

# BALFOUR

ESTD AT BOW 1987

WINE VAULTS

## A DRINK TO START

### 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.

### CLASSIC NEGRONI 12.00

Equal parts Tanqueray 10, Martini Rosso, Campari, garnished with a fresh slice of orange

### OLD FASHIONED 12.00

Made with bourbon, lightly sweetened with sugar and aromatised with bitters. A perfectly balanced smooth American classic.

### LESLIE'S APEROL SPRITZ 14.00

Leslie's Reserve Gold, Aperol, a splash of soda water, garnished with a fresh orange slice

### 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.

### KENTISH GARDEN FIZZ 14.00

Leslie's Reserve Gold, a splash of soda water, St Germain, Bombay Sapphire gin, apple juice

## OYSTERS & BALFOUR BUBBLES

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

## TO START

Burnt leek, pea, & watercress soup, herb oil, toasted sourdough (ve)	10.00
Pan-seared scallops, charred orange, pea purée, crispy bacon	14.00
Fritto Misto, scallops, squid, king prawn, lemon aioli	14.00
Dressed Dungeness crab, toasted sourdough, pickled shallots, chilli cucumber tartare	13.00
Smoked chicken & white grape salad, celery, pecans	11.00/18.00
Heritage tomato avocado bruschetta, roasted almond pesto (ve)	10.00

## MAIN EVENT

Sea trout fillet, tenderstem broccoli, samphire, almonds, coriander, cream	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-fried seabass, samphire, sautéed Jersey Royals, crayfish sauce	24.00
New season rump of lamb, minted broad beans, Salsa Verde, feta, sautéed Jersey Royals	26.00
10oz Herefordshire 28-day dry-aged sirloin, beef dripping chips, watercress salad, brandy peppercorn sauce	32.00
Chopped crunch salad, edamame, courgette, beetroot, corn, miso dressing (ve)	16.00
Chicken schnitzel, hens' egg, anchovy, capers, parsley	19.00
Double cheeseburger, two 4oz patties, brioche bun, baby gem, gherkin, tomato relish, fries	17.00

## SIDE DISHES

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