

AUTUMN 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**
Pigs-in-blankets, honey mustard sauce **9.00**
River Test cured trout, pickled shallots, cucumber, horseradish cream (gf) **12.00**
Crispy monkfish cheeks, herb mayonnaise **12.00**
Beetroot & cumin fritters, horseradish cream (ve) **9.00**

STARTERS

- Butternut squash velouté, sage oil, toasted seeds, home-baked bread (ve) **10.00**
Pan-roasted wood pigeon breast, blackberry glaze, watercress salad (gf) **14.00**
Borough Market cured fish plate; trout, smoked mackerel, eel, horseradish cream, herb toast **16.00**
Sautéed wild mushrooms, garlic & tarragon, sourdough toast (v) **13.00**
Rye-Bay scallops, cauliflower purée, caramelised apple, crispy pancetta (gf) **16.00**
Dressed Dungeness crab, pickled shallots, chilli, toasted sourdough **14.00**
Three cheese twice-baked soufflé, mustard sauce (v) **13.00**

MAINS

- Pan-fried sea bass fillet, samphire, new potatoes, crayfish & lobster sauce (gf) **26.00**
Roasted rump of lamb, parsnip purée, chestnuts, cavolo nero, redcurrant (gf) **29.00**
Dry Aged Steak, Isle of Wight grilled tomato, fries, béarnaise (gf)
Bavette **25.00** or Sirloin **32.00**
Pearl barley risotto, wild mushrooms, spinach & walnut pesto (ve) **18.00**
Roast duck breast, braised red cabbage, fondant potato, damson sauce (ve) **24.00**
Chicken milanese, fried hens egg, anchovy, capers, parsley **21.00**
Pan-fried calves liver, crispy bacon, mashed potatoes, Spring greens, Luke's Pinot Noir jus (gf) **23.00**

SIDES

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| Creamed cabbage with bacon (gf) 6.00 | Tender stem broccoli, chilli & almond (ve/gf) 7.00 |
| Thyme roasted root vegetables (ve/gf) 6.00 | Fries (v/gf) 5.50 |

www.balfouratbow.com | [@bowwinevaults](https://www.instagram.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.*