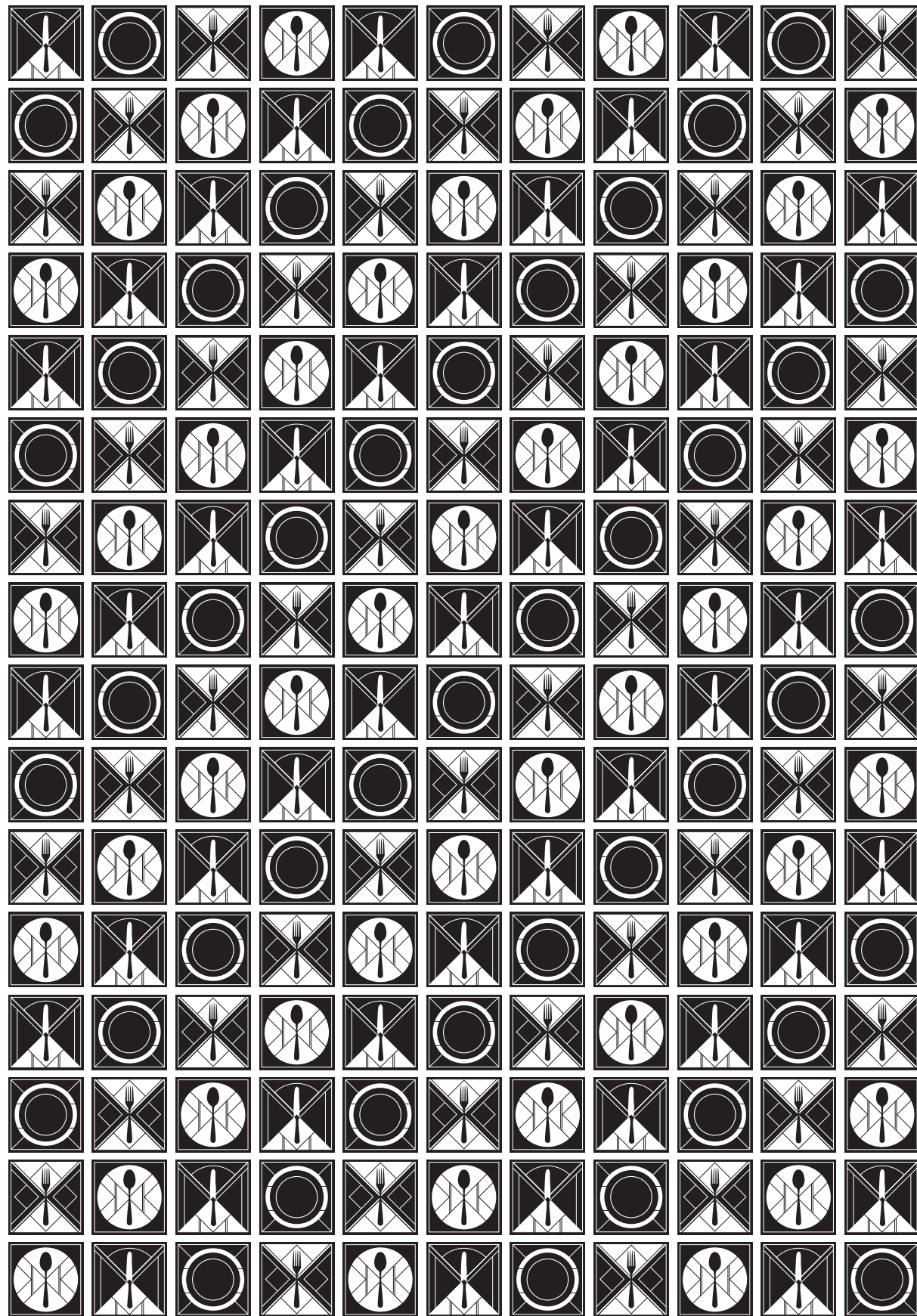


FOOD



BALLS BROTHERS
OF LONDON



PLATTERS

FRUIT DE MER PLATTER

Poached Baby Lobster, Atlantic Prawns, Organic Smoked Salmon, Dressed Cornish Crab and Colchester Oysters, served on Crushed Ice w/ Lemon, Aioli, Ravigotte, Marie-Rose and Rustic Bread.

55.00

Recommended Wine: Chablis 1er Cru - 45.00 (HH 22.50)

CURED MEAT & ARTISAN CHEESE PLATTER

Prosciutto, Chorizo, Salami Milano & Coppa, Cropwell Bishop, Westcombe Cheddar and Sussex Golden Cross w/ Marinated Olives, Sunblazed Tomatoes, Celery, Dried Fruit, Nuts and Farmhouse Breads.

