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A DRINK TO START

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PASSION FRUIT MARTINI 12.00 Sharp passion fruit liqueur and sweet vanilla vodka. A celebration of flavour with a fun & fruity kick, a modern classic.	OLD FASHIONED 12.00 Made with bourbon, lightly sweetened with sugar and aromatised with bitters. A perfectly balanced smooth American classic.	ESPRESSO MARTINI 12.00 Vodka blended with velvety coffee liqueur to create a rich and silky cocktail with a hint of vanilla. Made with real coffee.
CLASSIC NEGRONI 12.00 Equal parts Tanqueray 10, Martini Rosso, Campari, garnished with a fresh slice of orange	LESLIE'S APEROL SPRITZ 14.00 Leslie's Reserve Gold, Aperol, a splash of soda water, garnished with a fresh orange slice	KENTISH GARDEN FIZZ 14.00 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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Burnt leek, pea, & watercress soup, herb oil, toasted sourdough (ve)	10.00
Pan-seared scallops, charred orange, pea purée, crispy bacon	14.00
Gambas prawn picante, chilli, garlic, coriander & tomato mayo	12.00
Chargrilled asparagus, crispy hen's egg, cured prosciutto	12.00
Shredded brisket sliders, pineapple salsa, pickled shallot, spicy slaw	12.00
Vegan 'salmon gravadlax', lemon & lime crème fraîche, crispy capers	12.00

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MAIN EVENT

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Braised beef short rib, wild garlic & bone marrow mash, charred tenderstem	23.00
Jake's IPA beer battered fish & thick-cut chips, mushy pea purée, curry sauce, bread & butter	18.00
Garden pea & mint ravioli, green herb pesto, crispy kale (ve)	19.00
Calves liver, crisp streaky bacon, creamed potatoes, fine beans, caramelised onion jus	20.00
Pan-roast seabass, crushed new potatoes, shredded spring onion, ginger, chilli, ponzu dressing	24.00
Pulled lamb shepherd's pie, buttered spring greens, stockpot carrots	23.00
10oz Herefordshire 28-day dry-aged sirloin, beef dripping chips, watercress salad, brandy peppercorn sauce	32.00
Wild garlic & spinach risotto, vegan goats' curd, crispy rocket (ve)	19.00
Slow-roasted pork belly, wild garlic dauphinoise, pea puree, Jake's Kentish Cider jus	23.00
Double cheeseburger, two 6oz patties, brioche bun, baby gem, gherkin, tomato relish, fries	17.00

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SIDE DISHES

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Garlic tenderstem	5.00
Buttered spring greens	5.00
Wild garlic dauphinoise potato	5.00
Fries, chicken salt	5.00
'Bow' house salad	5.00

BALFOUR

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AT BOW

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WINE VAULTS