



Black Lion

Good pub food and an acoustic set awaited Nione Meakin

With winter upon us, it's time for friends and colleagues to come together to celebrate the festive season or to simply escape from the January cold.

Our kitchen team, led by Brittany-born Gildas Beurel and Sous Chef Andrew Blakeledge, create fine, fresh food with pride, flair and experience seldom found in a pub – restaurant quality food at pub food prices.

Once the kitchen is closed, the **Black Lion** transforms into one of Brighton's most atmospheric, diverse and bustling late night venues.

Come and sample our seasonal menu, daily specials and large selection of wines, beers, spirits and cask ales.



Bring this copy of *Nosh Magazine* with you at any time from 1st to 31st January 2011 and receive **10% off your food bill.**

Open daily from 11 'til late • 'til 3am Friday & Saturday
Food served Monday–Thursday 12 to 9.30 • Friday–Sunday 12 to 8

14 Black Lion Street • Brighton • BN1 1ND
01273 711884 • blacklion@drinkinbrighton.co.uk

HOW GOOD IS the food in this cosy city-centre pub? So good that a passing stranger couldn't resist asking for a bite.

We kicked off with: zesty pot-d shrimp, dense Brighton Sausage Company miniatures that burst their skins at the slightest prod, a melting, caramelised tomato tarte tatin, but with portions this large, it seemed churlish to refuse.

We made headway on the rest, discovering the faint aniseed of the homemade date and walnut pâté perfect against the blue cheese, the Parma ham, brie and warm, crusty bread.

The robust winter menu at the Black Lion—pork belly, fish and chips, rib-eye steak, chicken supreme—shouldn't be read as a lack of imagination. Time saved in searching out exotic ingredients and writing fancy descriptions has been redeployed

in getting these classics as good as possible.

I followed my hearty starter with the homemade pie of the day, beef, mushrooms and red wine topped with buttery, golden pastry and served on a plate the size of a steering wheel. It was far too much of course, but the rich gravy and fluffy mash brought joy before the regret set in. The Black Lion is generous to a fault.

We groaned at the idea of pudding, but remained wedged in our seats long enough to catch the start of a bluesy acoustic set that brought the pub alive. As a harmonica player and extra singer sidled up to the mic for a song, we decided we could definitely squeeze in another glass of wine.

14 Black Lion St, Brighton. T: 01273 711884; W: drinkinbrighton.co.uk/black-lion

Fiddler's Elbow

A great place for a Sunday roast, writes David Williams



ENTER THE FIDDLER'S Elbow and you feel Celtic spirit in the air. The floors are wooden and Guinness signage adorns the rustic walls. An eclectic combination of comfy chairs, bar stools, chairs and tables are spaced at, around and looking onto the oval bar.

The Fiddler's is well known as a pub to watch sport. If the Ireland rugby team are playing, head here for the atmosphere.

I ordered a pint of standard Guinness. It was delivered cool, frothy and with all the taste intact—such a good drink for choosing a roast.

I read the menu. It was Sunday: Twice-Cooked Free Range Chicken—poached and roasted until golden with sage and onion; Roast Sussex Strip Loin of Beef—cooked medium rare with all the trimmings; Slow Roast Belly of Pork—roasted from the top and steamed from the bottom with crackling; Shoulder of Lamb—roasted with garlic, rosemary and salt; and Classic Nut Roast—sweet potato, spinach, puy lentils, roasted peanuts and haricot beans. Each choice is £8.50. Add dessert and it is £10.95.

I had the lamb, served sliced and well-cooked with mint sauce on the side. Vegetables and sauces were stacked neatly across the plate. An ample serving.

A roasted butternut squash cooked delicately had texture and sweet juice. Leeks were topped with a savoury mature cheddar and mozzarella sauce. Red cabbage was at harmony with a wine honey, vinegar, and cranberry sauce. Carrots were cooked with firmness with peas accompanying toasted potatoes—parboiled first, of course.

My conclusion: a good Sunday roast at an attractive price.
The Fiddler's Elbow, 11 Boyces Street, Brighton. T: 01273 325850. W: drinkinbrighton.co.uk/fiddlers-elbow



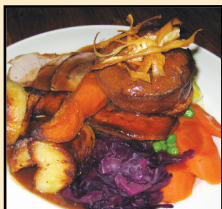
You're guaranteed a warm welcome at The Fiddler's Elbow. Our cosy Irish pub is right in the city centre.

For our winter menu we've kept old favourites like Irish stew, fish & chips and our daily fresh roast sandwiches and we've added tasty home-made pies and the best pork & Guinness sausages you'll ever taste.

During the week you'll find a selection of the Chef's daily specials and, on Sundays, our stunning roasts are a perfect accompaniment to a lazy day in the pub.

To help you try our new menu, we're offering 10% off all food in January – just bring this ad.

With friendly staff, plenty of live music, big screens for sport and a large selection of local cask ales – including the best pint of Guinness in the south – you can't go wrong at the Fiddler's.



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& MIDDLE STREET
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