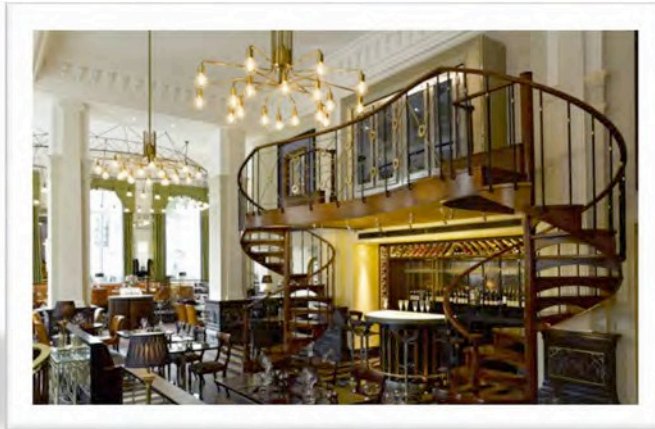


# THE BALCON'S PRIVATE DINING ROOM



*The perfect venue in the heart of London combining British elegance and contemporary French style*



The private dining room at The Balcon offers the perfect setting for a business or private party. Ideally positioned and flooded with natural daylight, the private dining room is separated by silk curtains, offering a very exclusive and intimate area, whilst giving the opportunity to enjoy the atmosphere of the French brasserie.

Open all year round for lunch and dinner, the private dining room can accommodate 8 to 20 guests. It is also available for a breakfast meeting, an afternoon tea with friends or to celebrate a special occasion.

Our restaurant menus can also be arranged for private dining and groups, on a bespoke basis and are subject to availability.

For any requests please complete the [online booking form](#), to make an enquiry call 020 7389 7820 or email [h3144-fb8@sofitel.com](mailto:h3144-fb8@sofitel.com)

**Monday to Saturday**  
**Sunday**

**12:00 PM – 11:00 PM**  
**13:00 PM – 10:00 PM**

[www.thebalconlondon.com](http://www.thebalconlondon.com)  
8 Pall Mall, London SW1Y 5NG







## LUNCH & DINNER SET MENU

### *Sample menu*

Roasted goat's cheese,  
pomegranate honey, almonds

White crab salad, brown crab meat toasts

Beef tartare, truffled egg yolk, artichoke crisps

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Iberico pork fillet, celeriac and mandarin stew,  
green beans, rosemary jus

Pan fried mullet, fennel, bacon and new potato salad,  
lobster butter

Gnocchi with sugar snaps, courgettes,  
baby spinach, blue cheese crumbs

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Apple and frangipane tart, crème fraîche sorbet,  
port wine syrup

Cointreau and chocolate soufflé,  
blood orange sorbet

Passion fruit and Sauternes crème brûlée,  
mango sorbet

3 courses £25.00 per person

3 courses with a glass of house wine £30.00 per person

3 courses with a glass of house Champagne £35.00 per person

Enhance your experience with an addition of:

Chef's selection of canapés £12.00 per person

Additional cheese course £9.00 per person





## - SMALL PLATE -

Roasted goat's cheese,  
pomegranate honey, almonds 7

Tomato and red pepper gazpacho,  
brioche croutons, basil oil 7/11

Seared mackerel, pickled vegetables,  
horseradish and fennel purée 8

Welsh lamb belly, smoked mash, crispy kale,  
mint and lime crème fraîche 8

Beef tartare, truffled egg yolk, beetroot crisps 8

Foie gras ballotine, toasted brioche,  
gooseberry jelly, verjus syrup 9

Lobster thermidor croquettes 9

## - STARTER -

Burrata, artichoke, green olives, caper berries,  
heirloom tomato, pine nuts, crisp bread 10

White and brown crab salad, fennel, radish,  
yuzu dressing 10/16

Grilled gambas, polenta, roast tomato, saffron aioli  
12/18/24

Pan fried foie gras, apple and rosemary tarte tatin,  
cinnamon mascarpone 15

Iberico pork cheeks, beetroot remoulade, grape jus,  
hazelnut and tarragon crumbs 14

## - GRILL -

250g Yorkshire Longhorn beef sirloin 29

200g Yorkshire Belted Galloway beef fillet 31

350g Yorkshire Dexter ribeye 36

Sauces: truffle jus, béarnaise, peppercorn

with foie gras 7

## - SPECIAL -

Roast poussin, sweet potato purée, green beans,  
chorizo jus 20

Hake fillet, spiced red peppers, courgettes,  
patty pan squash, gremolata 20

Spinach gnocchi, broccolini, halzenuts, carrot purée,  
roast tomato, grilled artichoke, rocket 16

