



The Balfour Dining Club

July Menu

First Course

Trio of Whitstable Oysters, selection of dressings
Welcome drink - Victoria Ash Blanc de Blancs

Second Course

Hoisin mackerel with spring onion and cucumber (GF)

Garlic razor clams, Kentish air-dried ham, chives (GF)

Octopus salad with potatoes, olives and roasted peppers (GF)

Watermelon carpaccio with poppy and sesame crust, pickled ginger
and radish, rocket (V*) (GF)

*Wine suggestions - Balfour Leslie's Reserve Brut, NV £7.50 125ml
or Balfour Liberty's Bacchus, 2019 £8.25 175ml*

Third Course

Grilled half native lobster, garlic butter, rosemary and smoked salt-fried potatoes with
mayonnaise, steamed lemon chard, rocket, shallot and Winterdale Shaw cheese salad (GF)

Sole meunière, brown shrimp and whelk velouté, dill Duchess potatoes, spinach (GF)

Squid ink linguine with baby squid, clams, prawns, cherry tomatoes and chilli, sweet basil

Banana Blossom and chips; triple chips, mushy marrowfat peas, vegan tartare (V*) (GF)

*Wine suggestions - Balfour Springfield Chardonnay, 2018 £8.50 175ml
or Balfour Skye's Blanc de Blancs, 2014 £10.50 125ml*

Fourth Course

Mint chocolate popping delice, vanilla cream, salted fudge (GF)

Cardamom, honey and pistachio kulfi, spiced brittle snap (V)

White wine and vanilla poached peaches in rose jelly, ice-cream (GF)

*Wine suggestions - Balfour Late Harvest £7.50 125ml
or Balfour Leslie's Reserve Gold, NV £7.50 125ml*

Fifth Course

Selection of local cheeses served with crackers and quince (V) (GF on request)

*Wine suggestion Balfour Late Harvest, 2018 £7.50 125ml
or Balfour Leslie's Reserve Sparkling Red, NV £7.50 125ml*

(V) Vegetarian, (V*) Vegan (GF) Gluten Free

Please ensure we have received menu pre-orders at least a week before your experience and that we are made aware of any food allergies and intolerances before your visit. Please note our kitchen handles nut products.