

THE BLACK PENNY

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

SUJUK CROQUETTES - 8.90
Smoked cheese, harissa mayonnaise *

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 *

SHARING BOARDS

CURED MEAT AND CHEESE BOARD - 21.90
Selection of artisan cured meats and cheeses with quince paste gherkins, grapes and wood fired sourdough

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

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)

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

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

COCKTAILS

 PEACH BELLINI 7.90

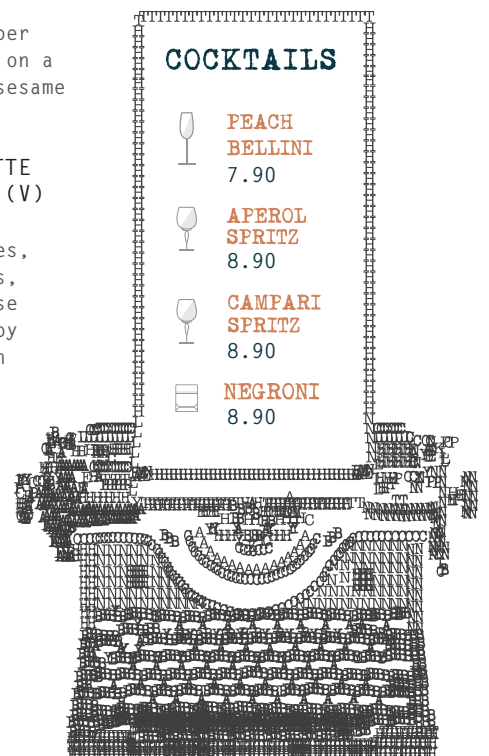
 APEROL SPRITZ 8.90

 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.



SPARKLING

NV PROSECCO SPUMANTE EXTRA DRYCA' DI ALTE VENETO, ITALY 8.90 / 39.00

Bright, clean & lifted with pleasant floral notes

NV CUVÉE BRUT, PIPER-HEIDSIECK, CHAMPAGNE, FRANCE - 69.00

The most awarded Champagne house. The official Champagne of the Oscars & the Cannes Film Festival

WHITE WINE

ORGANIC MACABEO, FAMILIA CASTANO MURCIA, SPAIN - 7.90 / 29.00

Soft & fruity with fragrant aromas of apple, pear and quince

VINHO VERDE LOUREIRO/ALVARINHO, QUINTA DE AZEVEDO, PORTUGAL - 8.50 / 31.00

The nose is vibrant and intense with notes of citrus, bright nectarine, lime blossom, and fresh mango. Rich tropical flavours lead to a long finish

PINOT GRIGIO, PONTE DEL DIAVOLO FRIULI-VENEZIA GIULIA, ITALY - 8.90 / 33.00

Showcases a lively, freshly cut pear and baked bread character. Aromatic, with lovely elegance offset by the characteristic freshness of wines

Western Cape Fairtrade Chenin Blanc, Liberty Fairtrade, South Africa - 9.50 / 35.00

Aromas of fresh apples are matched with notes of tropical fruit including guava & pineapple. On the palate, it's fresh and dry with crisp acidity from Friuli

MARLBOROUGH SAUVIGNON BLANC, RIBBONWOOD NEW ZEALAND - 9.90 / 37.00

Aromas of grapefruit peel, a hint of thyme, and gentle stony minerality

MÂCON-VILLAGES, DOMAINE PERRAUD, FRANCE 11.50 / 44.00

Lively citrus, ripe apple and fragrant white flower aromas on the nose. The palate is medium bodied, with beautifully rich stone fruit flavours that are tempered by a fresh, zippy acidity

RED WINE

MONASTRELL, MOLINICO LOCO, MURCIA, SPAIN 7.90 / 29.00

Ripe red plum and cherry notes. Well-structured with supple fruit-driven finish

TORRE DEL FALASCO' CORVINA CANTINA VALPANTENA, VENETO, ITALY - 8.50 / 31.00

Opens with perfumes of juicy red cherries and lovely finish

COLCHAGUA MERLOT, MONTES CLASSIC SERIES COLCHAGUA VALLEY, CHILE - 8.90 / 33.00

Ripe, full, plummy, layered and full flavoured with soft tannins

MENDOZA MALBEC CLASICO, KAIKEN, ARGENTINA 9.90 / 37.00

Succulent, smoky wine with aromas of blackberries and plums, chocolate and sweet spice notes

PINOT NOIR IGP PAYS D'OC, LAROCHE LA CHEVALIÈRE, LANGUEDOC, FRANCE - 10.50 / 41.00

On the nose, it displays ripe cherry and strawberry aromas. The bright palate combines juicy fruit with supple, velvety tannins

RIOJA CRIANZA ORGANIC, EL COTO, SPAIN 11.50 / 44.00

Showing an attractive dense ruby red colour, this wine displays expressive aromatics including notes of red fruits and balsamic traces. On the palate, it delivers soft and round tannins and a vibrant acidity, leading to a long aftertaste

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

BEER

PERONI NASTRO AZZURRO - BOTTLE - 5.90

SAN MIGUEL - DRAFT - 7.50

CAMDEN HELLS - DRAFT - 7.50

BRANCHES

📍 17 Casson Square, Southbank, SE1 7BQ
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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.

