

# HUNTER 486

## STARTERS

- Mushroom consommé, truffle tortellini £7.00
- Dressed Dorset crab, apple and fennel, curry mayonnaise £9.50
- Heritage beetroot, lentil, butternut squash, quinoa and feta salad £7.50
- Smoked Barbary duck breast, celeriac and Braeburn remoulade £8.50
- Pan fried chicken livers and bacon £8.00
- Salt beef croquettes, horseradish mayonnaise £8.00
- Marinated tuna, pickled baby vegetables £9.00

## THE STONE OVEN

- Braised lamb shank, rosemary mash, grilled aubergine, fennel and courgette £19.00
- Air dried ham wrapped monkfish, lentils, button onions £22.00
- Black leg chicken, smoked bacon, braised peas and baby gem £19.00
- Caramelised shallot and goat's cheese tart, roast root vegetables, honey and thyme £14.00

## MAINS

- Hunter fish stew, saffron and garlic mayonnaise £17.00
- Pumpkin cannelloni, sage butter, almonds, parmesan £15.00
- Rose County 28 day aged rib eye, French fries, grilled mushroom, béarnaise sauce £24.00
- Beer battered haddock, mushy peas, hand cut chips £16.50
- 28 day aged Flat Iron steak, French fries, grilled mushrooms, peppercorn sauce £19.50
- Fillet of halibut, salsify, orange and chervil butter sauce £21.00
- Hunter burger in a brioche bun, onion marmalade, French fries £16.00

## SIDES

- Spinach
  - Braised peas
  - Roast root vegetables
  - Chopped salad
  - Tomato and onion salad
  - Hand cut chips
  - Sweet potato fries
  - Mashed potato
  - French fries
- £3.95

## DESSERTS

- Orange, pomegranate, mascarpone sorbet, sugared almonds
  - Rice pudding, ginger roasted plums and blackberries
  - Baked apple and raisins, calvados sauce, custard
  - Chocolate fondant, salted caramel ice cream, peanut brittle
  - Sticky toffee pudding, caramelised banana ice cream
- £6.50
- British cheeses, celery, homemade chutney, oatcakes
- £8.50

An optional 12.5% service charge will be added to your bill.

Allergies - please inform us of any intolerances with food products you may have. Our kitchen will contain traces of many allergens and therefore it is not possible to give a guarantee that particular allergens may not be present in dishes, but we will endeavour to provide as much information as possible for you to make an informed choice.

 @thearchlondon  thearchlondon • W: thearchlondon.com • T: +44 (0) 207 725 4825 • E: hunter486@thearchlondon.com

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## CHAMPAGNE AND SPARKLING

|  | <b>Glass<br/>125ml</b> | <b>Bottle<br/>750ml</b> |
|--|------------------------|-------------------------|
| Bolla Prosecco Superiore di Conegliano e Valdobbiadene, Brut, NV, IT | £7.50                  | £38.00                  |
| Camel Valley, Brut, 2012, UK   | £9.50                  | £50.00                  |
| Taittinger, Brut Reserve, NV, FR                                     | £12.50                 | £65.00                  |
| Taittinger Prestige Rose, Brut NV, FR                                | £14.00                 | £80.00                  |
| Taittinger Nocturne Sec, NV, FR                                      | £16.00                 | £80.00                  |
| Laurent-Perrier, Cuvee Rose, Brut, NV, FR                            |                        | £85.00                  |
| Taittinger, Brut Reserve, 2003, FR                                   |                        | £95.00                  |
| Taittinger Comtes de Champagne Blanc de Blancs, Brut, 2000, FR       |                        | £195.00                 |
| Dom Perignon Vintage, Brut, 2006, FR                                 |                        | £210.00                 |
| Krug Grande Cuvee, Brut, NV, FR                                      |                        | £225.00                 |

## WHITE WINE

|   | <b>Glass<br/>175ml</b> | <b>Bottle<br/>750ml</b> |
|---|------------------------|-------------------------|
| Les Terres Basses de Laballe, Cotes de Gascogne Blanc, 2014, FR         | £6.50                  | £25.00                  |
| Kleine Zalze Unwooded Chardonnay, Western Cape, 2015, SA                | £6.50                  | £25.00                  |
| Pinot Blanc Alsace, Portrait Range, Domaine Zinck, 2014, FR             | £7.50                  | £28.00                  |
| Chalk Hill II Vivace Vermentino, McLaren Vale, 2014, AU                 | £8.00                  | £30.00                  |
| Neno de Vina Somoza Godello, Valdeorras, 2014, ES                       | £8.75                  | £34.00                  |
| Villa Maria Clifford Bay Reserve Sauvignon Blanc, Marlborough, 2014, NZ | £9.50                  | £37.00                  |
| Ceres Black Rabbit Riesling, Central Otago, 2014, NZ                    | £10.50                 | £40.00                  |
| Pecorino Abruzzo, Bianchi Grilli, Torre dei Beati, 2013, IT             |                        | £45.00                  |
| Gewurztraminer Alsace Grand Cru Eichberg, Domaine Zinck, 2012, FR       |                        | £56.00                  |
| Contino Rioja Blanco, 2012, ES  |                        | £65.00                  |
| Sanford Chardonnay, Santa Barbara County, 2011, US                      | £16.50                 | £72.00                  |
| Sancerre Blanc, Les Romains, Domaine Vacheron, 2013, FR                 |                        | £74.00                  |
| Chablis 1er Cru Fourchaume, J. Moreau et Fils, 2014, FR                 |                        | £82.00                  |

## ROSE WINE

|   |       |        |
|---|-------|--------|
| Estandon Heritage Rose, Cotes de Provence, 2015, FR | £7.00 | £27.00 |
| Te Awa Left Field Rose, Hawke's Bay, 2015, NZ       | £7.50 | £29.00 |
| Baigorri Rioja Rosado, 2015, ES                     | £8.00 | £32.00 |

## RED WINE

|  |        |        |
|--|--------|--------|
| Kleine Zalze Sangiovese, Coastal region, 2014, SA                    | £6.50  | £25.00 |
| Puro Malbec-Cabernet, Mendoza, 2014, AR                              | £8.00  | £32.00 |
| Ravenswood Old Vine Zinfandel, Lodi County, 2014, US                 | £8.00  | £32.00 |
| Passori Rosso, Veneto, 2014, IT                                      | £9.50  | £35.00 |
| Flor de Campo Pinot Noir, Santa Barbara County, 2013, US             | £10.75 | £45.00 |
| Châteauneuf-du-Pape, Bois de Pied Redal, Organic, Ogier, 2013, FR    |        | £48.00 |
| JJ Hahn Western Ridge 1975 Planting Shiraz, Barossa Valley, 2009, AU | £11.50 | £49.00 |
| Viña Real Rioja Gran Reserva, 2005, ES                               | £14.25 | £57.00 |
| Shannon Sanctuary Mount Bullet Merlot, Elgin Valley, 2012, SA        | £14.95 | £65.00 |
| Teyssier, Saint-Émilion Grand Cru, 2013, FR                          |        | £68.00 |
| Château Lamothe-Cissac Cuvée Vieilles Vignes, Haut-Médoc, 2010, FR   |        | £70.00 |
| David Duband, Morey-Saint-Denis Clos Sorbe, 2010, FR                 |        | £75.00 |

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