

BAR SNACKS

Marinated olives (vg) 4 Pork belly nuggets with red cabbage ketchup 5 Beetroot pickled egg (v) 2.5

STARTERS

Pork & black pudding terrine with apple slaw, black pudding crumb and sourdough toast **7.5**

Butternut arancini scotch egg, with red cabbage ketchup **(v) 7**

Salt & pepper squid, Asian slaw and confit garlic mayo 7.5

Peppered wild mushrooms on sourdough toast with spinach & hazelnut pesto (vg) 7.5

Chicken wings poached in lemon & caper butter with lemon butternaise ${\bf 8}$

SHARERS

Nachos with melted mozzarella and cheddar, jalapeños, salsa, guacamole, sour cream **(v) 11**

Meat - selection of cured meats, marinated olives, hummus, pork & black pudding terrine, pork belly nuggets, chicken wings poached in lemon & caper butter, spinach pine nut & feta croquettes, beef dripping chips, dips and pita bread **25**

Veggie - butternut arancini scotch egg, marinated olives, hummus, baba ganoush, spinach pine nut & feta croquettes, quinoa & pomegranate salad, halloumi fries, skinny fries, pickled mushrooms and pita bread **(v) 22**

SALADS

Crispy salt & pepper squid, apple, pak choi, carrot, spring onion, mixed leaf, crunchy noodles and a chilli & lime dressing **13**

Quinoa and pomegranate salad with green beans, tenderstem broccoli, green pepper and balsamic & pomegranate dressing **(vg) 12.5**

Classic chicken Caesar with cos lettuce, bacon, parmesan, croutons, anchovies, soft-boiled egg and Caesar dressing **13.5**

MAINS

Pork tenderloin with cauliflower purée, potato & golden beetroot rosti, buttered spinach, sultana ketchup and crackling **14**

Fish & chips - beer-battered hake, dripping hand-cut chips, pea purée and tartare sauce **14**

8oz ribeye steak and pepper sauce, with dripping hand-cut chips, oven-dried tomato and mixed leaves **18.5**

Aubergine, courgette & red pepper open ravioli with salsa verde, cashew cream, vegan parmesan and garlic bread **(vg) 13**

BURGERS/DOGS (SERVED WITH FRIES)

6oz beef burger with mature cheddar, caramelised onions, relish, confit garlic mayo, lettuce and pickles **13.5**

Soy, ginger, chilli & garlic marinated chicken with Asian slaw and chilli sauce **13**

Tofu dog with caramelised onions, chilli sauce and vegannaise **(vg) 13**

SIDES

Beef dripping chips **4.5** Fries (vg) **3.5** Cheesy fries (v) **4.5** Side salad (vg) **3.5**

DESSERTS

Sticky toffee pudding with Guinness ice cream and salted honeycomb **5**

Piña colada mess with coconut sorbet, charred pineapple, pineapple jelly, meringue and piña colada sauce **(vg) 5** *(contains rum)*

Homemade ice creams and sorbets **1.5**

KIDS' MENU (ALL 7.5)

Beef burger, lettuce, tomato ketchup with fries and salad

Fish fingers, chips and peas

Tofu hot dog with ketchup and fries (vg)

If you have a food allergy or intolerance, please speak to a member of staff before ordering.

Menu and food created by SPACE+THYME

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