARY
10.90



APEROL SPRITZ
10.90

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.

THE BLACK PENNY

BRUNCH UNTIL 4PM

THE HUNTER - 15.90

Eggs how you like 'em on sourdough toast with grilled pork + sage sausages, smoked bacon, roast tomatoes, mushrooms and Black Penny baked beans

THE GATHERER (V) - 14.90

Eggs how you like 'em on sourdough toast with grilled halloumi, baby spinach, roasted tomatoes, mushrooms and Black Penny baked beans

THE FORAGER (VG) - 13.90

Sourdough toast, spinach, roasted tomatoes, mushrooms Black Penny beans, butterbean hummus, fresh tomato, parsley and onion salad

OZDEMIR PASHA (V) - 13.90

Grilled halloumi, poached eggs, butterbean hummus, sumac, fresh tomato, onion and parsley salad, sourdough toast

GREEN EGGS - 13.90

Scrambled eggs, smoked salmon, fresh herbs on sourdough toast

RED EGGS - 13.90

Scrambled eggs, harissa, spicy beef sausages, rocket, sourdough toast

BRIOCHE FRENCH TOAST (V/N) - 14.90

Whipped lemon ricotta, black cardamon sugar, blueberry compote, toasted almonds

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

STARTERS

Served with toasted wood fired flat bread*

MARINATED OLIVES (GF/V/VG) - 3.90

Marinated green and black olives with lemon, coriander and bay

BUTTER BEAN HUMMUS (V/VG) - 6.90

Butterbean hummus, tahini, lemon, olive oil and sumac.*

BABA GHANOUSH (V/VG) - 6.90

Smoked aubergine with lime, tahini and parsley.*

CATAK (V) - 6.90

Hung yogurt with whipped feta and slow roasted red peppers.*

CRISPY SUJUK - 8.90

Sliced spicy beef sausages with mint yogurt, honey and dill.*

GRILLED HALLOUMI (V) - 7.90

Grilled halloumi cheese with red peppers and lemon.*

CHILLI & GARLIC KING PRAWNS - 9.90

Chilli, garlic, parsley and olive oil, finished with fresh lemon.*

Mixed MEZE BOARD (N) - 20.90

Butterbean hummus, catak, baba ganoush, halloumi, marinated olives, sundried tomatoes, pickles, olive oil and dukka

MAIN COURSES

BLACK PENNY FLAT BREAD (V) - 13.90

Charred seasonal vegetables, hummus, pesto, feta and herbs

BRAISED LAMB SHOULDER (GF) - 18.90

Creamy mash potato, mushrooms, baby onion and gravy

ROASTED MARINATED CHICKEN THIGHS (GF) 15.90

Crushed potato, sweet potato, spinach, tomato parsley and lemon dressing

WILD MUSHROOM, POLENTA HASH (GF/V) - 14.90

Salsa verde with rocket, parmesan and poached egg

CRISPY DUCK HASH (GF) - 15.90

Sweet potato, spinach, spring onion, chilli coriander and poached egg

SALT BEEF HASH (GF) - 15.90

Spinach, green tomato chutney and poached egg

BAKED SCOTTISH SALMON (GF) - 17.90

New potatoes, fennel, olives and cherry tomato, capers and herb dressing

SALADS

CHICKEN CAESAR SALAD - 14.90

Rosemary and garlic marinated chicken thighs, lettuce, grana padano cheese, croutons, anchovies with caesar dressing

SALMON NICOISE SALAD (GF) - 16.90

Baked Scottish salmon, new potatoes, baby gem, cherry tomatoes, green beans, quail eggs, olives with homemade Nicoise dressing

ROASTED MARINATED BEETROOT SALAD (V/GF) - 14.90

Rocket, avocado, goat cheese, lentils, pomegranate, orange, toasted mix seeds with olive oil and vinegar dressing

ALL DAY BUNS

Served with homemade roasted rosemary and garlic potato wedges

LAMB BUN - 14.90

Crispy lamb shoulder, fresh tomato, butterbean hummus, rocket, parsley and sumac on a toasted poppy & sesame seed bun

