



THE  
**BLACK**  
*egg*

MENU

V - VEGETARIAN

VV - VEGAN

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

OUR SIGNATURE DISH

**THE BLACK EGG V**

black egg | crushed avocado & chili | crusted sourdough | pomegranate  
add in-house cured salmon +4    add bacon +2.50

• 14 •

BRUNCH SPECIALS

**EGGS BENEDICT**

poached eggs | crusted muffin | wilted spinach | guanciale | hollandaise

• 12 •

**TRUFFLE SCRAMBLED EGGS V**

4-eggs | tin-loaf sourdough | chives | truffle paste  
add in-house cured salmon +4    add bacon +2.50

• 12 •

**EGGS ON SOURDOUGH V**

fried or poached | spinach and ricotta | crusted sourdough | local mushroom ragout

• 14 •

**DUCK & WAFFLE**

savoury waffle | confit duck leg | orange zest | sweet mustard syrup | fried egg

• 18 •

**MIDDLE EASTERN BAGEL**

black tahini | 'lamb merguez' | yoghurt & baby gem | fattoush salad

• 16 •

**OYSTER MUSHROOM TEMPURA VV**

king oyster mushroom | smoked pepper | bok choy

• 16 •

STARTERS TO SHARE

**GILLARDEAU OYSTER**

lemon | classic mignonette

• 5 •

**BEEF TARTARE**

fermented chili | smoked mayo | lin seed cracker

• 16 •

**IN-HOUSE SALMON GRAVLAX**

coriander & yoghurt | sourdough bread | cucumber | avocado

• 18 •

**CALAMARI FRITTI**

in-house lemon mayo

• 15 •

**PORK CROQUETTE**

pork & potato | cauliflower | braised leek

• 14 •

SALADS

**BURRATA SALAD V**

roast butternut | pecans | burrata | mixed leaf | citrus dressing

• 16 •

**CRISPY DUCK SALAD**

pulled duck leg | grapefruit | pomegranate | candied nuts | mixed leaf

• 18 •

**SEARED CHICKEN SALAD**

bulgar wheat | chimichurri | black eyed bean | snow peas | baby spinach

• 18 •

LARGE PLATES

**IN-HOUSE BEEF BURGER**

200g beef patty | brioche bun | smoked cheese | onion | bacon | pickles

• 18 •

**BRAISED PORK CHEEKS**

potato puree | spinach | artichokes

• 24 •

**BEEF RIB EYE**

broccoli | turnips | thyme jus

• 28 •

**LAMB RUMP**

babaganoush | leek | fermented celeriac

• 28 •

**SEARED SEABASS**

zucchini | brassicas | bok choy

• 24 •

PASTA

(+4 euro supplement as a main course)

**PAPPARDELLE RED PRAWN**

red prawn | bisque | pumpkin seed | burrata

• 19 •

**BEEF SHIN GNOCCHI**

sage butter | snow peas | parmesan

• 16 •

**JERUSALEM ARTICHOKE RISOTTO V**

jerusalem artichoke crisp | candied hazelnuts | artichoke puree

• 15 •

SWEET PLATES

**GIANDUJA CHOCOLATE TART**

orange & gianduja namelaka | feuillantine crumble | hazelnuts

• 8 •

**PEAR & CINNAMON BRIOCHE**

ruby port poached pear | vanilla chantilly

• 8 •

**WHITE CHOCOLATE COOKIE DOUGH**

black ice-cream

• 8 •

SIDES

ASPARAGUS & GUANCIALE

| 7

ROSEMARY FRIES

| 3

BROCCOLINI | FETA | LEMON ZEST

| 7

TRUFFLE FRIES | TRUFFLE HOLLANDAISE

| 5

TRUFFLE MAC & CHEESE

| 6

NEW POTATO | THYME | PAPRIKA

| 4

add gluten free bread +1.00 | add bacon +2.50 | add salmon +4

add egg +1.50 | add avocado +2.50

add mushroom +2 | add chili ferment (in-house) +2