

RESTAURANT



BALLS BROTHERS
OF LONDON



DAILY SPECIALS

A RANGE OF DAILY SPECIALS ARE AVAILABLE.

PLEASE ASK YOUR SERVER FOR
MORE INFORMATION.

CRUSTACEA

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)

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 and Brown Bread & 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



STARTERS AND SALADS

GLENARM ORGANIC SMOKED SALMON

w/ Caper & Shallot Dressing.

9.50

FOIE GRAS TERRINE

w/ Peach Chutney and Toasted Brioche.

12.00

BUBBLE'N'SQUEAK

w/ Duck Egg Fritter and Hollandaise.

6.50

HOUSE SOUP

w/ Farmhouse Breads.

5.50

WILD MUSHROOM RISOTTO

w/ Roquette, Parmesan Shavings and White Truffle Oil.

6.50

SUSSEX GOLDEN CROSS GOAT'S CHEESE & PEAR SALAD

w/ Walnuts & Sherry Dressing.

7.50

ATLANTIC PRAWN & CRAB COCKTAIL

8.50

STEAK TARTARE

w/ Pan Fried Quails Egg.

13.50

SMOKED CHICKEN CAESAR SALAD

7.50



MAIN COURSES

SMOKED HADDOCK & POACHED FREE RANGE EGG

w/ Sautéed Spinach and Hollandaise Sauce.

17.00

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

FILLET OF SALMON

w/ Sautéed Savoy Cabbage & Walnuts and Lemon Beurre Blanc.

14.00

CRISP SKINNED SEABASS

w/ Gently Crushed Herb & Citrus Crème Fraiche Potatoes.

18.00

ROSE VEAL SCHNITZEL

19.00

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

CALF'S LIVER & BACON

w/ Horseradish Mash, Sage Crisps and Reduced Red Wine Veal Jus.

16.00

TARRAGON ROAST CORN FED CHICKEN

w/ Green Vegetable Broth.

15.00

WHOLE RUBBED & ROASTED POUSSIN

w/ Chips and Spiced Coleslaw.

14.00



SLOW ROAST CRISP PORK BELLY

w/ Parsnip Mash, Honey & Thyme Roasted Carrots and Natural Roasting Juices.

15.00

STEAK & KIDNEY PUDDING

w/ Roasted Root Vegetables.

13.00

SUSSEX GOLDEN CROSS GOAT'S CHEESE & PEAR SALAD

w/ Walnuts & Sherry Dressing.

12.00

SMOKED CHICKEN CAESAR SALAD

12.00

WILD MUSHROOM RISOTTO

W/ Roquette, Parmesan Shavings and White Truffle Oil.

12.00

WESTCOMBE CHEDDAR FREE RANGE OMELETTE

w/ Dressed Baby Leaf Salad.

9.00

HOME MADE BUTTERNUT SQUASH & PARMESAN RAVIOLI

w/ Wood Roasted Pepper Coulis.

12.00

STEAK AND FRITES

225G RIB EYE

22.00

200G CENTRE CUT

FILLET

28.00

300G SIRLOIN ON

THE BONE

28.00

All our Herefordshire beef is hand selected & dry aged for a minimum of 28 days for succulence. Choose from: Soft Green Peppercorn Sauce, Béarnaise or Herb Butter.

SIDE DISHES - ALL 4.00

Spinach - Creamed or Sauté

Roast Root Vegetables

Honey & Thyme Carrots

Buttered Green Beans

Baby Leaf Salad

Mixed Tomato Salad

Hand Cut Chips

Creamed Mashed Potatoes

New Potatoes

Artisan Bread Board to Share



DESSERTS - ALL 5.50

FRESH FRUIT PAVLOVA

MADAGASCAN CRÈME BRULÉE

POT AU CHOCOLATE

STICKY TOFFEE PUDDING

w/ Cornish Clotted Cream.

BRAMLEY APPLE CRUMBLE

w/ Vanilla Bean Ice Cream

BRITISH CHEESES - ALL 8.00

CROPWELL BISHOP STILTON

Notes of Dark Chocolate, Aged Leather with Hints of White Wine and Herbs.

WESTCOMBE CHEDDAR

Unpasteurised Aged Cheddar from the Batcombe Vale of Somerset with a Strong, Slightly Peppery Character.

