Nº.60 BALANS OLD COMPTON STREET

SNACKS TO SHARE

Lobster hot-dogs	9	Roasted artichokes	8
Butter poached lobster, crispy onion furikake, gochujang ketchup, kewpie may & spring onions)	Confit garlic, parmesan & lemon oil Gordal olives (ve)	
Spanakopita	7	Big, juicy green olives from Andalucía	
Spinach and ricotta filo cigar, whipped feta & smoked tomato		Potato flatbread with date butter (v)	7
STARTERS			
Ham hock and tarragon croquettes	10	Goat's cheese salad (v)	2/19
Cauliflower cheese purée & homemade Piccalilli		Driftwood goat's cheese, roasted beets, salted pecans, orange gel & bitter leaf salad	d
Twice baked cheese soufflé (v)	11	Pan fried scallops	16
Cheese sauce, apple, roasted grapes & caramelised pecans		Minted pea purée, crispy potatoes, capers, gherkin & dill emulsion	
Truffle chicken tacos	12	Chargrilled king prawn	15
Parmesan and oat crusted buttermilk chicken, cream cheese, drizzled with a		Grilled artichokes, saffron aioli, parsley & lemon	
truffle & marjoram honey	40/40	8 8 7	12.5
Roasted squash, toasted pumpkin seeds, truffle oil & crispy sage	10/18	Roasted fennel, carrots, toasted walnuts, orange & grain mustard dressing	
MAINS			
Roasted chicken supreme	21.5	Roasted cod	22.5
Parmesan gnocchi, leek and black garlic purée & truffle chicken jus		Champ, cumin cabbage & a seasonal mushroom sauce	
Dopiaza curry	21	Confit pork belly	21
Chicken, shrimp or vegetables (ve), Indian spices, crispy onions & jasmine rice	2	Thyme roasted swede and carrot, red wine lentils, crackling & caramelised apple	!
Chargrilled tuna	24	The No.60 burger	18
Warm roasted potato, fennel and radicchic salad, preserved lemon, black olive & tomato dressing)	100% chuck steak patty, Red Leicester cheese, smoked bacon, sticky onions in a brioche bun	
Rib-eye steak	35	Truffle & girolle fettuccine (ve)	18
28 day aged rib-eye steak, bone marrow butter, burnt onion and mushroom ketchu hand-cut chips and truffle mac & cheese	p,	Roasted girolles, Swiss Chard, parsley & vegan Parmesan	
SIDES			
Crisp salad	5	New potatoes	5.5
A selection of lettuce with fresh garden		Seaweed butter	
		Sea weed batter	
herbs & house dressing Roasted seasonal vegetables	5	Parmesan fries	5

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.

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 Andalucian Gordal olives and the Greek filo pie spanakopita. Our Dopiaza 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.



