



# FOOD

## SHARING PLATTERS

### THE BALLS BROTHERS' CLASSIC BOARD £25

LONDONER COCKTAIL SAUSAGES, MINI CHEESEBURGERS, GIANT POTATO WEDGES, FISH & CHIPS AND ROSEMARY-CRUMBED CHICKEN, WITH A SELECTION OF DIPS

### THE SEAFOOD BOARD £25

GLENARM ORGANIC SMOKED SALMON, ATLANTIC PRAWNS, HOT-SMOKED TROUT AND POTTED SHRIMPS WITH TOAST AND GRANARY BREAD

### THE BRITISH ARTISAN CHEESE BOARD £25

PLEASE ASK FOR TODAY'S SELECTION, SERVED WITH OATCAKES, GRANARY BREAD AND FRUIT CHUTNEY

### THE CURED MEAT BOARD £25

PROSCIUTTO, SALAMI, CHORIZO AND COPPA WITH SUNBLAZED TOMATOES, MARINATED OLIVES AND GRILLED CIABATTA

## NIBBLES

### PORK LONDONER COCKTAIL SAUSAGES £6

GLAZED WITH HONEY MUSTARD

### CHUNKY CHIPS £5

WITH TRUFFLE OIL AND PARMESAN

### 1/2 DOZEN QUAILS' EGGS £5.5

WITH CELERY SALT

### THE COLONEL'S PORK PIE £5.5

WITH PICCALILLI

### GIANT POTATO WEDGES £5

WITH SOUR CREAM & CHIVES

### MINI CHEESEBURGERS £6

### MINI FISH & CHIPS £5.5

### ROSEMARY-CRUMBED CHICKEN £5.5

WITH HONEY MUSTARD

### MINI CHORIZO SAUSAGES £6

### FRENCH FRIES £4



# BALLS BROTHERS

.... OF LONDON ....

## COCKTAILS & NIBBLES



# BALLS BROTHERS

.... OF LONDON ....

Please ask for our vegetarian options | Some dishes may contain nuts or traces of nuts. Prices include VAT

BALLSBROTHERS.CO.UK





# COCKTAILS

## CLASSIC

### MARGARITA

£7

OLMECA TEQUILA, COINTREAU & FRESH LIME JUICE, SERVED STRAIGHT UP. SALT OPTIONAL

*Named after the Spanish word for 'daisy', our recipe dates from the 1950s*

### MOJITO

£7.5

BACARDI SUPERIOR, FRESH LIME & SUGAR MUDDLED WITH MINT, SERVED LONG & TOPPED WITH SODA

*Made in Cuba with 'Yerba Buena', we have sourced mint that is as close to that tropical species as possible for an authentic clean & crisp taste*

### COSMOPOLITAN

£7

ABSOLUT CITRON, COINTREAU, FRESH LIME & CRANBERRY JUICE, SERVED STRAIGHT UP

*A demonstration of parallel evolution, this drink was created by several bartenders independently in the late 1970s. We feel this is the best of the recipes*

### DAIQUIRI

£7

BACARDI SUPERIOR, FRESH LIME & CANE SYRUP, SERVED STRAIGHT UP

*Created in 1896 by a group of mining engineers in the small town of Daiquiri in Northern Cuba when they ran out of gin, we use the original white rum, Bacardi*

### MAI TAI

£7.5

BACARDI 8YR OLD, ORANGE CURAÇAO, ALMOND SYRUP & FRESH LIME, SERVED ON THE ROCKS

*Created by Victor Bergeron a.k.a. Trader Vic in Oakland in 1944. Named after the exclamation 'out of this world!' in Polynesian &, in our opinion, the very best of the 'Tiki' drinks*

### DRY MARTINI / VODKA MARTINI

£7.5

TANQUERAY No10 OR GREY GOOSE STIRRED WITH DRY VERMOUTH, GARNISHED WITH OLIVES OR A TWIST OF LEMON

*The world's most iconic cocktail, we make it to your specifications: choose the spirit, the amount of vermouth (our house recipe is 7:1) & the garnish*

