BALANS

EST. SOHO 1987

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OUR FAMOUS PANCAKES & FRENCH TOAST

American pancakes (v) 13.5

French Toast (v) 13

Fried chicken pancakes 14.5

With warm maple butter & a choice of bacon, banana or fresh berries

Eggy brioche with caramelised apples, oat granola & agave syrup

With kimchi salad, oat fried chicken & spicy Korean honey

Try our vegan fresh berries or banana pancakes

Proudly serving Julius Meinl premium coffee, using the finest Arabica coffee beans from high quality farms all over the world



ADD-ONS

Halloumi, chorizo, crushed avocado	4.5	Grilled chicken	6
Two Cumberland sausages	5.5	H. Forman smoked salmon	8
Bacon, mushroom, cheese, black pudding, baked beans	3	Two pancakes & fresh berries	7.5
Crispy Balans potatoes	4.5	Hash browns	4.5
		Sourdough or gluten free	
Egg (your way)	2.8	(add iam or marmalade +1.5)	

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DINNER

BIG PLATES

SANDWICHES & SALADS

The Balans burger	20.5	BBQ half chicken	20
100% British chuck steak patty, Red Leiceste smoked bacon, lettuce, dill pickle, tomato &	Roasted chicken, Balans BBQ sauce with smokey beans & coleslaw		
onion marmalade in a brioche bun with fries		Thai red curry	19
Smashed avocado burger (ve)	20.5	Chicken, shrimp or vegetables in a Thai red	
Moving Mountains patty, vegan dill mayo, vegan bacon, lettuce & tomato with fries		curry sauce with cashews & a choice of jasmine rice or egg noodles	
Katsu chicken doughnut	15	Greek plate	15
Panko chicken thigh, katsu mayo, pickled carrot slaw & fries		Tzatziki, taramasalata, hummus, dolmades, feta & olive dressed salad, flatbread	
Non fish burger (ve)	15	Traditional Fish & Chips	17.5
Moving Mountains fish finger, frickles, vegan tartare sauce, lettuce & fries		Beer battered haddock, hand-cut chips, mushy peas & tartare sauce	
Cobb salad	19	Truffle mushroom risotto (ve)	15
Chicken, bacon, Cashel Blue cheese, avocad water cress, Woodlands Farm egg, ranch dre		Seasonal mushrooms, Parmesan, parsley & truffle oil	
crisp shallots (without chicken and bacoi	n 14.5)	Chicken enchiladas	16
Sweet potato & goat's cheese salad (v)	16	Black beans, spiced tomato sauce in a grilled tortilla with melted Mexicana cheese	
Roasted sweet potatoes, caramelised goats		& sour cream	
cheese, freekeh, fire roasted peppers & haze	Inuts	Roasted cod	20
SMALL PLATES		Braised puy lentils, roasted artichokes & buttered kale	
Manchego & Serrano croquettes	10	Beef Bourguignon	19
Paprika aïoli		Braised beef in a rich red wine, bacon and	
Truffle mac & cheese (v)	10	mushroom sauce, carrot & swede puree,	
Cheddar crumb		mashed potatoes	24
Gambas Pil Pil	12.5	Rib-eye steak	31
Sautéed prawns in garlic and chilli oil, chargrilled bread, lemon & parsley		28 day aged rib-eye steak with house salad, pickled shallots, hand-cut chips & béarnaise sauce	
Truffle fried chicken	10	Shepherd's pie	17.5
Crisp oat fried chicken bound in truffle honey		Mince lamb in a rich gravy, cheesy mash	17.0
Quesadilla (v)	9	potatoes and seasonal roasted vegetables	
Crispy tortilla with Mexicana cheese, spring onion, tomatillo & chipotle salsa, sour cream	ı	SIDES Fries or hand-cut chips	5
Harissa roasted cauliflower tacos (ve)	9	Tires of hand-out onlys	J
Coriander hummus, dukkah, pomegranate dressing & coriander cress		Crispy Balans potatoes	4.5
Aubergine Parmigiano (ve)	10/18	New potatoes with rosemary oil	4.5
Roasted aubergine, rich tomato sauce & vega parmesan		Spinach	4.5
•		Mixed leaf salad	4.5
		Roasted seasonal vegetables	4.5

Extra sauces