

# THE BLACK BOOK

· WINE · BAR · KITCHEN ·

## SMALL PLATES

- Olives or Nuts £3
- Slow Cooked Pork Belly, Harissa Caramel £9
- Polenta Chips, Truffle Mayonnaise £5
- Charcuterie Board, Bread & Cornichons £15
- Cheese Board, Crackers & Chutney £15
- Selection of Cheese & Charcuterie £20
- Baked Camembert, Charcuterie Selection, Honey & Bread £20

## SMALL PLATES

- Bread Basket, Olive oil £2.50
- Burrata, Figs, Red Onion Compote, Walnuts £9
- Mushroom Parfait, Shimeji & Sorrel £9
- Courgette Flower, Goat's Curd, Honey & Truffle Oil £5
- Steak Tartare, Egg Yolk, Croutons £10
- Grilled Octopus, New Potatoes, Peppers, Chorizo, Jalapeño £12

## MAINS

- Roasted Onglet, Peppercorn Sauce, Triple Cooked Chips, Watercress £17
- Pan Fried Seabream, Jerusalem Artichoke Purée, Crispy Kale, Mushrooms, bouillabaisse Sauce £17
- Homemade Tagliatelle, Parmesan Velouté, Shaved Black Truffle £18

## STEAK & WINE £20

Onglet Steak served with Triple Cooked Chips & Peppercorn Sauce,  
125 ml glass of *Syrah, L'Appel des Sereines, Francois Villard, Rhone Valley, 2015*

## SHARING DISH

- 500 grs Sirloin Steak, Bone Marrow, Polenta  
Chips, Broccoli, Peppercorn Sauce £60



## CHECK IN

As part of the governments track-and-trace service, we kindly ask you to scan the QR code above before you dine with us.

## SIDES

- Broccoli, Chilli & Garlic, Roasted Almonds £5
- Polenta Chips & Truffle Mayonnaise £5

## DESSERTS

- Chocolate Panna Cotta, Cherry Compote £6
- Apple Tart Tatin, Clotted Cream £6

All prices are inclusive of vat at 5%.  
A discretionary service charge of 12.5% will be added to your final bill.  
If you have an allergy to any food product or dietary requirement, please advise us prior to ordering.