

# Balfour Flatbreads

## Menu, ideal for 2 to share

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### From the land

#### The Oast House

Cured ham, olive and mushrooms

£30

### Suggested wine pairings

*Luke's Pinot Noir*

£11.50 175ml

#### The Strackney

Smoked chicken, baby onion, basil pesto and pine nuts

£30

*Leslie's Reserve Gold NV*

£10.00 125ml

#### The Eight-Acre

Spiced lamb, halloumi, pickled red onion, sundried tomato, courgette, aubergine, oregano and mint

£30

*Jake's IPA*

£6.00 Pint

### From the field

#### The Nannette's

Roasted Mediterranean vegetables, olives and herbs (V)

£30

*Liberty's Bacchus*

£9.00 175ml

### From the sea

#### The Foxridge

Roasted pepper, chorizo, smoked chicken and prawn

£30

*Springfield Chardonnay*

£9.00 175ml

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**Please specify allergies:**



**Table Number:**

All items are subject to availability and may be substituted for a similar item depending upon supply. If you suffer from allergies, please let a member of the team know before ordering. Please note that our kitchen handles nut products. A discretionary 10% service charge will be applied to the bill. All flatbreads are served with rocket leaves and house dressing. Gluten free bases and vegan mozzarella are available on request.

# Balfour Sharing Platters

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Create your own sharing platter | All served with a selection of breads, crackers, olives, quince, grapes and chutney. Please tick the six different items you would like and hand to a member of staff. 6 item platter £35

## From the land

- English roasted ham  
with Jake's IPA and rhubarb chutney
- Cured pork collar  
Moon's Green charcuterie
- Chicken rillettes  
with garlic and thyme
- Smoked chicken breast  
with tarragon pesto
- Summer herb pork saucisson  
Moon's Green charcuterie
- Moon's Green beer sticks  
Moon's Green charcuterie

## From the dairy

- Sussex Charmer |  
Cow/Hard/Unpasteurised  
Bookham and Harrison farms, Sussex
- Kentish Blue | Cow/Blue  
Hard/Unpasteurised  
Kingcott Dairy, Staplehurst
- Truffle Ewe | Ewes/ Semi-Hard/Pasteurised  
High weald Dairy, Sussex
- Bowyers Brie | Cow/Soft/Pasteurised  
Cheese makers of Canterbury
- Smoked Winterdale Cow/Hard/Unpasteurised  
Winterdale Dairies, Wrotham

## From the sea

- Black caviar  
from herring
- Pickled herring  
with onion and dill
- Brown crab pâté  
with coriander and lime
- Salmon, rainbow trout and smoked  
haddock mousse  
with lemon and cream
- Local cockles  
with garlic & parsley butter

## From the field

- Roasted Pepperonata  
with tomato and red onion
- Balsamic baby onions  
in sweet pickle
- Spiced poached peaches  
in Jake's Cider and estate honey
- Kentish potato salad  
with radish, celery and cress
- Padron peppers  
with smoked sea salt
- Pea and mint hummus  
vegetable crudité

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