



If you have any food allergies or intolerances, please advise a member of our team. Due to the style of our cooking, we cannot guarantee that any dishes are free from any allergy or intolerance causing ingredients.

(v) Vegetarian. Vegan dishes available upon prior request.

A discretionary 12.5% service charge will be added to your bill.

# BALOCI

FROM

MERCHANTS OF VENICE

Inspired by Venice's legendary merchants and Marco Polo's epic journeys along the Silk Road. They returned with precious spices, rare ingredients, and culinary influences that transformed Italian cuisine.

Our menu celebrates this rich heritage - classic Venetian dishes elevated with the exotic flavours of the East.

We've introduced cardamom to wild mushrooms, woven saffron through risottos, and paired Persian figs with creamy burrata. Cumin and tamarind bring depth to familiar classics, while our chai tiramisù offers unexpected harmony. Prepare to explore the aromatic complexity that made Venice a culinary crossroads.

# MERCHANT'S TASTING JOURNEY

5- Course £80 | Wine Pairing £45

## WELCOME

An aromatic canapé (saffron and sweet potato arancini with truffle oil) and a glass of Gusbourne sparkling wine (or non-alc. sparkling) to begin your experience

## SCALLOPS & CAVIAR

Pan-seared scallops with beluga lentils, buttered asparagus, asparagus purée, keta caviar

PAIRED WITH: CHÂTEAU KSARA CHARDONNAY CUVÉE DU PAPE, LEBANON - CHARDONNAY

## CHICKEN & POLENTA

Tender chicken with polenta fondant, mint sauce, rich chicken jus

PAIRED WITH: SEVILEN PLATO ÖKÜZGÖZÜ, TURKEY - ÖKÜZGÖZÜ

## MANGO SORBETTO

Refreshing mango sorbet palate cleanser with fresh mango and Persian lemon

## SILK ROAD RAGÙ

Slow-cooked beef brisket with plum tomato, warm spices, Parmesan and beef sauce.

Finished with fresh truffle shavings

PAIRED WITH: MASI CAMPOFIORIN ROSSO DEL VERONESE, ITALY - CORVINA, RONDINELLA, MOLINARA

## BEEF FILLET PRINCIPALE

Beef fillet (115g) with wild mushroom purée, Parmesan potato terrine, and with a mushroom, pink peppercorn & cheese sauce

PAIRED WITH: FINCA PERDRIEL, ARGENTINA - MALBEC

## PISTACHIO CHEESECAKE

Creamy pistachio, vanilla sponge, rose water glaze

PAIRED WITH: FINCA ANTIGUA MOSCATEL DULCE, SPAIN - MOSCATEL MORISCO

# VEGETARIAN TASTING JOURNEY

5- Course £70 | Wine Pairing £45

## WELCOME

An aromatic canapé (saffron and sweet potato arancini with truffle oil) and a glass of Gusbourne sparkling wine (or non-alc. sparkling) to begin your experience

## GOAT CHEESE & BEETROOT

Cumin and cardamom beetroot with panéed goat cheese parcels and whipped goat cheese cream

PAIRED WITH: CHÂTEAU KSARA CHARDONNAY CUVÉE DU PAPE, LEBANON - CHARDONNAY

## TRUFFLED MUSHROOM

King oyster mushroom with beluga lentils, buttered asparagus, asparagus purée, truffle pearls

PAIRED WITH: SEVILEN PLATO ÖKÜZGÖZÜ, TURKEY - ÖKÜZGÖZÜ

## MANGO SORBETTO

Refreshing mango sorbet palate cleanser with fresh mango and Persian lemon

## SMOKED AUBERGINE RAGÙ

Rich smoked aubergine ragù with plum tomato, warm spices, and Parmesan, finished with fresh truffle shavings

PAIRED WITH: MASI CAMPOFIORIN ROSSO DEL VERONESE, ITALY - CORVINA, RONDINELLA, MOLINARA

## RISOTTO AL FUNGHI

Wild mushroom and cheese risotto, cardamom mushroom sauce, roasted cauliflower

PAIRED WITH: FINCA PERDRIEL, ARGENTINA - MALBEC

## PISTACHIO CHEESECAKE

Creamy pistachio, vanilla sponge, rose water glaze

PAIRED WITH: FINCA ANTIGUA MOSCATEL DULCE, SPAIN - MOSCATEL MORISCO



## A LA CARTE MENU

## APPETISERS

**BREAD SELECTION (v)** £5.5  
Rosemary focaccia and fresh sourdough, served with your choice of salted or marmite butter

**OLIVES (v)** £5  
Bella di Cerignola olives with sun-dried tomato

## STARTERS

**MERCHANT'S SOUP** £9.5  
Wild mushroom and truffle with Persian spiced ricotta, pan-fried mushrooms

**TORTA DE TUNA** £8.5  
Tuna, potato and mozzarella tart with lemongrass chilli sauce, saffron mayo

**ARANCINI DELLA VIA (v)** £8  
Sweet potato and Parmesan crispy risotto balls with chilli sauce

**BURRATA DI SAN MARCO (v)** £9.5  
Creamy burrata with blood orange, Persian fig, basil pesto, sourdough crisp

**CAPRESE SALAD (v)** £8.5  
Heritage tomatoes, buffalo mozzarella, basil and pine nut pesto

**INVOLTINI ALLA VENEZIANA** £9.5  
Chicken breast rolled with spinach, herbs and sun-dried tomatoes, served with ricotta basil sauce, and cardamom-spiced mushroom jus

