

Autumn & Winter Sundays

Welcome to The Black Lion.

We pride ourselves on serving up one of the best Roasts in town. All our meats are locally-sourced and free range and used to produce fantastic gravies. Every roast is served with all the expected trimmings with a bit of a twist every week to keep things fresh. The vegetables are local and seasonal and there's one last very important thing... proper Yorkshire Puddings, made in our kitchen and not in a factory, with every roast.

We realise not everyone wants to go the whole hog every Sunday, though. This is why we also serve the vast majority of our normal Autumn & Winter menu. Any questions, please ask.

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 at your table. If you can't see a table - which can be an issue some weekends - please don't be afraid to ask and our friendly staff will do all they can to find you one.

Thanks and enjoy your Meal

The Black Lion kitchen is open Mon-Thurs: 12-9.30pm and Fri-Sun: 12noon-8pm

Head Chef: Gil Beurel

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Starters, Sharers & Sides

Soup of the Day – Fresh, home-made soup (see specials board) served with crusty bread and 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**

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 – so popular it has now survived 8 menu changes. **£8.25**

Veggie Halloumi and Désirée Potato Salad (V) – The salad above was requested so often by veggies without the chorizo that we thought we should probably 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**

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Sunday Roasts

Slow-Roast Loin of Pork – A prime cut of local, outdoor-reared pork roasted to perfection with excellent crackling - one deliciously tender and juicy roast.	£10.50
Sussex Corn-fed Chicken – Roasted until golden with home-made sage and onion stuffing. Juicy and crispy and served with the lot.	£10.50
Roast Scotch Striploin of Beef – The classic British roast, slow-roasted and served with home-made horseradish sauce	£11.50
Shoulder of Lamb Roasted with Garlic, Rosemary and Salt – Just as Uncle Monty demands it, served with all the Sunday trimmings.	£11.50
Roasted Lentil and 5 Mixed Veg Roast – A perfect chunk of tasty vegetarian healthiness for those of you who don't like, don't agree with or just don't fancy a meat option. Served with veggie gravy and all the other Sunday accoutrements.	£10.50
Kids' Roasts – A full roast can be a bit much for smaller, younger ones among you, so here's a smaller, cheaper option so they don't miss out. (under 11s only)	£6.00

Black Lion Mains

The Black Lion Burger – Still probably the best burger in town and still 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.	£8.25	
Add locally sourced, outdoor-reared bacon	Add smoked Mozzarella	All
Add mature Cheddar	Add goat's cheese	£1.00
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 – A prime piece of beef cooked to your liking and served with triple-cooked, fat, hand-cut chips and oven-roasted tomato. A winner on its own and extra special with our accoutrements, below:	£12.00	
Add our garlic butter	£1.00	
Add fresh-made peppercorn sauce	£1.50	
Add sautéed wild mushrooms	£1.50	
Add 2 crevettes cooked in white wine & garlic	£2.00	
Wild Mushroom Pie (V) – Sautéed Oyster & Chestnut mushrooms in a garlic, white wine, cream & chive sauce served in a puff pastry croustade.	£7.50	

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Simple Sides (per portion)

Hand Cut Chips & Dips – Fat, triple cooked hand cut chips with home-made tomato salsa, guacamole, sour cream and sweet chilli mayo.	£5.50	
Hot chips	Home-marinated olives	£2.75
Garlic Ciabatta	Mixed Side Salad	£2.75
Hot Crusty Breads & Butter		£2.75
Cheesy Chips	Cheesy Garlic Ciabatta	£3.75

Jacket Potatoes

A British pub classic; tasty, healthy, filling and more versatile than a Bird's Eye Potato Waffle - served with side salad & red cabbage coleslaw:

Plain with butter on the side (V)	£4.25
Cheese & Beans (V)	£5.25
Home-made Chilli & Sour Cream	£5.75
Stuffed Goat's Cheese & Bacon – mixed, loaded and back in the oven till crispy	£5.75
Mexican (V) - tomato salsa, guacamole, jalapenos, sour cream, melted cheese	£5.50

Kids' Meals

Our children's meals are made with the same high quality ingredients as everything else on the menu – they're just smaller and cheaper (under 11s only). **All £6.00**

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

Kids' Veggie Sausage & Mash – As above with BSC's veggie Sausages

Black Lion Kids' Cheeseburger – A half-sized portion of our famous burger

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

Desserts, Teas, Coffees & Cakes

Every day will see a different selection of desserts, so please see staff or desserts boards for today's options **£4.50**

Freshly baked cakes or muffins **£2.50**

Cake or muffin with tea or Americano coffee **£3.95**

We take pride in our food and our service and value your feedback, so please let us know your thoughts on both.

Thank you.

Black Lion