

# BALFOUR

AT ST BARTS

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## SHARING PLATTERS

ANY 5 ITEMS £30 | ANY 9 ITEMS £45

*Create your own perfect sharing platter all served with, crackers, quince, crostini, flatbread, mixed pitted olives*

### MOONS GREEN CHARCUTERIE

*Selection of award-winning Kentish charcuterie selected by John (he's the gaffer) at Moons Green*

**Wild fennel saucisson** | **Air dried cured loin** | **Summer herb saucisson**  
**Sussex beef bresaola** | **Ebony farm lamb preserved lemon saucisson**

### LOCAL CHEESE

*Selection of Kentish cheeses chosen by our wine makers to perfectly compliment our wines*

**Ashmore Farmhouse** Cheesemakers of Canterbury (*cows/hard*)

**Kentish Blue** Kingcott Dairy (*cows/semi-soft*)

**Sister Sarah** High Weald Dairy (*goat/semi-soft*)

**Bowyer Brie** Cheesemakers of Canterbury (*cows/soft*)

**St Gilles** High Weald Dairy (*cows/semi-soft*)

### VEGETABLES

*Selection of seasonal vegetables*

**Isle of Wight padron peppers** *smoked sea salt*

**Slow roast aubergine skewers** *black garlic, soya yogurt sauce*

**Tempura courgette** *tzatziki dipping*

**Crispy lentils** *caramelised onion*

**Charred baby gem** *chilli, lime honey*

**Arancini** *pea & broad bean*

PLATTERS