### CAIPIRINHA

£7

SAGATIBA CACHAÇA, MUDDLED LIME & BROWN SUGAR STIRRED WITH CRUSHED ICE

*The national drink of Brazil, with a myriad of different recipes & methods, ours is the product of much experimentation to get the right balance of sweet, sour & spirit*

### TOM COLLINS

£7.5

BOMBAY SAPPHIRE GIN, FRESH LEMON JUICE, CANE SYRUP & SODA, SERVED LONG

*The first mention of this drink is from Jerry Thomas' seminal 1876 cocktail book 'The Bartender's Guide' & was invented just a couple of years earlier in New York*

### LONG ISLAND ICED TEA

£7

A BLEND OF FIVE WHITE SPIRITS, SERVED LONG WITH LEMON JUICE & COCA-COLA

*Created By Robert "Rosebud" Butt at the Long Island Hotel in 1972, this is one of the few multi ingredient drinks that works, making a drink that is dangerously quaffable*

### BLOODY MARY

£7

ERISTOFF VODKA & TOMATO JUICES ROLLED WITH TABASCO, WORCESTERSHIRE SAUCE & SPICES

*Created by Fernand Petiot in Harry's New York Bar in Paris in 1921, we follow his original recipe. If you want more kick please ask your bartender*



# COCKTAILS

## SEASONAL

### MARMALADE FIZZ

£7.5

CHASE MARMALADE VODKA, ANGOSTURA ORANGE BITTERS & PROSECCO CONTI D'ARCO

*Chase is a premium English vodka produced in Herefordshire from potatoes giving a very smooth, almost creamy character. The marmalade vodka is made with all natural ingredients to produce a rounded orange flavour*

### SUMMER CUP

£7.5

SIPSMITH SUMMER CUP, LEMONS, ORANGES, MINT, CUCUMBER & STRAWBERRIES, SERVED LONG, TOPPED WITH LEMONADE

*Sipsmith is a small batch gin made in London by a team of spirit enthusiasts; this delicious drink uses their new Summer Cup. Based on their gin, with the addition of cucumber, lemon verbena & a hint of Earl Grey, we add lots of summer fruits & lemonade for the ultimate lazy summer's day cocktail*



## SPARKLING

### BELLINI

£8

WHITE PEACH PURÉE STIRRED THROUGH WITH PROSECCO CONTI D'ARCO

*Created by Giuseppe Cipriani in Harry's Bar in Venice. The Bellini is named after his favourite Renaissance artist, the pairing of Prosecco, which is noted for its flavours of stone fruit, follows on from the Italian tradition of marinating peaches in wine for a simple, authentic & delicious cocktail*

### KIR ROYALE

£8

CRÈME DE CASSIS LIGHTLY STIRRED WITH HEIDSIECK MONOPOLE CHAMPAGNE

*The original drink known as Blanc-Cassis, was originally made with still wine, the name we recognise coming from the Mayor of Dijon, Félix Kir, who used it to showcase his region's finest products. He substituted Champagne when serving visiting dignitaries, creating a far more delicious variation*

### CLASSIC CHAMPAGNE COCKTAIL

£8

COURVOISIER VS COGNAC POURED OVER AN ANGOSTURA LACED SUGAR CUBE & TOPPED WITH HEIDSIECK MONOPOLE CHAMPAGNE.

*Appearing in Jerry Thomas' 'The Bon Vivant's Companion', published in 1862, this is one of the oldest unchanged cocktail recipes we know of. The natural pairing of fine grape spirit & fine sparkling wine works well with the Angostura, bringing extra elements of complexity to the palate. A truly decadent choice*

### PORN STAR MARTINI

£8

ABSOLUT VANILLA VODKA SHAKEN WITH PASSOÃ, FRESH PASSION FRUIT & VANILLA SYRUP, SERVED STRAIGHT UP WITH A SHOT OF PROSECCO CONTI D'ARCO ON THE SIDE

*Created in London in the early years of the 21st Century, this is one of the few 'modern classic' cocktails that will certainly still be served in years to come. The contrast of sharp passion fruit & soft sweet vanilla is complemented wonderfully with the fizz of Prosecco to finish*