

BALFOUR

ESTD **AT BOW** 1828

WINE VAULTS

FOR THE TABLE

Artisanal breads & flavoured butters 6.5
seaweed, roast garlic & red pepper, chilli

Whole baked Tunworth cheese 22
onion marmalade, sourdough toast

WET YOUR WHISTLE

Leslie's Reserve Gold 8.50
English white sparkling wine from the Balfour Winery in Kent (NV, 125ml)

Balfour Bellini 11
A glass of Leslie's Reserve Gold with seasonal fruit pureé

Jake's Lager 6.50
A traditional pilsner style with an English twist

Balfour Brut Rosé 11
Our ward-winning, flagship sparkling wine (2017, 125ml)

Jake's Kentish Cider 6
Even for those who don't think they like cider. Not too sweet, not too dry

Leslie's Gold Aperol Spritz 14
Leslie's Reserve Gold, Aperol, a splash of soda water & a slice of orange

STARTERS

- Chicken liver parfait**, onion marmalade, sourdough toast, cornichon salad..... 10
- Monkfish scampi**, lemon & chive tartare..... 12
- Prawn cocktail**, cucumber ketchup, sourdough toast, avocado..... 11
- Beetroot & gin cured salmon**, caviar, grapefruit, pickled cucumber..... 11.5
- Summer pea soup**, ham butter, sourdough toast (ve available)..... 8
- Heritage tomato salad**, beetroot, goat's curd, walnut (v)..... 9.5
- Sautéed wild mushrooms**, garlic & tarragon, sourdough toast (ve)..... 9
- Herefordshire beef tartare**, confit egg yolk, capers, pickled onion, straw fries..... 14 / 23

MAINS

- Chicken Kiev**, garlic & caper butter, French fries, watercress salad..... 20
- Calves' liver**, crispy bacon, creamed potatoes, red wine jus..... 19
- Cornish hake fillet**, clams, seaweed butter..... 24
- Jake's beer battered fish & chips**, mushy peas, tartare sauce..... 17
- Sea trout fillet tenderstem broccoli**, samphire, almonds, coriander cream sauce..... 23
- Burrata & black truffle tortelloni**, basil oil, walnuts (v)..... 19
- Summer vegetable & tofu Thai curry**, coriander rice, Thai crackers (ve)..... 18
- Watermelon salad**, spring onion, avocado, sesame, edamame & coriander (ve)..... 17.5

FROM THE GRILL

- T-bone pork chop**, ham hock bon bons, garlic creamed potatoes, apple & sage jus..... 21
- Bavette steak & frites**, Béarnaise sauce..... 22
- 10oz Herefordshire sirloin steak**, peppercorn sauce, triple cooked chips, rocket salad...32
- Double cheeseburger**, baby gem, red onion, gherkin, harissa burger sauce, fries.....17
- Spiced falafel & black bean burger**, mango & papaya chutney, fries (ve).....17

SIDES

- Chunky chips 5.5**
- Fries, rosemary & paprika salt 5.5**
- Freshly baked bread, whipped flavoured butters 6.5**
- Broccoli & almonds 5.5**
- Minted summer peas & beans 5.5**
- Creamed garlic potatoes 5.5**
- Green salad, balsamic glaze 4.5**

DESSERTS

- Warm sticky toffee pudding 9**
miso caramel, clotted cream
- Poached rhubarb & custard tart 9**
- Gooseberry & elderflower fool 8**
- Chocolate ganache 9.5**
cherry, coconut ice cream
- Solley's ice cream & sorbet selection 7**

CHEESES

- Balfour at Bow cheese selection**
(Please ask for today's selection)
- Selection of five artisan, English cheeses
- Crackers, quince, Cumberland chutney, celery, grapes
- £15 for two or £30 for the table**

www.balfouratbow.co.uk

If you suffer from allergies please let a member of staff know before ordering. We offer gluten-free and vegan options. A discretionary service charge of 12.5% will be added to your bill.

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