



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.

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.

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 sparkling wine (or non-alc. sparkling) to begin your experience

SCALLOPS & CAVIAR

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

CHICKEN & POLENTA

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

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

ORZO AL POLLO

Creamy orzo with grilled chicken, mushroom sauce, celery and truffle oil

SEMIFREDDO

Creamy frozen desserts prepared with cream and yoghurt for a light, airy texture. Finished with mixed berry compote

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 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

TRUFFLED MUSHROOM

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

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

RISOTTO AL FUNGHI

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

SEMIFREDDO

Creamy frozen desserts prepared with cream and yoghurt for a light, airy texture. Finished with mixed berry compote



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
- MEDITERRANEAN SALAD** £8.5
Fresh tomatoes and cucumbers, red onion, feta cheese, fresh mint, extra virgin olive oil
- 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
- 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

LAMB SHANK MARCO POLO Slow-braised lamb shank with truffle mash, Persian spiced lamb jus	£33.5
POLLO MILANESE Cornfed crispy chicken with celeriac sauce, crispy sweet potato	£22.5
MONKFISH DORATO Tender monkfish with saffron and dill risotto	£28
GRILLED STONE BASS With spicy cannellini beans, lemon butter sauce	£26
POLLO SPIEDINI Basil and parmesan marinated chicken skewers, roasted baby potato mash	£22.5

PASTA & RISOTTO

LASAGNE AL FORNO Four-layer lasagne with minced beef rump, creamy oregano and nutmeg sauce	£24.5
RISOTTO AL POLLO Tender chicken with wild mushroom risotto, cardamom mushroom sauce	£22.5
ORZO AL POLLO Creamy orzo with grilled chicken, mushroom sauce, celery and truffle oil	£22.5
SILK ROAD RAGÙ Rigatoni with slow-cooked beef brisket with plum tomato, warm spices, Parmesan and beef sauce. Finished with fresh truffle shavings	£22.5
RISOTTO AL FUNGHI (V) Wild mushroom and cheese risotto, cardamom mushroom sauce	£20.5
LASAGNE VEGETARIANA (V) Smoked aubergine with rich tomato sauce, creamy oregano and nutmeg sauce	£18.5
SEAFOOD TORTELLINI Home-made tortellini with prawns and scallops, tomato and basil sauce, parmesan cheese	£23.5

SIDES

PARMESAN POTATO TERRINE (V)	£6
HERITAGE TOMATO SALAD (VE)	£5
MACARONI AL FORMAGGIO (V)	£6
STEM BROCCOLI WITH ALMONDS (V)	£6.5

DESSERTS

TIRAMISU A beloved classic	£8.5
SEMIFREDDO Creamy frozen desserts prepared with cream and yoghurt for a light, airy texture. Finished with mixed berry compote	£8
DATE PUDDING Warm date pudding with vanilla ice cream, cardamom caramel	£9
AFFOGATO Vanilla ice cream, espresso, dark chocolate powder	£5.5

CHEESE

Served with celery sticks and fig jam

GRUYÈRE 12-month aged Swiss cheese from the Fribourg mountains, made with fresh local milk	£4.5
TRUFFLED PECORINO Aromatic Italian pecorino infused with black truffle	£5
BLACK BOMBER Award-winning extra mature cheddar from Snowdonia - smooth, creamy and bold	£5
CHEESE & HAM BOARD 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

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

