

# THE BLACK PENNY

- PLEASE SEE THE REVERSE SIDE FOR ALLERGEN INFORMATION -

## BRUNCH UNTIL 4PM

### THE HUNTER - 16.90

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) - 15.90

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

### THE FORAGER (VG) - 14.90

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

### OZDEMIR PASHA (V) - 14.90

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

### GREEN EGGS - 15.90

Scrambled eggs, smoked salmon, fresh herbs on sourdough toast

### RED EGGS - 14.90

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

### BRIOCHE FRENCH TOAST (V/N) - 15.90

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

Butter bean 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) - 8.90

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 (V/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/N) - 14.90

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) 16.90

Crushed potato, sweet potato, spinach, tomato parsley  
onion salad with lemon dressing

### WILD MUSHROOM, POLENTA HASH (GF/V) - 16.90

Salsa verde with rocket, parmesan and poached egg

### CRISPY DUCK HASH (GF) - 17.90

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

### SALT BEEF HASH (GF) - 16.90

Spinach, green tomato chutney and a poached egg

### BAKED SCOTTISH SALMON (GF) - 18.90

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

## SALADS

### CHICKEN CAESAR SALAD - 15.90

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

### SALMON NICOISE SALAD (GF) - 17.90

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

### ROASTED MARINATED BEETROOT SALAD (V/GF) - 15.90

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 - 15.90

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

### SALT BEEF BUN - 15.90

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

### CRISPY DUCK BUN - 16.90

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

### GRILLED COURGETTE & GOATS CHEESE (V) - 13.90

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

## BRUNCH COCKTAILS



MIMOSA  
8.90



BLOODY MARY  
10.90



APEROL SPRITZ  
10.90



NEGRONI  
11.90



PEACH  
BELLINI  
9.90

Served From:  
10am Monday - Sunday



## THE ARTWORK

With an ode to the beginnings of coffee and the coffee house industry, The Black Penny artwork is traditional in style and subject, linking back to it's history, connecting times present and past to celebrate the coffee trade. With the renaissance style being integral to The Black Penny interiors, we link back to Ozdemir of Pasha's love for coffee, his bohemian in flunce throughout Europe for rich discoveries and thank him.

## PENNY UNIVERSITIES

The first wave of coffee shops to arrive in England were as much a place to signify a revolutionary movement as they were a place of comfort. Anyone was welcome in the Coffee House; whether you were an aristocrat or a soot stained street hustler, all you needed was a penny. And so ever since, the traditional term for coffee shops has been Penny Universities.

## 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.

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## BRANCHES

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- 📍 17 Casson Square, Southbank, SE1 7BQ  
✉ SOUTHBANK@THEBLACKPENNY.COM ☎ +44 (0) 207 928 8383
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