
BALLS
BROTHERS
— LONDON —
EST. 1860

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, Corona)
4 x Old Mout
2 x Selected house White, Red or Rosé wine

BEER BOX

£140

24 x beer bottles (Heineken, Estrella, Corona)

MULTI BOX

£140

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

BEER PACKAGE

£270

48 x beer bottles (Heineken, Estrella, Corona)

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 Velero 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, Ruakana *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 SAUSAGE £27

Glazed mini chorizo, merguez chipolatas, sticky honey-mustard sausages, onion rings, mustard, ketchup

CHARCUTERIE £30

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

THE VEGETARIAN £25

Crispy Brie bites with truffle mayo, vegan 'chicken' bites, hummus and flatbread (VG), beetroot falafels, sweet potato fries,

CHEESE £30

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

THE BALLS BROTHERS £30

Hummus and flatbreads (VG), crispy squid & aioli, sticky honey-mustard sausages, crispy Brie bites (V), truffle mayo, buttermilk fried chicken, blue cheese mayo

CANAPÉ

Four bites for £12.00 per head

Six bites for £17.00 per head

Eight bites for £20.00 per head

Smoked salmon, cucumber,
crème fraîche

Chilli crab mayonnaise, lettuce cup,
coriander, lime

Crispy panko prawns, wasabi mayo

Mushroom arancini (v)

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

Vietnamese summer rolls (v)

Brie bites, truffle mayonnaise (v)

Salt baked beetroot,
creamed goats cheese (v)

'Chicken' bites, spicy mayonnaise (VG)

Parma ham, rocket & parmesan

Chicken liver parfait on toast, onion jam

Rare roast beef, Yorkshire pudding,
horseradish

Burrata, marinated tomato, basil,
lemon (v)

Red onion marmalade tart, cheddar,
pickled walnut (VG)



FINGER FOOD

Each item is easy to hold, more substantial than a canapé

MEAT

£4.00 EACH

Buffalo fried chicken,
blue cheese mayonnaise

Mini Cumberland sausages,
honey and mustard glaze

Pork belly bites,
soy and honey glaze

Spiced lamb koftas,
cucumber & mint yoghurt

VEGETARIAN

£3.00 EACH

Beetroot falafels,
smoked aubergine purée (VG)

‘Chicken’ bites,
chilli and lime mayonnaise (VG)

Brie bites,
truffle mayonnaise (V)

SEAFOOD

£4.00 EACH

Lemon sole goujons,
tartare sauce, lemon

Crispy fried squid,
saffron aioli

Cod and haddock fishcakes,
tartare sauce, lemon

SWEET

£3.00 EACH

Mini chocolate tart,
crème fraîche, honeycomb (V)

Churros,
dark chocolate sauce (VG)

Lemon curd tart
toasted marshmallow, lime (V)

BOWLS

Min ten people
(Allow five bowls per person)

Shepherd's pie
slow roasted shoulder of lamb,
buttered mash, roasted roots
£7.00

Traditional beer battered haddock and chips
mushy peas, tartare sauce
£6.50

Halloumi & beetroot falafel
hummus, parsley & pickle salad
(V) (VG on request)
£5.00

Crispy duck and watermelon
soy sesame, bean sprouts, coriander
£5.00

Pumpkin ravioli
squash purée, sage, brown butter, parmesan
(V) (VG on request)
£5.50

Roast chicken Caesar
gem lettuce, anchovy dressing,
poached quail egg
£6.00

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

London cure smoked salmon

Hand picked Cornish crab

Canadian lobsters
(1/2 per person)

Smoked mackerel pâté

Caesar salad
rosemary croutons, cos, parmesan,
anchovy dressing

Cornish potato salad
capers, parsley, spring onion, dill

Heritage tomato and red onion salad
Steamed Basmati rice, coriander,
black pepper, lemon





SET MENU 1

Two courses £25.00 / Three courses £30.00

Spiced butternut squash soup
toasted pumpkin seeds (VG)

Chicken liver parfait
onion marmalade, cornichon, toast

Prawn cocktail
gem lettuce, Marie Rose, lemon

Pan roast chicken supreme
potato gratin, green beans, red wine jus

Salmon fishcake
dill, green salad, roasted garlic aioli, fries

Spinach & ricotta cannelloni (V)

Sticky toffee pudding
toffee sauce, double cream
(V) (VG on request)

Chocolate delice
raspberries, vanilla ice cream (V)

A selection of sorbets

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



SET MENU 2

Two courses £30 / Three courses £35

Charred squash & labneh salad
pomegranate, sprouts, pine nut crumb,
clementine dressing (V)

San Danielle ham
celeriac remoulade, cornichons, toast

Oak smoked salmon
capers, lemon, horseradish cream,
pickled cucumber

Beef shoulder & ale pie
green beans, mashed potato, red wine sauce

Grilled salmon
soft egg, black olives, anchovy,
green beans, new potatoes

Pumpkin ravioli
squash purée, sage, brown butter, parmesan
(V) (VG on request)

300g flat iron steak
peppercorn sauce, watercress, fries
(+£5 supplement)

Treacle tart
clotted cream (V)

Passionfruit cheesecake
tropical fruit salad, mango sorbet (V)

A selection of sorbets

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

DELUXE MENU

Two courses £37.50 / Three courses £50

Lobster & prawn cocktail
cos, apple, cucumber, Marie Rose

Burrata
wood roasted peppers, tomato,
chilli, grilled focaccia (v)

Black Angus carpaccio
capers, endive, rocket, mustard aioli

Wild mushroom Wellington
honey glazed carrots, green beans,
roast potatoes, red wine sauce (v)

Roasted rack of lamb
potato gratin, wilted spinach, red wine sauce

230g dry aged ribeye steak
charred tomato, watercress, fries,
peppercorn sauce

Roasted fillet of seabass
herb crushed potatoes, grilled broccoli,
potted crayfish butter

Chocolate delice
raspberries, vanilla ice cream (v)

Vanilla cheesecake
roasted strawberries (v)

Selection of British & French cheeses
crackers, chutney

A selection of sorbets

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



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