WINTER

AT BALFOUR ST. BARTS

SEASON'S TIPPLES

Leslie's Gold NV 8.50 Leslie's Brut NV 8.50

Leslie's Sparkling Wine Flight 12.00 Balfour Still Wine Flight 15.00

STARTERS

Smoked Applewood cheese & spring onion cake (v) 9.00 Pressed confit duck terrine, fig chutney, toasted brioche 13.00

Oak Smoked salmon, capers, egg, shallots, sourdough (gfo) 13.00 Buttermilk chicken wings, 'boss level' heat or BBQ sauce 9.00

Devilled Cornish whitebait, tartar sauce 9.00 Tempura crispy cauliflower, sweet chilli sauce (ve) 8.00

Roasted parsnip soup, garlic croutons, hazelnuts (ve/gfo) 8.00

MAINS

Smoked Caesar, house-smoked chicken, Romaine lettuce, croutons, anchovies, parmesan 14.00 Pan -fried sea bass fillet ,samphire ,baby potatoes, crayfish &lobster sauce 26.00 Roast winter squash ravioli, wild rocket, sage & chestnut butter (v) 15.00 Smoked aubergine, quinoa, vegan feta, pomegranate, chestnut (ve) 14.00 Cajun chicken, blue cheese dressing flatbread 12.00 Chargrilled vegetable, tomato & mozzarella flatbread (v) 12.00

FROM THE SMOKEHOUSE

The Londoner; hot smoked pork sausage, onion gravy, fries 16.00 Flat iron steak, flash grilled served pink & sliced, bone marrow butter, fries 20.00 Smoked aubergine, quinoa, vegan feta, pomegranate, chestnut (ve) 14.00 Double cheeseburger, tomato relish, onion, American cheese, gherkins, mustard mayonnaise, fries 18.00

ST. BARTS BUNS

All served with skinny fries & coleslaw Fried chicken challah bun, crispy buttermilk chicken, burger sauce, American cheese & pickles 14.00 Brisket challah bun, slow-smoked British brisket, chipotle gravy & pickles, cheese 14.00 The Londoner dog, hot smoked pork sausage, grilled onions, mustard & ketchup 14.00

SIDES

Barts slaw 5.00

Skinny fries 5.00

TO FINISH

Balfour Christmas pudding, brandy custard 8.00 Chocolate truffle cake, preserved cherries, Chantilly cream 8.00 Caramel & pecan tart, clotted cream 8.00