25.00

Recommended Wine: Chateau Lamartre St Emilion Grand Cru - 45.00 (HH 22.50)

CLASSIC PLATTER

Londoner Cocktail Sausages, Salt & Chilli Squid, Rustic Potato Wedges, Spiced Fishcakes, Mini Cheeseburgers, Panko & Wild Oregano Mozzarella and Mini Pies w/ Honey Mustard, Sour Cream & Chive and Chilli & Pesto Dips.

30.00

Recommended Wine: Balls Brothers White Burgundy - 27.00

CRUSTACEA

1/2 DOZEN COLCHESTER OYSTERS

w/ Shallot & Red Wine Vinegar Dressing.

14.00

1 DOZEN COLCHESTER OYSTERS

w/ Shallot & Red Wine Vinegar Dressing.

24.00

1/2 DOZEN COLCHESTER OYSTERS TEMPURA

w/ Sweet Chilli Jam.

14.00

1/2 PINT OF ATLANTIC PRAWNS

w/ Lemon, Garlic Mayonnaise & Brown Bread and Butter.

9.00

COLD POACHED LOBSTER

1/2 lobster
w/ Lightly Curried New Potato Salad and Baby Leaves.

15.00

WHOLE DRESSED CORNISH CRAB

w/ Watercress and New Potato & Crème Fraiche Salad.

16.00



NIBBLES

LONDONER COCKTAIL SAUSAGES
w/ Honey Mustard.

6.00

MINI CHEESEBURGERS
w/ Dill Pickle and Relish.

6.00

MINI PIES
A selection of Steak & Pepper and Chicken, Ham & Leek.

6.00

SALT & CHILLI SQUID
w/ Soy Dip.

7.00

SAUTÉED TIGER PRAWNS
w/ Chilli, Lime & Lemongrass Dressing.

7.00

SPICED FISHCAKES
w/ Chilli Dip.

6.00

PANKO & WILD OREGANO CRUMBED MOZZARELLA
w/ Pesto Dip.

6.00

LAMB KOFTA
w/ Tzatziki.

6.00

RUSTIC POTATO WEDGES
w/ Sour Cream & Chive.

4.50

SKINNY FRIES
w/ Garlic Mayo.

4.00

CHIPS
w/ Truffle Oil and Parmesan.

5.00

SPICED POPPADOMS
w/ Mango Chutney and Coriander.

4.00

MARINATED OLIVES

4.50

MIXED ROASTED NUTS

4.00

HAND COOKED CRISPS

4.00



BAR FOOD

HOUSE SOUP
w/ Farmhouse Breads.

5.50

GLENARM ORGANIC SMOKED SALMON
w/ Caper & Shallot Dressing.

9.50

SUSSEX GOLDEN CROSS GOAT'S CHEESE & PEAR SALAD
w/ Walnuts & Sherry Dressing.

12.00

SMOKED CHICKEN CAESAR SALAD

12.00

**28 DAY DRY AGED HEREFORDSHIRE BEEF
SIRLOIN STEAK (300G) AND FRITES**
w/ Garlic & Herb Butter.

28.00

BEER BATTERED HADDOCK AND CHIPS
w/ Tartare Sauce and Mushy Peas.

13.00

BALLS BROTHERS FISH PIE
Fresh Market Fish
w/ White Wine, Herbs & Cream Sauce and Westcombe Cheddar Mash.

13.00

BANGERS'N'MASH
Handmade Pork Sausages in Natural Casings
w/ Creamed Mash and Rich Onion Gravy.

13.00

**21 DAY AGED BIRCHSTEAD BURGER
AND CHIPS**
Add Westcombe Cheddar and Crispy Bacon for 2.00.

12.50

CHICKEN BREAST BURGER
Add Westcombe Cheddar and Crispy Bacon for 2.00.

12.50

SIRLOIN STEAK SANDWICH
w/ Fried Onions and Gravy.

11.00



COLD SANDWICHES ALL 7.50

RARE ROAST SCOTTISH BEEF
w/ Horseradish and Watercress.

GLENARM ORGANIC SMOKED SALMON
w/ Cucumber, Cracked Pepper and Lemon.

HONEY ROAST HAM
w/ Colman's Mustard.

CORONATION CHICKEN
w/ Mango Chutney.