**SCALLOPS DI RIALTO** £12  
Seared scallops with beluga lentils, beetroot tortelloni, Eastern spice dust

**GOAT CHEESE & BEETROOT (v)** £9  
Cumin and cardamom beetroot with panéed goat cheese parcels and whipped goat cheese cream

## MAINS

<b>LAMB SHANK MARCO POLO</b> Slow-braised lamb shank with truffle mash, Persian spiced lamb jus	£33.5
<b>CHICKEN MILANESE</b> Cornfed crispy chicken with celeriac sauce, crispy sweet potato	£22.5
<b>MONKFISH DORATO</b> Tender monkfish with saffron and dill risotto	£28
<b>GRILLED STONE BASS</b> With spicy cannellini beans, lemon butter sauce	£26
<b>ITALIAN HERB LAMB RACK</b> Chilli-marinated lamb rack with basil yoghurt	£34
<b>BEEF FILLET (220g)</b> With roasted celeriac purée, butter-braised asparagus, with a mushroom, pink peppercorn & cheese sauce	£42
<b>RIBEYE (220g)</b> With roasted celeriac purée, butter-braised asparagus, with a mushroom, pink peppercorn & cheese sauce	£40
<b>CHATEAUBRIAND (650g)</b> For two to share. Served with macaroni al formaggio made with with two creamy cheeses - Mozzarella and Gorgonzolla. Served with a mushroom, pink peppercorn & cheese sauce, and green pesto	£75

## SIDES

<b>PARMESAN POTATO TERRINE (v)</b>	£6
<b>HERITAGE TOMATO &amp; FETA SALAD (v)</b>	£5.5
<b>MACARONI AL FORMAGGIO (v)</b>	£6
<b>SPICED CAULIFLOWER (v)</b>	£6

## PASTA & RISOTTO

<b>LASAGNE AL FORNO</b>	£24.5
Four-layer lasagne with minced beef rump, creamy oregano and nutmeg sauce	
<b>RISOTTO DI POLLO</b>	£22.5
Tender chicken with wild mushroom risotto, cardamom mushroom sauce	
<b>SILK ROAD RAGÙ</b>	£22.5
Rigatoni with slow-cooked beef brisket with plum tomato, warm spices, Parmesan and beef sauce. Finished with fresh truffle shavings	
<b>POLPETTE BOLOGNESE</b>	£22.5
Beef meatballs bucatini with rich tomato and oregano sauce, Parmesan	
<b>RISOTTO AL FUNGHI (v)</b>	£20.5
Wild mushroom and cheese risotto, cardamom mushroom sauce	
<b>LASAGNE VEGETARIANA (v)</b>	£18.5
Smoked aubergine with rich tomato sauce, creamy oregano and nutmeg sauce	
<b>SEAFOOD TAGLIATELLE</b>	£25.5
King prawns, fresh mussels, tagliatelle, black garlic purée, basil and pine nut sauce	

## DESSERTS

<b>PICK ME UP</b> Chai-spiced tiramisù, a delicate and flavourful twist on the classic	£8.5
<b>PANNA COTTA</b> Delicate passionfruit and vanilla panna cotta	£8
<b>PISTACHIO CHEESECAKE</b> Creamy pistachio, vanilla sponge, rose water glaze	£8
<b>DATE PUDDING</b> Warm date pudding with vanilla ice cream, cardamom caramel	£9
<b>AFFOGATO</b> Vanilla ice cream, espresso, dark chocolate powder	£5.5
<b>PETIT FOUR</b> Home made pecan chocolate (70% cacao), pistachio glaze	£2.5

## CHEESE

*Served with celery sticks and fig jam*

<b>GRUYÈRE</b> 12-month aged Swiss cheese from the Fribourg mountains, made with fresh local milk	£4.5
<b>TRUFFLED PECORINO</b> Aromatic Italian pecorino infused with black truffle	£5
<b>BLACK BOMBER</b> Award-winning extra mature cheddar from Snowdonia - smooth, creamy and bold	£5
<b>CHEESE &amp; HAM BOARD</b> Three cheeses selection with smoked turkey ham and garlic sourdough crostini	£18.5

## COFFEE

ESPRESSO	£3
DOUBLE ESPRESSO	£4
LONG BLACK	£4
AMERICANO	£4
MACCHIATO	£4.5
CORTADO	£4.5
FLAT WHITE	£4.5
LATTE	£5
CAPPUCCINO	£5
MOCHA	£5.5

## TEA

<b>HEART OF PERSIA</b> A signature blend of Ceylon black tea, saffron, cardamom, rose	£4
<b>SILK ROUTE</b> A light black tea blend featuring berries, flowers, and fruits	£4
<b>CEYLON BLACK TEA</b> 100% pure black tea blend of highest quality	£4
<b>SPICED CARAMEL</b> Black tea, star anise, nutmeg, cinnamon, caramel	£4
<b>LEMONGRASS &amp; GINGER</b> A fragrant, zesty infusion with a spicy finish	£4
<b>FIRST ROMANCE</b> A delicate fusion of black tea, strawberry, orange peel, floral petals	£4
<b>TROPICAL PUNCH</b> A vibrant blend of rosehip, lemongrass, hibiscus, blackcurrant, tropical fruit flavours	£4

