

THE BLACK PENNY

BRUNCH UNTIL 4PM

THE HUNTER - 17.90

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) - 16.90

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

THE FORAGER (VG) - 15.90

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

RED EGGS - 15.90

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

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)


CLASSIC COCKTAILS

 APEROL SPRITZ
10.90

 NEGRONI
11.90

 BRAMBLE
11.90

 MARGARITA
11.90

 PASSION STAR
MARTINI
11.90

Served From:
10am Monday-Sunday

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.



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) Butterbean, tahini, lemon, olive oil and sumac *	6.90
BABA GHANOUSH (V/VG) Smoked aubergine with lime, tahini and parsley *	6.90
CATAK (V) Hung yogurt with whipped feta and slow roasted red peppers *	6.90
GRILLED PADRON PEPPERS (V) Maldon sea salt, dill mayonnaise	6.90
CRISPY SUJUK Sliced spicy beef sausages with mint yogurt, honey and dill *	8.90
GRILLED HALLOUMI (V) Grilled halloumi cheese with red peppers and lemon *	7.90
CHILLI & GARLIC KING PRAWNS Chilli, garlic, parsley and olive oil, finished with fresh lemon *	9.90
MIXED MEZE BOARD (V/N) Butterbean hummus, catak, baba ganoush, halloumi, nocellara olives, sundried tomatoes, pickles, olive oil and dukka	20.90

MAIN COURSES

BLACK PENNY FLAT BREAD (V/N) Charred seasonal vegetables, hummus, pesto, feta and herbs	15.90
BRAISED LAMB SHOULDER (GF) Creamy mash potato, mushrooms, baby onion and gravy	19.90
ROASTED MARINATED CHICKEN THIGHS (GF) Crushed potato, sweet potato, spinach, tomato, parsley and onion salad with lemon dressing	17.90
WILD MUSHROOM, POLENTA HASH (GF/V) Salsa verde with rocket, parmesan and poached egg	17.90
CRISPY DUCK HASH (GF) Sweet potato, spinach, spring onion, chilli, coriander and poached egg	18.90
SALT BEEF HASH (GF) Spinach, green tomato chutney and a poached egg	17.90
BAKED SCOTTISH SALMON (GF) New potatoes, fennel, olives, cherry tomato, capers and herb dressing	19.90

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BRANCHES

- 55 Duke of York Square, Chelsea, SW3 4LY
✉ SLOANESQUARE@THEBLACKPENNY.COM
☎ +44 (0) 207 259 9965
- 17 Casson Square, Southbank, SE1 7BQ
✉ SOUTHBANK@THEBLACKPENNY.COM
☎ +44 (0) 207 928 8383
- 34 Great Queen St, Covent Garden, WC2B 5AA
✉ COVENTGARDEN@THEBLACKPENNY.COM
☎ +44 (0) 207 242 2580



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 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.

WWW.THEBLACKPENNY.COM | @THEBLACKPENNYLONDON