

BALFOUR

ESTD **AT BOW** 1828

WINE VAULTS

W H I L E Y O U W A I T

Monkfish 'scampi' 10.5
Artisan breads & whipped butters 6.5
Olives, feta & parsley 7
Padron peppers, chervil salsa verde & anchovies 7.50

W E T Y O U R W H I S T L E

Leslie's Reserve Gold 8.5
Sparkling English white wine
(NV, 125ml)

Jake's Lager 6.5
A traditional pilsner style with an
English twist

Luke's Pinot Noir 9.6
Pure classic Pinot Noir
(2020, 175ml)

Liberty's Bacchus 8.5
English still white wine
(2020, 175ml)

Balfour Brut Rosé 11
Award-winning sparkling wine
(2017, 125ml)

Sparkling wine flight 15
Can't choose? Get three 100ml tasting
glasses - also available in stills

S T A R T E R S

Wild mushrooms, garlic cream, winter herbs, toasted sourdough (v) 10
Potted peppered mackerel, pickled shallots, compressed cucumber, cornichon salad 11
Leek & potato velouté, chive oil, crème fraîche, gruyère croustards (v) 8
Gambas prawn picante, chilli, garlic, coriander & tomato emulsion 12
Spiced orange & sweet pepper Israeli couscous salad (ve) 9
Ham hock & cornichon terrine, piccalilli, sourdough 10
Herefordshire beef tartare, confit egg yolk, capers, pickled onion, straw fries 14/25

M A I N S

Classic chicken Kiev, garlic, herb & caper butter, fries, watercress 20
Calves liver, streaky bacon, mashed potatoes, fine beans, jus 20
Confit duck leg, cassoulet, savoy cabbage, jerez balsamic 26
Black bream fillet, Berrichonne potatoes, fine beans, thyme & red wine reduction 24
Roast cod fillet, gnocchi, crab, fennel & tomato 25
Hogget shepherd's pie, savoy cabbage, heritage carrot, jus 23
Vegetable tagine, vegan 'pulled pork', sweet potato, almonds, raisins, herb couscous (ve) 19
Jake's IPA beer battered fish & thick cut chips, mushy pea purée, tartare, lemon 18
Pumpkin & sage tortelloni, walnut gremolata, chilli & orange ground nut oil (v) 19
Waldorf salad, smoked vegan 'chicken', celery, grapes, apple (ve) 19
Bavette steak & frites, Béarnaise sauce, watercress 23
10oz Herefordshire sirloin, peppercorn sauce, thick cut chips, watercress, confit tomato 32

S I D E S

Cabbage, leeks & peas 5
Creamed spinach, chive oil 5
Watercress, chervil salsa verde, compressed cucumber 5
Mashed potato, red onion chutney 5
Fries, chicken salt 5
Thick-cut chips, truffle oil & parsley 6.5

D E S S E R T S

Chocolate brownie, coconut ice cream, salted chocolate sauce 8
Sticky toffee pudding, miso caramel, vanilla ice cream 8
Solley's Kentish ice creams & sorbets 6.5

C H E E S E S

Neal's Yard English cheese
Choice of locally sourced English
cheese, celery, grapes, spiced onion
chutney, artisan crackers
Three cheeses 12
Five cheeses 18

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.