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BALLS  
BROTHERS  
LONDON  
EST. 1860

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# PRE-ORDER MENU

# OUR VENUES

## AUSTIN FRIARS

⊕ LIVERPOOL STREET

🍷 350 STANDING / 180 SEATED

## MINSTER COURT

⊕ MONUMENT

🍷 500 STANDING / 350 SEATED





# BEER AND CIDER PACKAGES

## BUNDLE BOX

£115

6 x beer bottles (Heineken, Estrella, Sol)  
4 x Old Mout  
2 x Selected house White, Red or Rosé wine

## BEER BOX

£140

24 x beer bottles (Heineken, Estrella, Sol)

## MULTI BOX

£140

15 x beer bottles (Heineken, Estrella, Sol)  
2 x Selected house White, Red or Rosé wine

## CIDER PACKAGE

£230

36 x Old Mout

## MIXED PACKAGE

£225

24 x beer bottles (Heineken, Estrella, Sol)  
6 x Old Mout  
2 x Selected house White, Red or Rosé wine

## BEER PACKAGE

£270

48 x beer bottles (Heineken, Estrella, Sol)

Want to add more to your package?  
Speak to our team today!

# PRE-ORDER PACKAGES

## MIX & MATCH

Reserve an area in our bar and have some drinks and nibbles waiting for your arrival.

We tailor our packages to suit any of your requirements

## PROSECCO

£70.00 / £140.00

Enjoy two or four bottle of prosecco

*Galanti*

## WINE

£95.00

Take your pick! Enjoy four bottles from our selection below:

Combine  
El Veler Verdejo *or*  
Tempranillo 'Caminante', Vina Albergad *or*  
Cinsault Rosé, Granfort

£135.00

Take your pick! Enjoy four bottles from our selection below:

Combine  
Sauvignon Blanc, 'Still Life' *or*  
Picpoul de Pinet, Chateau de la Mirande  
&  
Pinot Noir, La Boussole *or*  
Salice Salentino Riserva, Marchese di Borgosole *or*  
Réserve de Gassac Rosé, Pays de l'Hérault

£165.00

Take your pick! Enjoy four bottles from our selection below:

Combine  
Gavi di Tassarolo "La Fornace" *or*  
Mâcon Chardonnay, Les Cadoles *or*  
Rioja Crianza 'Alfaro', Vinos Heraclio  
*with*  
Malbec Ballena del Sur *or even*  
Provence Rosé, Château d'Ollières

£350.00

Enjoy the below four bottles:

Combine  
X2 Volnay 1er Cru "Clos Des Chenes"  
&  
X2 Meursault, Jean Javillier



## BOARDS

### THE BALLS BROTHERS

£35

Hummus and flatbreads (PB),  
crispy squid & aioli,  
sticky honey-mustard sausages,  
grilled padrón peppers, sea salt (PB),  
truffle mayo,  
buttermilk fried chicken,  
blue cheese mayo

### THE VEGETARIAN

£30

Crispy Brie bites with truffle mayo,  
hummus & flatbread (PB),  
beetroot falafels,  
grilled padrón peppers, sea salt (PB),  
Halloumi fires, spicy mayo (V)

### PIE BOARD

£35

Steak & horseradish  
coronation chickpea (PB)  
chicken & thyme  
Gravy boat, English mustard

### CHARCUTERIE

£35

A selection of Italian &  
Spanish cured meats,  
bread sticks, toast, pickles

### DESSERT BOARD

£20

Brownie bites,  
mini lemon posset,  
vegan passion fruit cheesecake,  
mini meringues, vanilla cream,  
strawberry sauce

### CHEESE

£30

Lincolnshire Poacher,  
Brie de meux,  
Colston Bassett stilton,  
crackers, chutney,  
celery, apple (V)

*(PB) Plant based | (DIF) Dairy ingredient free | (GIF) Gluten ingredient free*

# CANAPÉ

Four for £12.00 per head

Six for £17.00 per head

Eight for £20.00 per head

Smoked salmon, cucumber,  
crème fraîche (GIF)

Crispy panko prawns, wasabi mayo

Mushroom arancini (v)

Vegetable spring roll,  
soya & ginger dipping sauce (v)

Brie bites, truffle mayonnaise (v)

Parma ham, rocket & parmesan (GIF)

Chicken liver parfait on toast, onion jam

Tuna tartare, avocado puree,  
sesame & soya dressing

Goats cheesecake, red onion jam (v)

Chickpea falafel, herb yoghurt  
(PB) (GIF) (DIF)

Tomato tartare, basil emulsion,  
vegan feta (PB) (GIF) (DIF)

'Nudja croquette, safron ailoi

Mini lamb kofta,  
cucumber & mint yoghurt (GIF)

*(PB) Plant based | (DIF) Dairy ingredient free |  
(GIF) Gluten ingredient free*



# BOWLS

Min ten people  
(Allow five bowls per person)