## - SIDE -

Smoked rooster mashed potato 4

Mache and crunchy baby gem salad 4

House cut fries, rosemary salt 4

Spinach, confit garlic butter 5

Heirloom tomatoes, basil dressing 5

## - MAIN COURSE -

Potato and piquillo tortilla, pied bleu mushrooms,  
charred leeks, parmesan, truffle oil 16

Rare breed beef burger, pickled peppers,  
remoulade, bacon jam, house cut fries, rosemary salt 16  
with foie gras 7

Traditional beef tartare made at the table,  
house cut fries, rosemary salt 21  
with 5g Sturia caviar 10

Crispy skinned sea bream, samphire, salsify,  
laverbread, chive beurre blanc 21

Confit duck leg, spring pea, apple and mint risotto  
truffle jus 21

Roasted pork belly, black pudding croquette,  
pear and watercress salad 22

Lobster bucatini, mussels, courgettes,  
aubergine, bisque 24

Whole Dover sole meunière, baby potatoes,  
brown shrimp butter 35

## - DESSERT -

Eton mess, strawberry, elderflower sorbet, basil 7

Triple chocolate parfait, orange, pistachio 8

Raspberry soufflé, white chocolate ice cream 8

Warm peanut and caramel cake, banana cream,  
crème fraîche sorbet 8

Halzenut praline baked Alaska, candied lemon 8

Parisian pastries sharing plate 12

Harvey & Brockless English or Bellevaire French cheeses  
with membrillo 12

## PLAT DU JOUR

### MONDAY

Coq au vin 19

2014, Chiroubles, Gamay  
Domaine de Pontheux, France 9

### TUESDAY

Mussels, Breton cider, mascarpone,  
house cut fries 17

2015, Sancerre, Sauvignon blanc,  
Domaine Laporte, France 14

### WEDNESDAY

Bavette steak, Maître d' butter,  
house cut rosemary fries 20

2014, Wairau River, Pinot Noir,  
Marlborough, New-Zealand 11

### THURSDAY

Welsh lamb navarin,  
smoked mash 19

2012, Izadi Rioja Reserva, Tempranillo,  
Alavesa, Spain 11

### FRIDAY

Hake fillet, ratatouille,  
green olives and crumbs

2015, Domaine Laroche, Chablis,  
Chardonnay, Saint Martin, France 12

### WEEKEND BRUNCH 52

Free Flowing Champagne  
& Bloody Mary Station

Saturday 12pm-4pm  
Sunday 12.30pm-4.30pm

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 12.5% service charge will be added to your bill.



## SPARKLING WINE

	WINE
2010	Nyetimber Classic Cuvée, West Sussex, England
2010	Nyetimber Classic Cuvée Rosé, West Sussex, England

## WHITE WINE

	GRAPE	WINE
		Wine of the day
2015	Picpoul	Picpoul de Pinet, La Cote Flamenco, Coteaux du Languedoc, France
2015	Viognier	Viognier de Pennautier, Languedoc, France
2013	Chardonnay	Pouilly-Fuissé, Domaine Auvigne, Vieilles vignes
2015	Chardonnay	Chablis, Domaine Laroche, Saint Martin, France
2015	Sauvignon Blanc	Sancerre “Le Rochoy”, Domaine Laporte, Loire valley, France
2015	Gewurztraminer	Gewurztraminer, Cave de Hunawihl, vin d’Alsace, France
2015	Pinot Grigio	Alpha zeta, Terrapieno
2015	Sauvignon Blanc	Wairau River, Marlborough, New Zealand

## RED WINE

	GRAPE	WINE
		Wine of the day
2012	Merlot, Cabernet Franc	Château Gachon, Montagne-St-Emilion, France
2014	Gamay	Chiroubles, Domaine de Pontheux, Georges Blanc
2013	Pinot Noir	Gevrey-Chambertin, Domaine Roux, Burgundy, France
2014	Grenache, Syrah	Secret de Famille, Côtes du Rhone, Paul Jaboulet-Aine, France
2014	Pinot Noir	Wairau River, Marlborough, New Zealand
2012	Tempranillo	Izadi Rioja Reserva, Alavesa, Spain
2014	Merlot, Malbec	The Ladybird, Laibach, Stellenbosch, South Africa
2014	Malbec	Terrazas De Los Andes, Mendoza, Argentina

