

WINTER AT BOW WINE VAULTS

SMALL PLATES

Home baked bread, confit garlic butter **6.00**

Welsh Rarebit, wholegrain mustard, Worcestershire sauce **9.00**

Pigs-in-blankets, honey mustard sauce **9.00**

Crispy monkfish cheeks, herb mayonnaise **12.00**

STARTERS

Butternut squash velouté, sage oil, toasted seeds, home-baked bread (ve) **10.00**

House cured salmon gravlax, pickled beetroot, dill crème fraîche, sourdough, fennel slaw **14.00**

Rye-Bay scallops, cauliflower purée, caramelised apple, crispy pancetta (gf) **16.00**

Dressed Dungeness crab, pickled shallots, chilli, toasted sourdough **14.00**

Goats cheese, cranberry walnut tart, house salad (v) **11.00**

Chicken liver parfait, fig chutney & toasted brioche **13.00**

MAINS

Pan-fried sea bream fillet, samphire, new potatoes, crayfish & lobster sauce (gf) **26.00**

Dry aged steak, Isle of Wight grilled tomato, fries, béarnaise (gf)

Bavette **25.00** or Sirloin **32.00**

Barley & summer greens salad, lemon dressing **18.00**

Roasted hispi cabbage, harissa butterbean mash, vegan feta, cranberries, chestnuts (ve,gf) **18.00**

Wild mushroom & parmesan ravioli, wild rocket, chestnut butter (v) **21.00**

British smoked beef brisket, parsnip mash, glazed carrots, red wine sauce (gf) **24.00**

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

SIDES

Thyme roasted root vegetables (ve/gf) **6.00**

Tenderstem broccoli, chilli & almond (ve/gf) **7.00**

Goose fat roast potatoes **6.00**

Fries (v/gf) **5.50**

DESSERTS

Balfour Christmas pudding, brandy custard (v) **11.00**

Chocolate tart, preserved cherry, Chantilly cream (v) **11.00**

Salted caramel crème brûlée, amaretti biscuit (v) **11.00**

Kentish cheese plate, chutney, quince jelly & biscuits **14.00**

Selection of ice creams & sorbets (gf) **8.00**

White Christmas Cocktail - rich & decadent, the perfect dessert drink **14.00**

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.