SPRING

AT BOW WINE VAULTS

BEST OF BRITISH COCKTAILS

Burnt Faith Sidecar **14.00**Cotswolds Fizz **14.00**

English Garden **14.00**Whisky Sour **14.00**

SMALL PLATES

3 Maldon oysters, shallot vinegar (gf) 15.00

Home baked bread, confit garlic butter 6.00

London'er smoked Scotch egg, piccalilli 10.00

Welsh Rarebit, wholegrain mustard, Worcestershire sauce 9.00

Bow Wine Vaults sausage roll, chilli jam 10.00

Crispy pork belly bites, Jakes Cider gravy 10.00

Pigs in blankets, honey & wholegrain mustard 9.00

Tempura cauliflower, sweet chilli sauce (ve) 9.00

Crispy monkfish cheeks, herb mayonnaise 12.00

River Test cured trout, pickled shallots, cucumber, horseradish cream (gf) 12.00

STARTERS

Borough Market cured fish plate; trout, smoked mackerel, eel, horseradish cream, herb toast 16.00

Ham Hock terrine, sourdough, piccalilli 12.00

Sautéed wild mushrooms, truffled hens egg, toasted sourdough (v) 12.00

Rye Bay scallops, braised oxtail, white onion purée (gf) 16.00

Roasted beetroot & butternut squash, chicory, horseradish cream (v) 12.00/18.00

MAINS

Pan-fried sea bass fillet, samphire, baby potatoes, crayfish & lobster sauce (gf) 26.00

Slow braised lamb shoulder, baby onion & mushroom sauce, potato & rosemary gratin (gf) 28.00

Aged Steak, Isle of Wight grilled tomato, thick-cut chips, béarnaise (gf)

Bavette 25.00 | sirloin 32.00

Squash, mushroom, sage & onion Wellington, wilted chard, white onion purée 21.00

'Duo' of Old Spot pork fillet & crackling, pulled shoulder cake, caramelised apple 26.00

Line caught Cod fishcake, wilted spinach, caviar, wholegrain mustard sauce 24.00

Pan-fried calves liver, crispy bacon, mashed potatoes, wilted chard, Luke's Pinot Noir jus (gf) 23.00

SIDES

Creamed Savoy cabbage (v/gf) 6.50

Add bacon 1.00

Spring mixed salad (ve/gf) 6.00

Buttery mashed potatoes (v/gf) 5.50

Thick-cut chips (v/gf) 5.50