

Nº.60  
**BALANS**

OLD COMPTON STREET

SNACKS TO SHARE

<b>Lobster hot-dog</b>	9	<b>Bagna cauda</b>	7
Butter poached lobster, crispy onion furikake, gochujang ketchup, kewpie mayo & spring onions		Blended garlic, anchovies and olive oil with crudités	
<b>Spanakopita</b>	7	<b>Potato flatbread with date butter (v)</b>	7
Spinach and ricotta filo cigar, whipped feta & smoked tomato		<b>Gordal olives (ve)</b>	6.5
		Big, juicy green olives from Andalucía	

STARTERS

<b>Glazed pig cheeks</b>	12	<b>Goat's cheese salad (v)</b>	10
Summer squash purée with tempura ricotta courgette flower & molasses glaze		Driftwood goat's cheese, roasted beets, salted pecans, orange gel & bitter leaf salad	
<b>Gnudi ricotta gnocchi (v)</b>	10/18	<b>Pan fried scallops</b>	15
Rich tomato sauce, roasted fennel, olive, basil & confit garlic dressing		Minted pea purée, crispy potatoes, capers, gherkin & dill emulsion	
<b>Truffle chicken taco</b>	11	<b>Whole grilled mackerel</b>	12
Parmesan and oat crusted buttermilk chicken, cream cheese, drizzled with a truffle & marjoram honey		Burnt pineapple, chilli and mint salsa & chimichurri dressing	
<b>Summer squash schnitzel (ve)</b>	10/18	<b>Ancient grains &amp; vegetable salad (ve)</b>	12
Pumpkin seed pangrattato, squash ketchup, a warm dill and crispy onion potato salad & apple slaw		Roasted fennel, grilled courgette, toasted walnuts, orange & grain mustard dressing	

MAINS

<b>Roasted chicken supreme</b>	20	<b>Cornish monkfish steak</b>	26
Parmesan gnocchi, leek and black garlic purée & truffle chicken jus		Coriander yoghurt, masala potatoes, aubergine pickle & curry oil	
<b>Keralan Curry</b>	19	<b>Lamb rump</b>	24
Chicken, shrimp or vegetables (v), coconut, cashews, jasmine rice		Lamb shoulder croquette, courgette rosti, confit tomatoes & a ramson and green olive sauce	
<b>Oven roasted Peterhead cod</b>	21	<b>The No.60 burger</b>	22
Jersey Royals, pea velouté, crispy Woodland Farm egg & wild garlic oil		100% chuck steak patty, Red Leicester cheese, smoked bacon, sticky onions in a brioche bun & Parmesan fries	
<b>Rib-eye steak</b>	35	<b>Nettle fettuccine (ve)</b>	18
28 day aged rib-eye steak, burnt onion and mushroom ketchup, hand-cut chips and truffle mac & cheese		Wild garlic pesto, asparagus, confit tomato, feves, lemon & vegan Parmesan	

SIDES

<b>Crisp salad</b>	5	<b>Jersey Royals potatoes</b>	5.5
A selection of lettuce with fresh garden herbs & house dressing		Seaweed butter	
<b>Stir fry courgette &amp; long-stem broccoli</b>	5	<b>Parmesan fries</b>	5

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

## Welcome to DINNER at No.60

Balans No.60 has been sharing great times with our guests in the heart of Soho for 30 years. Fantastic food is always at the core of time spent with friends and family here at Balans and we are proud of the care and attention to detail our team put into each and every dish, using the highest quality ingredients and working with amazing suppliers and producers.

Fenns of Piccadilly, who can trace their roots back to 1898 in Berwick Street Market, have been supplying us with their high quality meat, poultry and game for over 20 years.

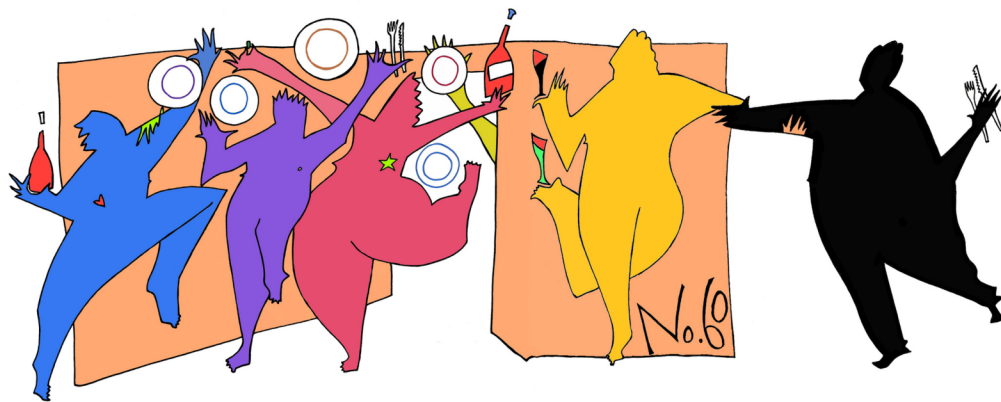
As you can imagine, we get through a lot of eggs in our restaurants, and each one is sourced from Woodlands Farm in Kent. They raise healthy, happy free range hens and are committed to the highest welfare standards, resulting in eggs with gloriously rich and golden yolks.

We believe every guest that comes through our door deserves the very best food, drinks and service. Our Executive Chef Steve Wilson has crafted this menu using the very best ingredients from the British Isles, sharing his passion for seasonal UK produce and showcasing them using innovative flavour combinations and techniques.

Foraged wild garlic features in several dishes on the menu, giving its vibrant green colour and subtle fragrant flavour. We've selected the highest quality meat, fish and seafood that are in the peak of their season, such as tender and melt in the mouth lobster, lamb and monkfish. Each dish is adorned with fresh and seasonal vegetables, herbs and flavoursome sauces and dressings.

Across the menu, you'll also notice ingredients from further afield. We've incorporated flavours from Europe and the Mediterranean, such as the Italian bagna cauda, Andalucian Gordal olives and the Greek filo pie spanakopita. Our Keralan curry uses aromatic flavours from Southern India, whilst the lobster hotdog uses the Korean red chilli paste gochujang and furikake from Japan.

We hope you enjoy your dinner at No.60 and welcome any feedback.



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