



# THE BLACK egg

## DINNER MENU

**V** - VEGETARIAN

**VV** - VEGAN

Please let your server know should you have any allergies  
or dietary requirements.

### STARTERS

**IN-HOUSE CURED SALMON GRAVLAX**  
16-hour cured salmon | cucumber | yoghurt &  
coriander | avocado | sourdough | 16

**BEEF TARTARE**  
fermented chilli | sourdough |  
truffle emulsion crispy kale | 14

**TAGLIERINI LOCAL PRAWN**  
bisque | spinach | pumpkin seeds |  
(starter/main) | 15/19

**GRILLED ASPARAGUS V**  
burrata | rucola | walnut granola | 15

**SPICED CAULIFLOWER VV**  
almonds | tahini | pomegranate |  
mushroom & kale | 12

**PUMPKIN VELOUTÉ V**  
brioche crumbs | herb oil | 10

### MAIN DISHES

**IN-HOUSE BEEF BURGER**  
200g beef patty | milk bun | smoked cheese |  
pickles | bacon | onion | 18

**GREY MEAGRE**  
fennel | courgette & marjoram | baby gem  
lettuce | caper beurre noisette | 24

**PAN-SEARED DUCK BREAST**  
beetroot | parsnip & vanilla | jus | 25

**BEEF SHORT RIB**  
onions | broccoli | truffle mash | 22

**RISOTTO V**  
celeriac | parmesan | roasted hazelnuts | 14

### BEEF WEEKLY SPECIAL – ASK YOUR SERVER

*Roast potato and vegetables will be served with every main dish*

### DESSERTS

**CHOCOLATE LAVA CAKE**  
choice of ice cream | 7

**BRIOCHE**  
vanilla anglaise | cinnamon sugar | toffee apple |  
whipped cream | 7

**SELECTION OF ICE CREAM** | 2.50  
/ scoop

### SIDES

**BÉARNAISE SAUCE** | 2.50

**MUSHROOM SAUCE** | 2.50

**CRISPY SALAD LEAF**  
coconut flakes | orange segments | pecan nuts | 4

**TRUFFLE MASH** | 3

**SOURDOUGH & FLAVOURED BUTTER** | 2.50

**MAC & CHEESE** | 4.50

**ROSEMARY FRIES** | 3