

# Black Lion Autumn & Winter Menu

Our friendly and efficient crew consistently deliver some of the best food in Brighton – all prepared fresh, in-house, using the best local ingredients we can get our hands on. Please feel free to grab a table and come and order at the bar or let one of our staff know that you'd like to order food and we'll come and see you. If you can't see a table – which can be an issue some weekends – please don't be afraid to come in anyway and we'll do all we can to find you one.

## Starters, Sharers & Sides

### Soup of the Day

Fresh, home-made soup (see specials board) served with crusty bread & butter. 4.50

### Baked Camembert (V)

A whole camembert, oven-baked with smoked garlic until melted and delicious, served with crusty bread, crudité vegetables to dip, and our own onion marmalade. *Great to share with friends as a snack or starter* 7.50

### Black Lion Antipasti

A loaded chopping board of camembert, prosciutto, melted goat's cheese crostini, Brighton Sausage Co. pork chipolatas & veggie sausages, chargrilled crevettes, Spanish tortilla, home-made relishes, olives and crusty bread. 12.50

### The Fish Basket & Dips

Plaice goujons, calamari rings, grilled New Zealand Green Lip mussels in the half shell, our own Tartare sauce and chilli mayo. 9.00

### Nachos Deluxe (V)

A huge plate of nachos with jalapenos, tomato salsa, sour cream, guacamole, melted mature cheddar & chopped herbs. 7.50

### Chilli Nachos

As above, with home-made chilli con carne. 10.00

## Black Lion Mains

### The Black Lion Burger

Home-made to the chef's secret recipe. Top quality, local ground beef, char-grilled to perfection, served on toasted ciabatta with home-made mild chilli-tomato relish, salad & chips. 10.00

Add **Locally sourced, Outdoor-reared Bacon** or **Smoked Mozzarella** or **Mature Cheddar** or **Goat's Cheese** 1.00

### Braised Lamb Shank

Succulent lamb shank, slow-braised in Moroccan spices and served with creamy mash, seasonal vegetables and jus reduction. 12.50

### Fish & Chips

7oz haddock fillet, fresh from our local supplier, dipped in our own fresh beer batter and served with triple-cooked, hand-cut fat chips, minted peas and home-made tartare sauce. *Classically perfect* 9.50

### Rib Eye Steak with Hand-Cut Fat Chips

Prime beef cooked to your liking and served with triple-cooked, fat, hand-cut chips and oven-roasted tomato – make it extra special with our accoutrements. 12.00

**Garlic Butter** (£1.00) or **Fresh-made Peppercorn Sauce** (£1.50) or **Sautéed Wild Mushrooms** (£1.50) or **Two Crevettes Cooked in White Wine & Garlic** (£2.00)

### Black Lion Fish Pie

Our take on Britain's official favourite pub dish. Smoked haddock, fresh salmon, cod and tasty prawns, with garlic ciabatta and side salad. 9.25

### Wild Mushroom Pie (V)

Sautéed Oyster & Chestnut mushrooms in a garlic, white wine, cream & chive sauce served in a puff pastry croustade. 7.50

### Grilled New Zealand Green Lip Mussels

Oversized mussels in the half shell, served with Thai spiced salsa, chips, fresh baked bread & lime. 9.25

## Kids' Meals (all £6.00 per serving)

Our children's meals are made with the same high-quality ingredients as everything else on the menu – just smaller & cheaper (under-11s only).

**Kids' Sausage & Mash** – Brighton Sausage Co sausages, mash & proper gravy

**Kids' Veggie Sausage & Mash** – as above with BSC's veggie sausages

**The Lion Cub Cheeseburger** – a half-sized portion of our famous burger

**Mini Fish Pie** – same as the big one, but smaller, served with garlic bread & peas

## Sunday Roasts (see separate Sunday Roast menu)

Fantastic local, free range meats, great veggie options, seasonal vegetables, roast potatoes, big, fat Yorkshire puddings & delicious gravy!

## Sandwiches (all served with fresh, crisp salad – add chips for £1)

### Warm Goat's Cheese Baguette (V)

Grilled top quality goat's cheese with marinated tomatoes, onion confit and watercress on a fresh baked baguette. 6.25

Add **Crispy Bacon** (no longer veggie!) 1.00

### The Black Lion Sausage Sandwich

Our sausages of the week (see the specials or ask staff for info), made for us by Brighton Sausage Co, split, sizzling and served on a warm ciabatta with home-made onion marmalade and wholegrain mustard. 7.00

### The Veggie Sausage Sandwich (V)

Selected Brighton Sausage Co's veggie sausages served on ciabatta with melted smoked Mozzarella and red onions. 6.75

## Salads (fancy a few more carbs? – add crusty bread for £1)

### Warm Chorizo, Halloumi and Désirée Potato Salad

Sautéed together in a hot pan, deglazed with balsamic vinegar and added to crisp leaves and fresh herbs, olives and oven dried tomatoes. 8.25

### Veggie Halloumi and Désirée Potato Salad (V)

Requested so often by veggies without the chorizo that we thought we should just put it on the menu. So, as above but no chorizo. 7.00

### Bubbling Goat's Cheese & Cajun Salad (V)

Grilled and bubbling goats cheese with Cajun spices, home made Spanish tortilla and sweet & sour tomato dressing. 7.00

Add **Crispy Bacon** (no longer veggie!) 1.00

## Daily Changing Specials (see staff or board for details)

### Black Lion Plat du Jour

Something special from our talented chefs – *we guarantee it won't disappoint.* tba

### Catch of the Day

Chef's daily creation using fine fish or seafood. tba

### Home-made Pie of the Day

A big, square slice of indulgence with fluffy mash, seasonal veg & excellent gravy. 9.50

### Sausage of the Week & Mash

Each week, we select one of Brighton Sausage Co's finest recipes, oven roast them and serve three of them with perfect mash & gravy. 9.00

### Veggie Sausage & Mash (V)

As above, but with Brighton Sausage Co's veggie sausages selection. 8.00

## Simple Sides (per portion)

### Hand-cut Chips & Dips (V)

Fat, triple-cooked hand-cut chips with home-made tomato salsa, guacamole, sour cream and sweet chilli mayo. 5.50

**Hot Chips** or **Home-marinated Olives** or **Garlic Ciabatta** or **Mixed Side Salad** 2.75

**Selection of Hot Crusty Breads with Butter** 2.75

**Cheesy Chips** or **Cheesy Garlic Ciabatta** 3.75

## Jacket Potatoes (with side salad & red cabbage coleslaw)

**Plain (V)** – with butter on the side, simply tasty 4.25

**Cheese & Beans (V)** – a firm family favourite 5.25

**Home-made Chilli & Sour Cream** – rich & creamy, with a bit of a kick 5.75

**Stuffed Goat's Cheese & Bacon** – mixed loaded & back in the oven till crispy 5.75

**Mexican (V)** – tomato salsa, guacamole, jalapenos, sour cream & melted cheese 5.50

## Desserts, Teas, Coffees & Cakes

A different selection of desserts every day – ask staff or see board for details. 4.50

**Cakes or Muffins** – freshly baked 2.50

**Cake or Muffin** – with tea or Americano coffee 3.95

The Black Lion kitchen is open:

Monday–Thursday 12 noon–9.30pm • Friday–Sunday 12 noon to 8.00pm

Head Chef: Gil Beurel