

WINTER AT BOW WINE VAULTS

SMALL PLATES/ BAR SNACKS

Mixed olives / Smoked almonds (ve/gf) **6.00 each**

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

Halloumi fries, sweet chili sauce (v) **9.00**

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

London'er smoked pork Scotch egg, piccalilli **10.00**

3 Maldon oysters, shallot vinegar (gf) **15.00**

Steak sandwich, caramelised onions, horseradish mayo, leaves, sourdough **15.00**

STARTERS

Soup of the day, home-baked bread (ve) **10.00**

Chicken liver parfait, onion marmalade, brioche toast, cornichon salad **13.00**

Sautéed wild mushrooms, garlic & tarragon, sourdough (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**

MAINS

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

Dry-aged sirloin steak, Isle of Wight grilled tomato, fries, béarnaise (gf) **30.00**

Roast duck breast, braised red cabbage, choice of potato, red wine jus (gf) **24.00**

Pumpkin & sage vegan tortelloni, sage oil (ve) **19.00**

Chicken Milanese, fried hens egg, anchovy, capers, parsley **21.00**

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

Bow beef burger, Cheddar cheese, relish, lettuce, tomato, onion, fries **20.00**

SIDES

Fries (ve/gf) **5.50**

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

Creamed cabbage & bacon (gf) **6.00**

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

Garlic & chilli tender stem broccoli (ve/gf) **7.00**