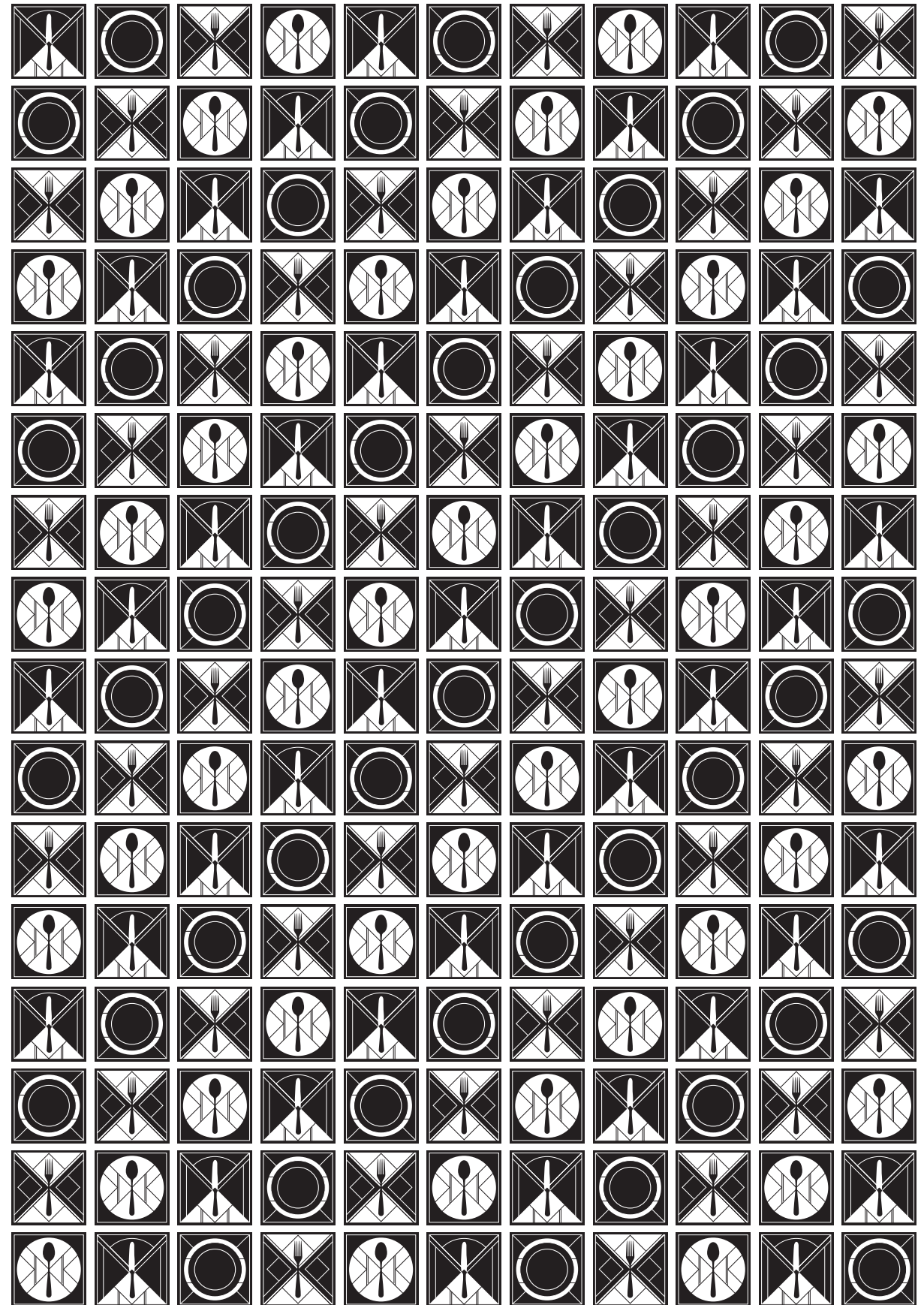
WESTCOMBE CHEDDAR
w/ Fruit Chutney.

CROPWELL BISHOP STILTON AND CRISPY BACON
w/ Creamy Mayonnaise.

OUR SPACE IS YOUR SPACE

RESERVE AN AREA OR TABLE FOR FREE
JUST ASK ONE OF THE TEAM OR VISIT OUR WEBSITE

We care about what we serve you, all the food we serve is fresh, made in our kitchen and cooked to order.
All menus are subject to availability. All major credit cards are accepted. Please ask your server for dishes
that are vegetarian. Some of our food may contain nuts. Fish may have bones. Puddings contain calories. Vat is included.





BALLS BROTHERS
OF LONDON

WWW.BALLSBROTHERS.CO.UK

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