

# BALFOUR

ESTD AT BOW 1997

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.

### **OLD FASHIONED 12.00**

Made with bourbon, lightly sweetened with sugar and aromatised with bitters. Perfectly balanced.

### **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 slice of orange

### **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 £11, add a glass of Leslie's Reserve Gold for £19.50

6 oysters £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

## ◀ SMALL PLATES ▶

Garlic & Parmesan crust baked oysters, lemon aioli 3/6	11/18
Day Boat oysters with chilli & lime vinaigrette 3/6	11/18
Ham hock croquettes, minted pea purée	8.00
Teriyaki pork belly bites, chilli, spring onion	9.00
Duck egg & black pudding scotch egg	8.00
Jake's IPA rarebit, toasted sourdough	8.00
Isle of Wight Padron peppers, smoked sea salt (ve)	7.00
Devilled whitebait Cornish whitebait, house tartare sauce	9.00

[www.balfouratbow.com](http://www.balfouratbow.com)

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.

# BALFOUR

ESTD AT BOW 1987

WINE VAULTS

## DESSERT WINES & COCKTAILS

Espresso Martini	12.00	
Passion Fruit Martini	12.00	
Old Fashioned	12.00	
	50ml	Bttl
Corney & Barrow Ruby Finest Reserve Port (NV)	3.50	44.00
Corney & Barrow 20-year-old Tawny Port	9.00	112.00
Croft LBV Port (2013)	4.00	47.00
Chateau Briatte Halves (2018)	5.00	37.00
Sticky Mickey Late Harvest Sauvignon Blanc Eradus Halves (2017)	4.70	35.00

## DESSERTS

Amaretto crème brûlée	8.00
Chocolate mousse, burned white chocolate, poached strawberries, basil	8.00
Sticky toffee pudding, salted butterscotch, clotted cream ice cream	8.00
Solley's Kentish ice creams & sorbets	6.50
Chocolate brownie sundae, vanilla ice cream hot fudge sauce, whipped cream	9.00
Neal's Yard English cheese, three cheeses / five cheeses	12.00/18.00
Locally sourced cheese, celery, grapes, spiced onion chutney, artisan crackers	

## TEAS & COFFEES

Americano	2.90	Flat White	2.80
Cappuccino	2.90	Latte	2.90
Cortado	2.50	Breakfast Tea	2.50
Double Espresso	2.90	Speciality Tea	2.50
Espresso	2.00	Hot Chocolate	2.80

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