

# THE BLACK PENNY

## BRUNCH UNTIL 4PM

### THE HUNTER - 17.90

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

### THE GATHERER (V) - 16.90

Eggs how you like 'em, sourdough toast grilled halloumi, sauteed spinach, roasted tomatoes portobello mushroom, Black Penny beans

### THE FORAGER (VG) - 15.90

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

### OZDEMIR PASHA (V) - 15.90

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

### GREEN EGGS - 16.90

Scrambled eggs, smoked salmon, fresh herbs sourdough toast

### RED EGGS - 15.90

Harissa scrambled eggs, spicy beef sausages rocket, sourdough toast

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

Whipped lemon ricotta, black cardamon sugar blueberry compote, toasted almonds  
ADD BACON 4.90

### SMASHED AVOCADO HOW YOU LIKE IT (N/V/VG) - 10.90

Sourdough toast, rocket, dukka  
ADD POACHED EGGS 3.00 / SMOKED SALMON 4.90  
HALLOUMI 4.90

### MUSHROOM BENEDICT (V) - 12.90

English muffin, mixed mushrooms, poached eggs, spiced hollandaise sauce, rocket, chives  
ADD SMOKED SALMON 4.90 / SMOKED BACON 4.90  
SAUTEED SPINACH 3.90

#### ADD SIDES TO CREATE YOUR PERFECT BREAKFAST:

Roasted Tomatoes, Sautéed Spinach  
Black Penny Beans 3.90 each

Portobello Mushrooms, Smashed Avocado 4.50 each

Smoked Bacon, Pork Sage Sausages, Grilled Halloumi  
Spicy Beef Sausages, Smoked Salmon 4.90 each

## ALL DAY BUNS

*Served with homemade roasted rosemary and garlic potato wedges*

### LAMB BUN - 16.90

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

### SALT BEEF BUN - 16.90

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

### CRISPY DUCK BUN - 17.90

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

### GRILLED COURGETTE & GOATS CHEESE (V) - 14.90

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

## SALADS

### CHICKEN CAESAR SALAD - 16.90

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

### SALMON NICOISE SALAD (GF) - 18.90

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

### ROASTED MARINATED BEETROOT SALAD (V/GF) - 16.90

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

### BURRATA SALAD (V) - 14.90

Mixed cherry tomatoes, rocket, pumpkin and sunflower seeds basil oil with toasted sourdough (V)

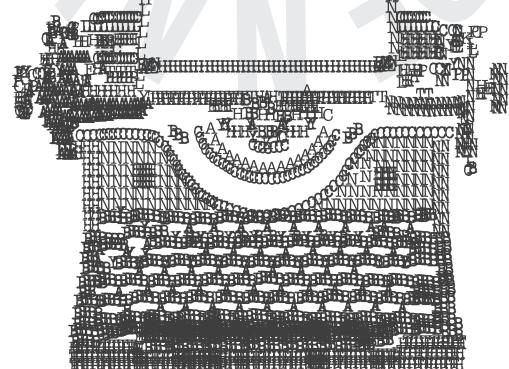
### COCKTAILS

PEACH  
BELLINI  
7.90

APEROL  
SPRITZ  
8.90

CAMPARI  
SPRITZ  
8.90

NEGRONI  
8.90



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.



DISCOVER OUR STARTERS & MAIN  
COURSES ON THE OPPOSITE SIDE

## STARTERS

*Served with toasted wood fired flat bread\**

NOCELLARA OLIVES  
(GF/V/VG) - 3.90

SMOKED ALMONDS OR MIXED NUTS  
(GF/V/VG/N) - 3.90

BUTTERBEAN HUMMUS (V/VG) - 6.90  
Butterbean, 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 \*

GRILLED PADRON PEPPERS (V) - 6.90  
Maldon sea salt, dill mayonnaise

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 (V/N) - 20.90  
Butterbean hummus, catak, baba ganoush, halloumi, nocellara olives, sundried tomatoes, pickles, olive oil and dukka

## MAIN COURSES

BLACK PENNY FLAT BREAD (V/N) - 15.90  
Charred seasonal vegetables, hummus, pesto, feta and herbs

BRAISED LAMB SHOULDER (GF) - 19.90  
Creamy mash potato, mushrooms, baby onion and gravy

ROASTED MARINATED CHICKEN THIGHS (GF) - 17.90  
Crushed potato, sweet potato, spinach, tomato, parsley and onion  
salad with lemon dressing

WILD MUSHROOM, POLENTA HASH (GF/V) - 17.90  
Salsa verde with rocket, parmesan and poached egg

CRISPY DUCK HASH (GF) - 18.90  
Sweet potato, spinach, spring onion, chilli, coriander and poached egg

SALT BEEF HASH (GF) - 17.90  
Spinach, green tomato chutney and a poached egg

BAKED SCOTTISH SALMON (GF) - 19.90  
New potatoes, fennel, olives, cherry tomato, capers and herb dressing

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## BRANCHES

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## 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 Pascha's love for coffee, his bohemian influence 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.