## ROSÉ WINE

	GRAPE	WINE
2013	Grenache, Syrah	Château d’Esclans, Whispering Angel, Côtes de Provence, France
2013	Grenache, Rolle	Château d’Esclans, Rock Angel, Côtes de Provence, France

175ml

17

17

Glass 175ml

Carafe 500ml

6

/

11

32

9

26

19

54

12

35

14

38

12

35

9

26

11

32

Glass 175ml

Carafe 500ml

6

/

13

36

9

27

26

70

12

36

11

32

11

32

11

30

17

50

Glass 175ml

Carafe 500ml

14

35

16

50

## CHAMPAGNE

	175ml	750ml
Moët & Chandon Brut Imperial	17	75
Moët & Chandon Brut Rosé Imperial	22	95
Veuve Clicquot Ponsardin	19	80
Ruinart Brut, R de Ruinart	20	95
Ruinart Blanc de Blancs	26	110
Charles Legend Brut Royal	20	98
Charles Legend Rosé	23	100
Charles Legend Blanc de Blancs	24	110

## COCKTAILS

JEKYLL & HYDE • 16  
Woodford reserve, Southern Liqueur infused with Nuit d’ Été,  
gum syrup infused with roobois tea, Antica Formula, lime juice,  
Angustura bitters, egg white

L’ORANGERIE • 16  
Dictador Colombian Aged gin, Bulgare tea syrup infused with  
rosemary and orange peel, Chase Marmelade vodka, Mastiha roots,  
lime juice, orange bitters

221B • 16  
Metaxa 12, crème de fig infused with anichai tea, lime juice,  
honey and dark chocolate syrup, Bob’s liquorice bitters, egg white

SEETHING SIP • 16  
Havana 3 years old, melon and lemon thyme shrub,  
cucumber syrup, Pomme Verte, lemon juice, absinth

PARFAIT COQUIN • 16  
Dictador 12, malibu infused with pineapple,  
star anise and gum syrup, Mozart liqueur, cardamom bitters

SECRET GARDEN • 16  
Sipsmith gin, acai liqueur, strawberry and rosemary shrub,  
lime juice, coriander bitters, egg white

FANTASIA • 11  
Guava juice, apple juice, rosemary, drop of lemon curd

MANYA • 11  
Cranberry juice, grape juice, lemon juice, elderflower syrup,  
fresh mint, lemonade

SEEDLIP Spice 94 COSMOPOLITAN • 11  
Seedlip, cranberry juice, homemade orange blossom syrup,  
lime juice

## BEER

Peroni	7
London Pride	7
Budvar	7
Heineken	7
Stella Artois	7
Guinness	7

## TEA & COFFEE

Coffee pot French press	4
Espresso, latte, cappuccino, Americano	4.50
A selection of teas by Dammann Teas	4.50
Hot chocolate on a stick	4.50
Choice of dark chocolate ≈ OR ≈ hazelnut	

## WATER

Decantae still ≈ OR ≈ sparkling	75cl	5
Evian	33cl 4	75cl 6
Badoit	33cl 4	75cl 6
Perrier	33cl 4	75cl 6
Soft drinks & juices	20cl	4.50



## Additional services for special events and prices

- **Valet Parking by our Sofitel concierge team**  
£30 for up to 4 hours,  
£40 for up to 6 hours  
£50 for 24 hours.  
(No need to pre book)
- **Birthday cake** with choice of flavours and inscription - £6 per person
  - Opera chocolate cake
  - Victoria sponge cake, fraiser
  - Red velvet cake
  - Your favourite cake
- **Flower arrangements**  
Price depending on guests budget/preferences
- **Personalized menus**  
£10 for the whole party
- **Name tags**  
£10 for the whole party
- **Tailored-made services according your celebration:**  
**Table cloths, Balloons**  
Complimentary service provided for groups (on demand)

## Terms and conditions

### CANCELLATION

We require credit card details in order to secure and guarantee the table. Please be advised that the card details provided will not be charged, unless there is a cancellation within 48 hours prior to the booking, in which case there would be a cancellation fee of £25 per person applicable, which would be charged to the credit card used to confirm your reservation. Cancellation of the dinner must be received in **writing**.

### LIQUOR LICENSE

It is jointly agreed that no food or alcoholic beverages may be brought into The Balcon or the St James Bar by the Client, its visitors, agents, servants or other persons for consumption upon the premises except by prior written agreement with the Company. The Client agrees to comply with all licensing laws and other regulations relating to The Balcon, the St James Bar and Sofitel London St James.

In case guests want to consume their own beverages on our property, a corkage fee will apply.

(£30/wine and £60/champagne)

