

BALFOUR

ESTD 1987 AT BOW 1987

WINE VAULTS



Our Story - Local. Seasonal. Exceptional. Our 'Best of British' take on an iconic City bistro seeks to showcase the exciting flavours & developments across our isles.

We regularly host wine & canapé tastings - speak to a member of staff for more information and to book your spot.

APERITIFS

Balfour Leslie's Reserve Gold NV 125ml	8.50
Balfour Brut Rosé 2018/19 125ml	10.50
Balfour Leslie's Reserve Rosé NV 125ml	8.50
Cotswolds Sloe G&T 25ml	8.50

SMALL PLATES

3 Maldon oysters, shallot dipping vinegar	15.00
Home baked bread, confit garlic butter	6.00
London'er smoked Scotch egg, house pickles	10.00
Isle of Wight tomato bruschetta	10.00
Crispy monkfish cheeks, herb mayonnaise	12.00
River Test cured trout, pickled cucumber	12.00
Grilled garden vegetables, sun-dried tomatoes	9.00
Moons Green beer bullets, fennel or venison	5.00
Crispy cheddar & spring onion cake	9.00

TO START

Borough Market cured fish plate, trout, smoked mackerel, eel, horseradish dressing, herb toast	16.00
Bow 'country' pate, pickles, toasted sourdough, whipped bacon butter	12.00
Baked Brixham langoustines (3), parsley butter, crumb, confit garlic mayonnaise	18.00
Medley of English garden vegetables, peas, broad beans, asparagus, baby greens, Westcombe cheese, herb oil	12/18.00
Luke's Pinot Noir poached pear, Baron Bigod mousse, crispy Baron Bigod	12.00

MAINS

Fish of the day, Cornish new potatoes, sea beets, English sparkling wine sauce W. Leslie's Reserve Gold NV	MP 10.50
Smithfield dry-aged bavette steak, Isle of Wight tomatoes, red onion compote, beef dripping chips W. Luke's Pinot Noir 2022	25.00 10.00
Pressed summer vegetables, ricotta stuffed courgette flowers, tempura yellow courgette, garlic dressing W. Springfield Chardonnay 2022	19.00 9.00
'Duo' of Old Spot pork fillet, pulled shoulder cake, caramelised apple, crackling W. Skye's Chardonnay 2022	25.00 9.00
Roasted rump of new season lamb, warm salad of peas, beans & Cornish new potatoes, mint, English feta W. Nannette's Rosé 2022	29.00 9.00

TO FINISH

Classic bread & butter pudding, boozy apricots	10.00
English strawberry sundae	10.00
Summer pudding, Neals Yard clotted cream	10.00
British cheese plate, chutney, biscuits, celery	14.00

www.balfouratbow.com | @bowwinevaults

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.