N°.60

OLD COMPTON STREET

SMALL PLATES

Scallop & black pudding toastie Garlic aïoli	15
Truffle fried chicken	•
Crisp oat fried chicken bound in	9
truffle honey	
Roasted artichoke & saffron tortellini (v)	9/15
Cashew ricotta and preserved lemon	7/13
tortellini, grilled artichokes, sauce vierge	
Crisp beetroot taco (ve)	9
Fragrant fried vegetables, shaved coconut	7
& tamarind with a mango dressing	
London burrata	13
Produced by La Latteria in North Acton,	
creamy burrata served with Isle of Wight	
tomatoes, crisp focaccia & walnut pesto	
King oyster mushroom yakitori (ve)	8/15
Tare sauce, cauliflower & coconut purée,	0,10
toasted peanuts, bang bang dressing	
Spiced calamari	12
With pickled sea vegetables & Korean	12
spiced mayo	
Courgette & pea risotto (ve)	14
	14
Courgette and new season pea risotto with pickled courgette	
•	40
Truffle mac & cheese (v)	10
Parmesan crumb	40
Manchego & Serrano croquettes	10
Paprika aïoli	
BALANS CLASSICS	
The Balans burger	19.5
100% British chuck steak patty, Red Leiceste	er,
smoked bacon, lettuce, dill pickle, tomato &	
red onion marmalade, brioche bun with fries	
Keralan curry	19
Chicken, shrimp or vegetables (v), coconut,	
cashews, jasmine rice	
Squid ink linguine	18
Preserved lemon, tomato, fennel & squid	
dressing, bottarga	
Fish & chips	17.5
Haddock from the British Isles, hand-cut	
chips & mushy peas	
Rib-eye steak	35
Smoked bone marrow butter, burnt onion	
and mushroom ketchup, hand-cut chips &	

truffle mac and cheese

BIG PLATES

Pan-roastea sea bream	20
With crisp sea purslane, new season potatoe in a mussel, chive & samphire sauce	S
Spring lamb bon bon	25
New season braised lamb, burnt baby leeks, salsa verde, faro with a tahini dressing	
Suffolk pork tomahawk	25
Brined Suffolk pork, charred Jersey Royals, apple & chicory, burnt apple dressing	
Hot smoked salmon grain salad	20.5
Mixed grains with fresh herbs, peas, beetroot, shaved fennel, roasted peppers & pumpkin seeds in a lemon & pomegranate dressing.	
Korean vegan burger (ve)	18.5
Moving Mountains B12 patty dressed in Bulgogi sauce topped with crisp tempura spring onion with fries	
Olive brined chicken	19
With butter beans, baby spinach & pistachio sauce	
Roast cauliflower galette (ve)	16.5
Puff pastry with burnt cauliflower purée, romesco sauce, watercress & pickled radish	

SIDES

Crispy Balans potatoes, fries or hand-cut chips	5
Cornish mid potatoes with garden herbs	4.5
Spinach	4.5
Fried corn ribs with garlic & rosemary salt	4.5
Hispi cabbage	4.5
Parmesan (option to make vegan)	
Mixed leaf salad	3.5
With Balans house dressing	

