

# **BLACK LION FOOD**

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



## **SMALL PLATES & SHARERS**

Homemade Sausage Roll & Chutney 7.5

Halloumi Fries (v/gf) 8

Fries (vg/gf) 4.5 | Cheesy Fries (vgo/gf) | 6.5 Curly Fries (vg) 5.5

**Nachos** - Toasted tortilla chips, pico de gallo, jalapeños, cheddar & mozzarella, salsa, guacamole and sour cream with your choice of veg chilli (v/vgo) or chipotle chicken or beef chilli (gf) 18.5

Lion's Share Board - A generous selection of scampi, whitebait and halloumi fries, served with breads, oils and dips **14** 

**Baked Camembert** - Whole camembert, baked with rosemary and garlic, served with fig chutney and toasted sourdough (v) 12

Mezze Board - Toasted bread and pitta, homemade hummus, tzatziki, marinated olives, hand-rolled falafel, oil and balsamic (v/vgo) 14

**Chorizo Vino Tinto** - Chorizo, red onions, garlic, red wine, served with bread, topped with fresh parsley **(gfo) 8.5** 

Lamb Meatballs - Spiced meatballs in a chipotle tomato sauce, served with bread, topped with parmesan **9** 

 $Sussex\ Smokie$  - Smoked mackerel in a rich cheese sauce, ovenbaked and served with bread 10

Whitebait - Deep-fried crispy whitebait, served with tartare sauce and lemon 8

Mac & Cheese Balls - Deep-fried and served with spicy tomato salsa, rocket, topped with grated parmesan (v) 8.5

Patatas Bravas - Crispy patatas served with Bravas sauce, aioli and fresh parsley (gf/vg) 7.5

Deep-fried Chicken Wings - Glazed with your choice of:

- Honey BBQ, with sesame seeds and spring onion
- Mango & scotch bonnet sauce, mustard aioli, coriander

- Soy & tequila glaze, mustard aioli and parsley **9** 

**Soy & Tequila Pork Belly Bites** - Diced pork belly, glazed in soy & tequila, topped with mustard aioli and coriander **9.5** 

## BURGERS

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

**Classic Burger** - 8oz beef patty, tomato relish, garlic aioli, sliced tomato, lettuce and red onions **(gfo) 15.5** 

Bacon Cheese Burger - 8oz beef patty, tomato relish, garlic aioli, red onion & bacon chutney, smoked cheddar, sliced tomato, sliced lettuce (gfo) 18.5

**Blue Cheese, Mushroom & Bone Marrow Burger** – 8oz beef patty fried in bone marrow butter, with roasted portobello mushroom, garlic aioli, blue cheese, red onion & port chutney, rocket **19.5** 

**Chicken Burger** - Southern-fried chicken thigh, tomato relish, garlic aioli, sliced tomato, lettuce and red onions **(gfo) 15.5** 

**Spicy Chicken & Bacon Burger** – Southern-fried chicken thigh, smoky bacon jam, smoked cheddar, pink onions, jalapeño, mustard aioli, tomato, rocket **(gfo) 18.5** 

Vegan Chorizo Burger - Spicy vegan chorizo patty, tomato salsa, garlic aioli, sliced lettuce, pickled slaw 16 Add vegan cheese (vg/gfo) 1.5

#### LARGE PLATES

Fish & Chips - Beer-battered hake, chunky hand-cut chips, pea purée, tartare sauce, lemon and curried sea salt **18.5** 

Sausage & Mash - Three Cumberland *or* vegan sausages with creamy mash, homemade gravy and crispy onions (vgo) 17.5

Fish Finger Sandwich - Homemade fish fingers, tartare sauce, rocket, served with chunky hand-cut chips **15** 

Rabbit & Bacon Pie - Served with garlic buttered greens, creamy mash and gravy 17.5

Thai Red Curry - Spicy Thai curry, aubergine, baby corn, spinach and courgette, served with green tea rice (gf/vg) 15.5 Add chicken thigh for 1.5

## Ask to see our Kids' Menu

## DESSERTS

Homemade Sticky Toffee Pudding - served with vanilla ice cream and toffee sauce (v) 7

**Chocolate Overload Brownie** – Baked with aero bubbles and chocolate buttons – served with vanilla ice cream and chocolate sauce (v) 7 Mixed Fruit Sorbet - A refreshing trio of fruit sorbets, garnished with mint (vg/gf) 7

Chocolate Orange Bread & Butter Pudding -Homemade bread and butter pudding, infused with orange and chocolate, served with custard (v) 7

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** CATERING + BARS + EVENTS + HIRE

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