

All our food is made here, from scratch, using fresh ingredients from local suppliers.

SNACKS & SHARERS

Halloumi fries - served with sweet chilli sauce (gf) 8 Homemade sausage roll – with onion chutney 7.5

Lion's share board – a selection of scampi, whitebait and hallloumi fries, served with bread, oils, dips 14

Mezze share board – toasted bread and pitta, homemade hummus, tzatziki, marinated olives, hand-rolled falafel 13

Nachos beef – beef chilli, toasted tortilla chips, pico de gallo, jalapeños, cheddar & mozzarella, guacamole, sour cream and salsa (qf) 18.5

Nachos chicken – chipotle chicken, toasted tortilla chips, jalapeños, pico de gallo, cheddar & mozzarella, guacamole, sour cream and salsa (gf) 18.5

Nachos veggie – veggie chilli, toasted tortilla chips, jalapeños, pico de gallo, cheddar & mozzarella, guacamole, sour cream and salsa (v/vgo/gf) 16.5

SMALL PLATES

Chorizo vino tinto – served in a spicy red wine & tomato sauce with bread (gfo) 8.5

Lamb meatballs – spicy meatballs served in a chipotle tomato sauce with bread 8.5

Beef kofta – beef skewers served with tzatziki (gf) 8

Whitebait – breaded and deep-fried, served with tartare sauce & lemon 8

Sussex Smokie – the local dish of Sussex, mackerel oven-baked and served in a rich smoky cheese sauce, with bread 10

Mac & cheese balls - deep-fried mac & cheese balls, served with a spicy tomato salsa 8

Patatas bravas – crispy patatas, served in bravas sauce and aioli (vg/gf) 7

DESSERTS

Homemade sticky toffee pudding – served with vanilla ice cream and toffee sauce (v) 7

Pancakes – served with compote and seasonal fresh fruit topping (v) 6

Coconut panna cotta – served with a fruit compote and passion fruit (vg) 7

MAINS

Glazed pork belly – pisco-glazed pork, served with sweet potato purée, garlic-buttered greens and pink onions (gf) 18

Fish & chips - beer-battered hake, chunky hand-cut chips, pea purée, tartare sauce, lemon, curried sea salt 18

Sausage & mash – three Cumberland sausages with creamy mash, buttered greens, crispy onions, gravy 17.5

Vegan sausage & mash — three Moving Mountains sausages with mash, greens, crispy onions, gravy (vg) 17.5

Fish finger sandwich – homemade fish fingers, soft white bread filled with rocket, tartare sauce, served with chunky hand-cut chips 15

Falafel & halloumi salad – bed of dressed leaves, topped with diced halloumi and falafel, with crunchy patatas (v) 13 Classic burger – 8oz beef patty, tomato relish, roasted garlic aioli, sliced tomato, lettuce, red onions (gfo)15

Chicken burger - Southern-fried chicken burger, tomato relish, lettuce, sliced tomato, garlic aioli (gfo)15

Bacon cheese burger – 8oz beef patty, bacon chutney, smoked cheddar, tomato relish, lettuce, red onion, sliced tomato, garlic aioli (gfo) 18

Vegan chorizo burger – spicy chorizo patty, tomato salsa, lettuce, pickled slaw, garlic aioli (vg/gfo) 15 Add vegan cheese 1.5

Mac & cheese burger - deep-fried mac & cheese patty, rocket, pickled slaw, tomata salsa 15

All our burgers are served in a sourdough bun with fries.

SIDES

Fries (vg) 4.5 | Cheesy fries (v) 6.5 | Curly fries (v) 4.5 Vegan cheesy fries (vg) 6.5

KIDS' MENU

Burger – with hand-cut chips, pea purée 8 Fish fingers – with hand-cut chips, pea purée 8 Vegan sausage & mash – with peas & gravy (vg) 8

V=VEGETARIAN VG=VEGAN VGO=VEGAN OPTION AVAILABLE GF=GLUTEN-FREE GFO=GLUTEN-FREE OPTION AVAILABLE If you have a different food allergy or intolerance, please speak to a member of staff before ordering.

Menu and food created by SPACE+THYME

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