

# WINTER AT BOW WINE VAULTS

## SEASON'S TIPPLES

Leslie's Gold NV **8.50**

Leslie's Sparkling Flight **12.00**

Leslie's Brut NV **8.50**

Still Wine Flight **15.00**

## 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**

Oak smoked salmon, capers, chopped egg, shallots, sourdough (gfo) **11.00**

Crispy monkfish cheeks, herb mayonnaise **12.00**

Moons Green beer bullets, fennel or venison **5.00**

Tempura crispy cauliflower, sweet chilli sauce, chilli, spring onion (ve/gfo) **9.00**

## CURED MEATS - MOON GREEN, KENT

*All served with 'house' pickles*

Venison, pistachio, sour cherry saucisson **8.00**

English summer herb saucisson **8.00**

Rosemary & garlic saucisson **8.00**

Dry-cured free range pork collar **10.00**

Beef bresaola **10.00**

Wild mushroom & truffle saucisson **8.00**

## CHEESE

Baron Bigod, Suffolk - soft white, creamy, brie style cheese, quince paste **9.00**

Pitchfork Cheddar, Somerset - dense, nutty Cheddar, creamy texture, house piccalilli **8.00**

Yarlington, Gloucestershire - bright, milky cheese, cider washed rind, damson paste **10.00**

Pevensey Blue, East Sussex - creamy, salty & sweet fondant texture, gooseberry preserve **10.00**

Whittenham Goats Cheese, Oxfordshire - peppery, piquant & fudgy, damson paste **8.00**

[www.balfouratbow.com](http://www.balfouratbow.com) | [@bowwinevaults](https://twitter.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.*

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## PERFECTLY PAIRED CHEESES

- Baron Bigod, Suffolk & Balfour Brut Rosé, 2018, 125ml **19.50**
- Pitchfork Cheddar & Balfour Skye's Chardonnay, 2022, 125ml **14.50**
- Yarlington & Balfour Nannette's English Rosé, 2022, 125ml **16.50**
- Pevensey Blue & Balfour Luke's Pinot Noir, 2022, 125ml **17.20**
- Whittenham Goats Cheese & Balfour Springfield Chardonnay, 2022, 125ml **14.50**

## PERFECTLY PAIRED SMALL PLATES

- Baron Bigod cheese, cured pork collar & Balfour Brut Rosé 125ml **18.00**
- Sautéed wild mushrooms, crispy hens egg, sourdough toast & Leslie's Brut 125ml **18.00**
- Oak smoked salmon, sourdough & Liberty's Bacchus 125ml **18.00**
- Londoner smoked scotch egg & Balfour Reserve Lager 1/2 pint **13.00**
- Dry cured pork collar & Balfour IPA 1/2 pint **13.00**
- Tempura crispy cauliflower & Balfour Albariño 125ml **16.00**

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## DID YOU KNOW...

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We hold daily and weekly wine tastings?

Each session is a delightful adventure, exploring themes like Champagne vs. English Sparkling or diving deep into the world of Pinot Noir.

At every Bow Wine Night, we'll uncork six fabulous wines for you to sample, guided by our expert tasters who are ready to share their passion and knowledge.

Speak to a member of the team for more information and to book.

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