

# 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.

### AMARETTO SOUR £12.00

Amaretto paired with the sharpness of freshly squeezed lemons; uniquely refreshing and memorable.

### 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.

### CHAMBORD BRAMBLE £12.00

Chambord black raspberry liqueur with gin & lemon. A refreshing twist on a deliciously sweet and sour cocktail.

## 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 shallot vinaigrette

3 oysters for £12 with a glass of Leslie's Reserve Gold for £20.50

6 oysters for £24 with a glass of Leslie's Reserve Gold for £32.50

12 oysters for £44 with two glasses of Leslie's Reserve Gold to share for £58

## TO START

Chicken liver parfait, fig chutney, toasted brioche	£13.00
Hot smoked salmon, capers, shallot, watercress, sourdough	£13.00
Pan-seared scallops, cauliflower purée, caramelised pineapple	£15.00
Soup of the day, rustic bread (v)	£10.00
Truffled wild mushrooms on toast (v) (veo)	£13.00
Tempura cauliflower, sweet chilli sauce (ve)	£12.00

## MAIN EVENT

British beef brisket, braised cabbage, roasted squash, Luke's Pinot Noir jus	£23.00
Chicken schnitzel, fried egg, anchovies, parsley & capers	£20.00
Pan-fried calves' liver, crisp streaky bacon, creamed potatoes, fine beans, caramelised onion jus	£21.00
Double cheeseburger, two 4oz patties, brioche bun, baby gem, gherkin, tomato relish, fries	£18.00
10oz Herefordshire 28-day dry-aged sirloin, beef dripping chips, watercress salad, brandy peppercorn sauce	£34.00
Pan-fried seabass, baby potatoes, samphire, crayfish sauce	£24.00
Jake's IPA beer battered fish & thick cut chips, mushy pea puree, tartare sauce	£19.00
Winter vegetable & tofu Thai curry, coriander rice, Thai crackers (ve)	£19.00
Wild mushroom ravioli, rocket, pine nut 'butter' (ve)	£20.00
Add truffle 'butter' (£2.00)	

## SIDE DISHES

Butter & rosemary baby potatoes	£6.00
Chilli garlic tenderstem	£7.00
Fries, salt (add Parmesan & truffle £1.50)	£6.00
Thick-cut chips	£6.00
'Bow' house salad	£6.00