

# 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**

## BAR NIBBLES

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**

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

Crispy monkfish cheeks, herb mayonnaise **12.00**

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

## STARTERS

Sautéed wild mushrooms, crispy hens egg, sourdough toast **12.00**

Pressed confit duck terrine, fig chutney & toasted brioche (gfo) **12.00**

Roasted parsnip soup, garlic croutons, hazelnut, rustic bread (ve/gfo) **11.00**

Rosary goats' cheese & caramelised red onion tart, house salad (v) **10.00**

Rye Bay scallops, black pudding hash, white onion purée **16.00**

## MAINS

Pan-fried sea bass fillet, samphire, baby potatoes, crayfish & lobster sauce (gf) **24.00**

Slow-smoked beef brisket, roasted bone marrow, roasted tomatoes, seasonal vegetables (gf) **24.00**

Smoked aubergine, quinoa, vegan feta, pomegranate, chestnut (gf/ve) **20.00**

Smithfield dry-aged flank steak, Isle of Wight grilled tomato, hand-cut chips, Béarnaise **25.00**

Roast winter squash ravioli, wild rocket, sage & chestnut butter (v) **20.00**

Pan-fried calves liver, bacon, mashed potatoes, wilted chard, red wine jus **22.00**

## SIDES

Mixed buttered greens **6.50**

Seasonal roasted vegetables **6.50**

Goose fat roast potatoes **6.50**

[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.*