AUTUMN & WINTER
AT BOW WINE VAULTS

SMALL PLATES

Salted crisps 3.50
Marinated Nocellara olives 6.00
Wild mushroom arancini, black garlic aioli (v) 8.50
Welsh rarebit, wholegrain mustard (v) 9.00
Pigs in blankets with honey mustard sauce 9.00
Halloumi fries with sweet chilli sauce (v) 9.00
Crispy pork belly bites with Korean glaze, spring onion and sesame 11.00
Harissa-spiced lamb croquettes, mint yoghurt 12.00
Grilled tiger prawns, tomato, sobrassada and garlic sauce 15.00

STARTERS

Roasted butternut squash and chilli soup, crème fraîche, toasted seeds (v) 10.00
Heritage beetroot, whipped goat's cheese, pickled walnut, watercress (v/gf) 12.00
Cured sea trout, pickled cucumber, dill, crème fraîche, rye crisp (gf) 14.00
Hand-dived scallops, celeriac purée, brown butter, caramelised apple (gf) 16.00
Game terrine, spiced fig chutney, sourdough 15.00
Wild mushrooms on sourdough, truffle oil (v) 13.00

MAINS

Pan-seared calves' liver, creamy mashed potatoes, crispy streaky bacon, onions 24.00
Wild mushroom risotto, crispy kale, aged Parmesan (v/gf) 20.00
Beer-battered haddock and chips, minted mushy peas, tartare sauce 24.00
South coast sea bream fillet, new potatoes, samphire, crayfish and lobster sauce (gf) 26.00
Chicken Milanese, winter leaf salad, anchovy, lemon, hen's egg 23.00
Roast butternut squash, lentils, tahini yoghurt, pomegranate (ve/gf) 22.00
Slow-cooked venison pie, mash topping, greens 28.00
28-day dry-aged sirloin, peppercorn sauce, watercress, fries (gf) 30.00

SIDES

Warm sourdough, bone marrow and parsley butter 6.00
Tenderstem broccoli, chilli, garlic (ve/gf) 6.00
Buttered cavolo nero, lemon, garlic (ve/gf) 6.00
Fries (ve/gf) 5.50
Truffle and Parmesan fries (gf) 7.00

balfouratbow.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.