

# SPRING

## AT BOW WINE VAULTS

### SMALL PLATES

- Home baked bread, confit garlic butter **6.00**
- 3 Maldon oysters, shallot vinegar (gf) **15.00**
- Welsh Rarebit, wholegrain mustard, Worcestershire sauce **9.00**
- London'er smoked pork Scotch egg, piccalilli **10.00**
- Tempura cauliflower, sweet chilli sauce (ve) **9.00**
- River Test cured trout, pickled shallots, cucumber, horseradish cream (gf) **12.00**
- Crispy monkfish cheeks, herb mayonnaise **12.00**

### STARTERS

- Wild garlic, pea & watercress soup, herb oil, toasted sourdough (ve) **10.00**
- Chargrilled English asparagus, crispy hens egg, English herb mayonnaise (v) **13.00**
- Pressed ham hock terrine, sourdough, piccalilli **12.00**
- Borough Market cured fish plate; trout, smoked mackerel, eel, horseradish cream, herb toast **16.00**
- Isle of Wight tomato bruschetta, toasted sourdough (ve) **12.00**
- Rye Bay scallops, charred orange, pea puree, crispy bacon (gf) **16.00**
- Dressed Dungeness crab, pickled shallots, chilli, toasted sourdough **16.00**

### MAINS

- Pan-fried sea bass fillet, samphire, new potatoes, crayfish & lobster sauce (gf) **26.00**
- Roasted rump of new season lamb, warm salad of peas, broad beans, Cornish new potato, mint & feta (gf) **29.00**
- Dry Aged Steak, Isle of Wight grilled tomato, fries, béarnaise (gf)  
Bavette **25.00** or Sirloin **32.00**
- Pressed Spring vegetables, stuffed courgette flower, yellow courgette tempura, herb mayonnaise (v) **20.00**
- Warm medley of English garden vegetables, peas, broad beans, asparagus, baby greens, herb oil (ve) **18.00**
- 'Duo' of Old Spot pork fillet & crackling, pulled shoulder cake, caramelised apple **26.00**
- Line caught cod fishcake, spring greens, caviar, wholegrain mustard sauce **24.00**
- Pan-fried calves liver, crispy bacon, mashed potatoes, Spring greens, Luke's Pinot Noir jus (gf) **23.00**

### SIDES

- Buttered spring greens (ve) **6.00**
- Spring mixed salad (ve/gf) **6.00**
- Garlic & chilli tenderstem broccoli (ve) **7.00**
- Fries (v/gf) **5.50**

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*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.*