SALT BEEF BUN - 14.90

Warm salt beef, pickled vegetables, mustard mayo, watercress on a toasted poppy & sesame seed bun

CRISPY DUCK BUN - 14.90

Crispy duck with spring onion, coriander, cucumber and hoisin sauce on a toasted poppy & sesame seed bun

GRILLED COURGETTE & GOATS CHEESE (V) - 12.90

Charred courgettes, sundried tomatoes, mayo, goats cheese on a toasted poppy & sesame seed bun

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 - 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		
CHARDONNAY, 16 STOPS, SOUTH AUSTRALIA	9.50	35.00
Fresh and elegant with aromas of apple and white peach, a lovely texture and a savoury edge		
MARLBOROUGH SAUVIGNON BLANC, RIBBONWOOD NEW ZEALAND	9.90	37.00
Aromas of grapefruit peel. a hint of thyme. And gentle stony minerality		
SENTIDINO` RIAS BAIIXAS ALBARINO, BODEGAS GALLEGAS, SPAIN	11.50	44.00
Vibrantly aromatic, tangerine, jasmine and grassy aromas on the nose. Zesty acidity with juicy grapefruit and white peach notes, leading to a refreshing taste.		

RED WINE

7.90	29.00
MONASTRELL, MOLINICO LOCO, MURCIA, SPAIN	
Ripe red plum and cherry notes. Well-structured with supple fruit-driven finish.	
8.50	31.00
TORRE DEL FALASCO` CORVINA CANTINA VALPANTENA, VENETO, ITALY	
Opens with perfumes of juicy red cherries and lovely finish	
8.90	33.00
COLCHAGUA MERLOT, MONTES CLASSIC SERIES COLCHAGUA VALLEY, CHILE	
Ripe, full. plummy, layered and full flavoured with soft tannins	
9.50	35.00
ACONCAGUA COSTA PINOT NOIR, MONTES LIMITED SELECTION. CHILE	
Soft, silky, with perfumes of ripe cherries and raspberries offset by white pepper, savoury peppers.and a touch of violets on the finish	
9.90	37.00
MENDOZA MALBEC CLASICO, KAIKEN, ARGENTINA	
Succulent, smoky wine with aromas of blackberries and plums, chocolate and sweet spice notes	
11.50	44.00
ORGANIC COTES DU RHONE `NATURE` FAMILLE PERRIN FRANCE	
Notes of pure redcurrant fruit and Provençal herbs balanced by ripe and sleek tannins complex and well-balanced.	

ROSE WINE

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

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	
	EL AGAVE ROJO	11.90
	Strawberry infused El Jimador Tequila with black pepper and agave syrup & lime juice	
	THE MARTIN`S BELLINI	11.90
	Martin Miller`s Gin, white peach puree, lime cordial citrus,finished with Prosecco	
	NEW FASHIONED SOUR	11.90
	Early Times Bourbon, cherry liqueur orange juice, citrus, sugar, cherry bitters	




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 LONDON DRY GIN	10.90
	Served with Franklin & Sons tonic and lemon	
	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	

NON ALCOHOLIC COCKTAILS

	ORCHARD SUNRISE	6.90
	Apple & cranberry juice, citrus fresh raspberry mint, top up with lemonade	
	ZEN GARDEN	6.90
	Apple, citrus, elderflower cordial, cucumber	
	CRODINO 1965 APERITIVO	7.90
	The Italian non-alcoholic Aperitivo. Sparkling & bitter sweet with citrus notes	

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 squesed 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	

COFFEE

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

TEA

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

SOFT DRINKS

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

FRESH JUICE

HOMEMADE GINGER SHOT	3.50
FRESH ORANGE JUICE	5.90
FRESH APPLE JUICE	5.90
APPLE, CARROT & GINGER JUICE	5.90
ORANGE. APPLE & BEETROOT JUICE	5.90
CREATE YOUR OWN (1 BASE & 2 MIXERS)	5.90
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 worlds most exciting wine producing regions.

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