

# 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.

## WET THE WHISTLE

Balfour Leslie's Reserve Gold NV 125ml	8.50
Balfour Brut Rosé 2019 125ml	10.50
Balfour Leslie's Reserve Rosé NV 125ml	8.50
Cotswolds Sloe Gin 7 tonic 25ml	8.50

## SMALL PLATES

3 Maldon oysters, shallot dipping vinegar	15.00
Home baked bread, confit garlic butter (v)	6.00
London'er smoked Scotch egg, house pickles	10.00
Wild mushrooms, truffled hens egg toasted sourdough (v)	12.00
Crispy monkfish cheeks, herb mayonnaise	12.00
River Test cured trout, pickled shallots	12.00
Beetroot & cumin fritters, horseradish cream (ve)	9.00
Moons Green beer bullets, fennel or venison	5.00
Twice-baked, three cheese soufflé mustard sauce (v)	11.00

## TO START

Borough Market cured fish plate, trout, smoked mackerel, eel, horseradish dressing, herb toast	16.00
Bow 'game' terrine, pickles, toasted sourdough, Victoria plum chutney	12.00
Rye Bay scallops, black pudding hash, white onion purée	16.00
Roasted beetroot & butternut squash, chicory, horseradish cream (v)	12/18.00
Luke's Pinot Noir poached Kent pear, Baron Bigod mousse, crispy Baron Bigod	12.00

## MAINS

Ask your server for our recommended wine pairings

Fish of the day, Cornish new potatoes, sea beets, English sparkling wine sauce	MP
Smithfield dry-aged bavette steak, Isle of Wight tomatoes, red onion compote, beef dripping chips	25.00
Squash & pearl barley Wellington, wilted chard, white onion purée (ve)	19.00
'Duo' of Old Spot pork fillet & crackling, pulled shoulder cake, caramelised apple	25.00
Slow braised lamb shoulder, red wine, baby onions & mushroom sauce, potato & rosemary gratin	29.00
Salt cod fishcake, wilted spinach, caviar, wholegrain mustard sauce	20.00
Pan-fried calves liver, bacon, mashed potatoes, wilted chard, red wine jus	22.00

## TO FINISH

Steamed syrup sponge, vanilla pod custard	11.00
Rich chocolate tart, honeycomb, vanilla ice cream	11.00
Autumn 'Eton' mess, Kent pears, plums, blackberries, lemon curd, meringue	11.00
British cheese plate, chutney, biscuits, celery	14.00

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