

BAR NIBBLES

Homemade mozzarella & oregano fries, Marianna sauce	7.00
Breaded whitebait, tartar	9.00
Butter bean dip, pesto, cherry tomatoes, roasted peppers, flat bread (ve) (gfo)	8.50
Artisan bread & marinated olives	10.00

STARTERS

Pancetta & thyme Scotch egg, red onion marmalade	9.00
Moules, Balfour cider (gf)	11.00/18.00
Butternut squash, coconut & chilli soup (ve)	9.00

MAINS

Hake, wilted spinach, fondant potato, capers, lemon beurre blanc (gfo)	21.00
Chickpea & spinach tagine pithiver, roasted aubergine purée, charred leeks (ve)	19.00
Balfour Fish & Chips, mushy peas, pickled onion, curry sauce, triple-cooked chips (gfo)	19.00
Rump & chuck steak burger, potato bun, mature cheddar, truffle mayonnaise, fries (gfo)	17.00

ROASTS

Served with family-style accompaniments, the way they should be - Kentish Blue cauliflower cheese, braised red cabbage, buttered greens, carrot & swede mash, honey-roast carrots, duck fat roast potatoes, Yorkshire pudding & lashings of gravy.

Roasted Striploin of beef & horseradish	21.00
Chicken supreme and sausage meat stuffing, sage & onion stuffing	19.00
Garlic & rosemary studded leg of lamb, mint sauce	
Pork loin, crackling and apple sauce	20.00
Home-made nut roast	18.00
Children's roast	Half price

TO SHARE

Served with unlimited accompaniments, please ask our team for extras.

Bone-in Côte de Boeuf for two	65.00
Whole roasted brined Chicken for two	42.00

SIDES

Triple-cooked chips	6.00	Truffle & parmesan fries	6.00
Mac & cheese	6.00	Honey & thyme roasted root vegetables	6.00
Add crispy bacon bits	1.00	Buttered kale & tenderstem broccoli	6.00





*For every portion of Balfour Fish & Chips sold, we donate £1 to Hospice in the Weald. Ask our team for further details.