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A DRINK TO START

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LESLIE'S RESERVE GOLD 8.5 Rich and ripe with black and red fruits not often seen in traditional method sparkling wine (125ml, NV)	BALFOUR BRUT ROSÉ 11 Award-winning. Pale, salmon-pink, with notes of rosehip, wild Kent strawberry and red apple. (125ml, 2018)	LESLIE'S RESERVE RED 8.5 Predominately produced from Pinot Noir, with aromas of strawberries, raspberries and cherries. (125ml, NV)
CLASSIC NEGRONI 12 Equal parts Tanqueray 10, Martini Rosso, Campari, garnished with a fresh slice of orange	LESLIE'S APEROL SPRITZ 14 Leslie's Reserve Gold, Aperol, a splash of soda water, garnished with a fresh orange slice	KENTISH GARDEN FIZZ 14 Leslie's Reserve Gold, a splash of soda water, St Germain, Bombay Sapphire gin, apple juice

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OYSTERS & BALFOUR BUBBLES

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Why not enjoy some oysters and a glass of our very own fizz, choose between:
Garlic & Parmesan crust baked Maldon oysters with lemon aioli or Day Boat Maldon oysters with chilli & lime vinaigrette

3 oysters for £11, add a glass of Leslie's Reserve Gold for £19.50
6 oysters for £18, add a glass of Leslie's Reserve Gold for £26.50
12 oysters & two glasses of Leslie's Reserve Gold to share for £50

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TO START

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Wild mushrooms on toast, truffle & garlic cream toasted brioche (v)	10
French onion soup, grilled gruyère cheese sandwich (v)	10
Pan-seared scallops, charred orange, winter squash purée, crispy bacon	13
Gambas prawn picante, chilli, garlic, coriander & tomato mayo	12
Pressed ham hock & pistachio terrine, piccalilli, sourdough	10
Shredded brisket tacos, pineapple salsa, pickled shallot	11

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MAIN EVENT

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Braised beef short rib, horseradish & bone marrow mash, garlic tenderstem	23
Jake's IPA beer battered fish & thick cut chips, mushy pea purée, tartare, lemon	18
Goats cheese gnocchi, roasted tomato & chilli sauce, crispy kale (v)	19
Calves liver, crisp streaky bacon, creamed potatoes, fine beans, caramelised onion jus	20
Pan-roasted sea bream, pickled samphire, thyme roasted Parmentier potatoes, olive, fine beans, lemon butter sauce	24
Pulled lamb shepherd's pie, buttered savoy, stockpot carrots	23
10oz Herefordshire dry-aged sirloin, beef dripping chips, watercress salad, brandy peppercorn sauce	32
Slow-roasted vegetable & Jake's IPA stew, garden herb dumplings, crusty cob (v)	19
Slow-roasted pork belly, celeriac fondant, pan-roasted cauliflower, pea purée, Jake's Kentish Cider sauce	23
'Bow Burger', two patties, brioche bun, Pepper Jack cheese, red onion, bacon jam, mayo, fries, chicken salt	17
Add pulled brisket	5
Add bacon	2

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SIDES

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Stock pot carrots, thyme (v)	5
Buttered savoy cabbage, bacon	5
Bone marrow mash potato	5
Fries, chicken salt	5
'Bow' house salad (v)	5

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TO FINISH

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Amaretto crème brûlée	8
Malted chocolate & caramel cheesecake	8
Apple & cinnamon crumble, Madagascan vanilla custard	8
Solley's Kentish ice creams & sorbets	6.5
Neal's Yard English cheese	
Locally sourced cheese, celery, grapes, spiced onion chutney, artisan crackers	
three cheeses / five cheeses	12/ 18

BALFOUR

ESTD

AT BOW

1828

WINE VAULTS