

Nº.60
BALANS

OLD COMPTON STREET

SNACKS TO SHARE

Fried lasagne	5.5	Whipped cod's roe	7
Bite-sized pieces of lasagne coated in crisp breadcrumbs with garlic aioli		Smooth, smoked cod's roe seasoned with paprika, served with a hand-made kale & linseed cracker	
Potato flatbread with date butter (v)	7	Gordal olives (vg)	6.5
Manchego & Serrano croquettes	6	Big, juicy green olives from Andalucía	
With paprika aioli		Parmesan & truffle nuts	6.5

STARTERS

Pork, guineafowl & pistachio terrine	12	Torched Baron Bigod	9.5
Served with an apple and mild Guindilla chilli purée & crisp pork skin		A Brie-style cheese made in Suffolk, lightly torched and served with Korean spiced honey and a hand-made kale & linseed cracker	
Roasted Delica pumpkin	10	Scallop & cauliflower risotto	18
Roasted with rose harissa on a bed of white bean purée with fried broad beans and a coconut & rose harissa dressing		Caramelised cauliflower risotto topped with charred scallops, crisp parsnip, N'duja & walnut pesto	
Truffle chicken taco	10	Hot smoked salmon	11/20.5
Parmesan and oat crusted buttermilk chicken, cream cheese, drizzled with a truffle & marjoram honey		With mixed grains, toasted seeds and a lemon & pomegranate dressing	

MAINS

Olive brined chicken	20	Grilled octopus	28
Roasted, brined chicken with orzo pasta, a smoked tomato tapenade, charred chicory & chicken aioli		Galician octopus, torched pepper relish and a chickpea stew, served with Jalapeño & cheese cornbread	
Beef & pistachio filo pie	22	Butternut squash girella (vg)	22
Ground beef flavoured with aromatic Persian spices and pistachios, served with a light aubergine purée, charred tenderstem broccoli & a tahini dressing		Hand-made ravioli spiral, stuffed with a roasted butternut squash, chestnut and cashew purée, served with mushrooms, spinach & a rich, slow-cooked tomato sauce	
Pan roasted sea bream	23	The No.60 burger	21.5
With roasted Jerusalem artichokes, Cavolo Nero and a mussel & chive cream sauce		100% chuck steak patty, Somerset Oglesfield cheese, smoked bacon in a brioche bun, with Parmesan fries & a crisp onion flower.	
Rib-eye steak	35	Served pink, unless requested otherwise	
28 day aged rib-eye steak, smoked bone marrow butter, burnt onion and mushroom ketchup, hand-cut chips and truffle mac & cheese			

SIDES

Pickled salad with garden herbs (vg)	5	Crisp mille feuille potatoes (v)	5.5
A selection of in-house pickled vegetables with fresh garden herbs		With garlic aioli	
Runner beans, charred hispi & skin roasted onions (vg)	5	Parmesan fries	6.5

FOLLOW US FOR FUN & FROLICS @BALANSLONDON

Please inform your server of any allergies
 (vg) vegan (v) vegetarian