

BALFOUR

AT ST BARTS

F E E D M E

SMALL PLATES

FISH

Dressed Dungeness crab <i>toasted sour dough, pickled cucumber tartar</i>	£9
Fritto misto <i>scallop, squid, prawn, lemon aioli</i>	£9
Seared Rye Bay scallops <i>garlic, lemon, parsley</i>	£12

MEAT

Ham hock croquettes <i>pea & mint purée, pea shoots</i>	£6
Slow smoked British brisket <i>red wine jus</i>	£7
Smoked pork & white grape salad <i>celery, walnuts, Kentish Blue cheese</i>	£7

VEGETABLES

Farmers market vegan misto <i>lemon aioli (VG)</i>	£7
Luke's Pinot Noir poached pear <i>Bowyer Brie, endive, salted pecans</i>	£7
Heritage tomato & avocado bruschetta <i>roasted almond pesto (VG)</i>	£7

CLASSICS

Double cheeseburger <i>tomato relish, onion, American cheese, gherkins, mustard mayonnaise, fries</i>	£15
Jake's IPA battered haddock & chips <i>mushy peas, tartar sauce</i>	£15
Steak & kidney pudding <i>horseradish mash, red wine jus</i>	£15

MAIN DISHES

FISH

Cornish mussels <i>Jake's Kentish Cider, smoked bacon or classic marinere with Balfour 1503, fries</i>	£14
Stone bass <i>seaweed polenta, tomato & fennel concasse, lemon oil</i>	£16
Smoked haddock fishcake <i>poached egg, spinach, wholegrain mustard sauce</i>	£15

MEAT

Chicken Milanese <i>hen's egg, anchovy, capers, parsley</i>	£15
Rare breed pork belly <i>Rye Bay scallops, potato cake, Jake's cider jus, charred sweetcorn</i>	£17
New season rump of lamb <i>minted broad beans, salsa verde, feta, sautéed Jersey Royals</i>	£17

VEGETABLES

Summer fatoush salad <i>summer garden vegetables, mixed herbs, lavash bread, feta, citrus dressing</i>	£13
Courgette & ricotta tortellini <i>wild rocket, pine nut butter</i>	£14
Vegetarian small plates platter <i>a selection of vegetarian small plates (see above)</i>	£14

If you suffer from allergies please let a member of staff know before ordering.
We offer gluten-free and vegan options.