**Shepherd's pie**  
slow roasted shoulder of lamb,  
buttered mash, roasted roots (GIF)  
£7.00

**Buttermilk fired chicken,**  
hot sauce, fennel & cabbage slaw,  
blue cheese mayonnaise  
£7.50

**Salmon fishcake,**  
crushed potato salad,  
capers watercress, lemon  
£6.00

**Halloumi & beetroot falafel**  
hummus, parsley & pickle salad  
(V) (PB upon request)  
£5.00

**Cauliflower chilli 'no carne',**  
tortilla chips, pico, guacamole (PB) (GIF) (DIF)  
£6.00

**Traditional beer battered haddock & chips**  
mushy peas, tartare sauce (GIF upon request)  
£7.00

**Roast chicken Caesar**  
gem lettuce, anchovy dressing,  
parmesan, croutons (GIF upon request)  
£6.00

**Pea tortellini,**  
broad beans, peas, lemon butter,  
peashots (V) (PB upon request)  
£6.00

**Crispy duck & watermelon**  
soy sesame, bean sprouts, coriander  
(PB upon request) (GIF upon request)  
£6.00

*(PB) Plant based | (DIF) Dairy ingredient free | (GIF) Gluten ingredient free*



# FRUITS DE MER BUFFET

£70.00 per head  
without lobster

£90.00 per head  
with lobster

*All served with fresh bread and condiments*

Boiled Atlantic prawns (GIF)

London cure smoked salmon (GIF)

Hand picked Cornish crab (GIF)

Canadian lobsters (GIF)  
*(1/2 per person)*

Smoked mackerel pâté (GIF)

Caesar salad  
rosemary croutons, cos, parmesan,  
anchovy dressing

Cornish potato salad  
capers, parsley, spring onion, dill (PB)

Heritage tomato & red onion salad  
Steamed Basmati rice, coriander,  
black pepper, lemon (PB)

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## SILVER MENU

Two courses £30.00 / Three courses £35.00

Heritage white onion soup,  
madras oil, crisp curried shallots  
(PB) (GIF upon request)

Chicken liver parfait  
onion marmalade, cornichon, toast  
(GIF upon request)

Prawn cocktail  
gem lettuce, Marie Rose, lemon  
(GIF upon request)

Free range chicken, ham & leek pie  
new potatoes, green beans

Roast fillet of hake  
Crushed new potatoes, green beans,  
warm tartare sauce (GIF)

Spinach & ricotta cannelloni (V)  
(PB upon request)

230g dry aged ribeye steak,  
charred tomato, watercress, fries,  
peppercorn sauce (GIF)  
(+£12 supplement)

Sticky toffee pudding  
toffee sauce, double cream (V)

Lemon posset,  
raspberry sorbet

Passion fruit cheesecake,  
tropical fruit salad, mango sorbet  
(PB) (GIF) (DIF)

Bread & butter £3 | Bread & olives £4  
Tea & coffee £2

## GOLD MENU

Two courses £40 / Three courses £45

Tuscan burrata,  
heirloom tomato, basil, crispy oil,  
house focaccia (V) (GIF upon request)

Angus beef carpaccio  
capers, rocket, mustard mayonnaise (GIF)

Oak smoked salmon  
capers, lemon, horseradish cream,  
pickled cucumber (GIF upon request)

Red wine braised shoulder of beef,  
truffle mashed potato, green beans,  
red wine sauce (GIF)

Grilled fillet of salmon  
spring onion & herb potato cake, green beans,  
tomato and herb dressing (GIF upon request)

Pea tortellini  
broad beans, peas, lemon butter sauce  
(V) (PB upon request)

230g dry aged ribeye steak  
charred tomato, watercress, fries, peppercorn sauce\*  
(+£10 supplement)

Chocolate ganache tart  
sea salt, whipped crème fraîche (V)

Passionfruit cheesecake  
tropical fruit salad, mango sorbet (PB) (GIF) (DIF)

Lemon tart,  
raspberry sorbet (PB)

Bread & butter £3 | Bread & olives £4  
Tea & coffee £2

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# PLATINUM MENU

Three courses £65

Oak smoked salmon,  
salmon rillette and salmon fishcake,  
pickled cucumber salad, melba toast (GIF upon request)

## Burrata

wood roasted peppers, tomato,  
chilli, parmesan crisp, grilled focaccia (V) (GIF upon request)

Cured duck breast,  
leg sausage roll, pickled walnut ketchup,  
apple salad (GIF upon request)

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## Truffle & Champagne risotto

wild mushrooms, parsley, parmesan (V) (PB on request)

## Roasted rack of lamb

potato gratin, wilted spinach, red wine sauce (GIF)

## Angus beef

Seared beef fillet, braised short rib, confit carrot,  
green beans, truffle mash red wine sauce (GIF)

## Roasted fillet of seabass

herb crushed potatoes green beans, crispy leeks,  
chive oil, lemon & prawn butter sauce (GIF)

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## Dark chocolate tart

salted caramel, coco crumble, salted caramel  
ice cream (V)

## Lemon tart,

raspberry gel, raspberry sorbet, honey tuile (PB)

Selection of British & French cheeses  
crackers, chutney

Bread & butter £3    Bread & olives £4  
Tea & coffee £2

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