SUSSEX GOLDEN CROSS GOAT'S CHEESE

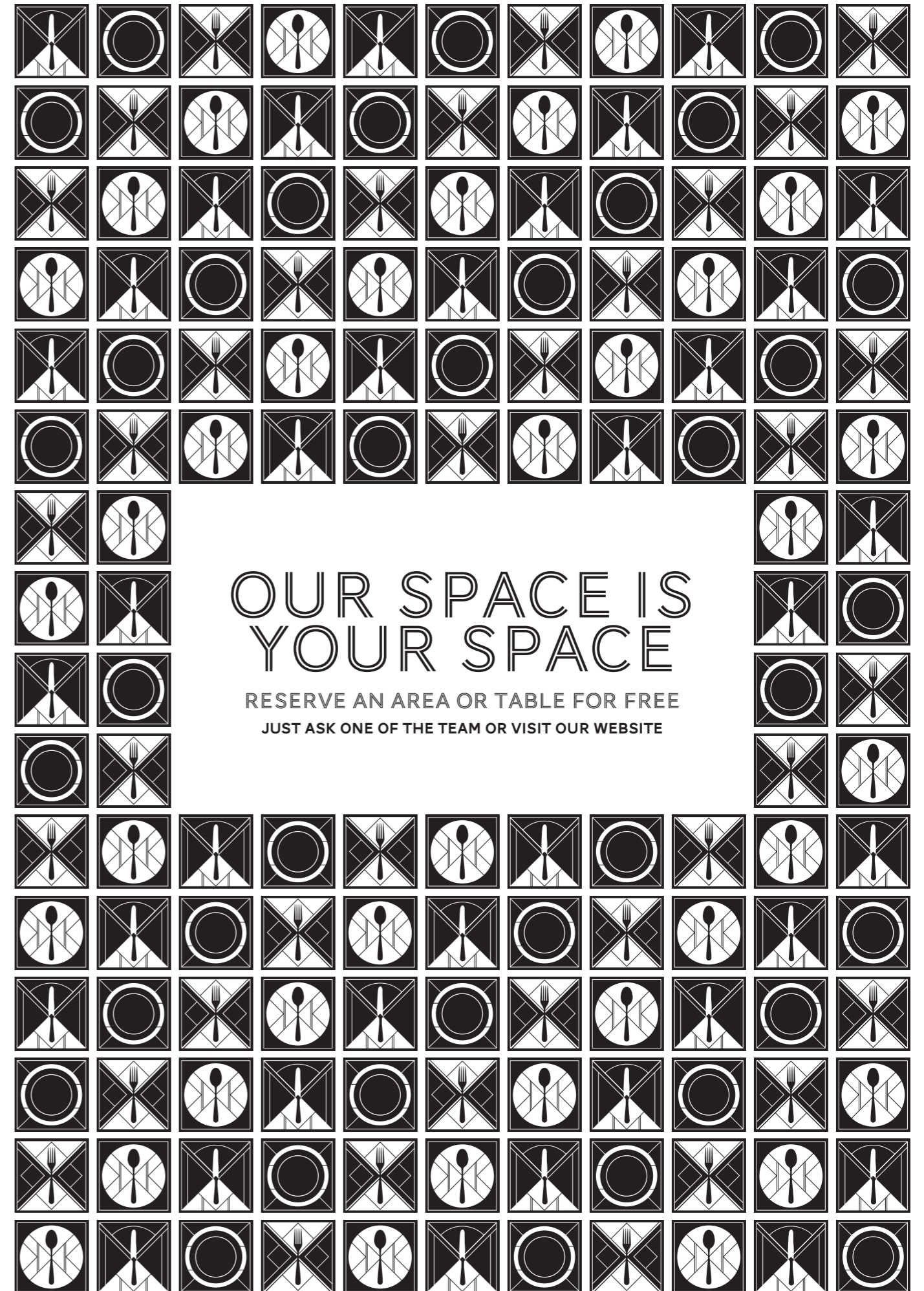
Dusted with Charcoal, Vanilla and Caramel Tones Combined with the Bitterness of Celery and Green Grass.

All Cheeses are Served with Walnut Bread, Fruit Chutney, Stoned Fruits and Peeled Celery.

PORTS & PUDDING WINES

Please see our wine list for our selection.

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.





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WWW.BALLSBROTHERS.CO.UK

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