

# HUNTER 486

## STARTERS

- Dressed Dorset crab, avocado and pink grapefruit £9.50  
Ham hock and sage croquettes, sauce Gribiche £8.50  
Asparagus soup, parmesan, poached Burford Brown egg £6.50  
Quinoa, rocket and pomegranate with orange and saffron roast fennel £7.50  
Cornish mackerel, Jersey Royals, quail eggs, apple, mustard dressing £8.50  
Goat's curd and honey stuffed courgette flower, peas and tomato £9.50  
Norfolk Black chicken terrine, leek, girolles, truffle cream £8.50  
Smoked Barbary duck breast, celeriac and Braeburn remoulade £8.50  
Marinated tuna, pickled baby vegetables £9.00

## MAINS

- Asparagus, pea, broad bean and mint risotto, parmesan crisp £14.50  
Fillet of stone bass, sesame green beans, carrots, lemongrass and ginger broth £18.00  
Roast Norfolk Black chicken, sweet potato gnocchi, peas, tarragon sauce £19.00  
Lemon sole fillets, Jersey Royals, samphire, potted shrimp butter £21.00  
Sun dried tomato polenta, heirloom tomato, avocado, olive and pine nut salad £14.00  
28 day aged Flat Iron steak, French fries, grilled mushroom, peppercorn sauce £19.50  
Pan fried cod, braised peas, spring onions, air dried ham, mint £17.00  
Poached chicken Caesar salad £14.50  
Rose County 28 day aged rib eye, French fries, grilled mushroom, béarnaise sauce £24.00  
Rack of lamb, crushed potatoes, baby vegetables, herb broth £21.00  
Hunter burger in a brioche bun, onion marmalade, French fries £16.00  
Beer battered haddock, mushy peas, hand cut chips £16.50

## SIDES

£3.95

- Spinach  
Green beans  
English garden peas  
Chopped salad  
Green salad  
Jersey Royals  
Hand cut chips  
Mash potato  
Sweet potato wedges  
French fries



## DESSERTS

£6.50

- Chocolate fondant, salted caramel ice cream  
Raspberry and pistachio trifle  
Passion fruit cheesecake and sorbet  
Rice pudding, summer berry compote  
Homemade ice cream and sorbets  
Orange, pomegranate, blossom water,  
mascarpone sorbet, toasted almonds  
  
British cheeses, celery, homemade chutney,  
oatcakes £8.50

An optional 12.5% service charge will be added to your bill. Prices are inclusive of VAT.

Allergies - Please inform us immediately of any intolerances with food products, 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.

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## CHAMPAGNE AND SPARKLING

	<b>Glass 125ml</b>	<b>Bottle 750ml</b>
Bolla Prosecco Superiore di Conegliano e Valdobbiadene Brut, NV, IT	£8.50	£40.00
Camel Valley Brut, 2012, EN	£10.00	£55.00
Camel Valley Pinot Noir Brut Rose, 2014, EN		£60.00
Taittinger Brut Reserve, NV, FR	£12.50	£65.00
Taittinger Prestige Brut Rose, NV, FR	£14.00	£80.00
Taittinger Nocturne Sec, NV, FR		£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 175ml</b>	<b>Bottle 750ml</b>
Eleve Marsanne-Viognier, Pays d'Oc, 2015, FR	£6.50	£26.00
Kleine Zalze Unwooded Chardonnay, Western Cape, 2016, ZA	£7.50	£28.00
Soave Classico, Bottega, 2014, IT	£8.50	£30.00
Te Kairanga Riesling, Martinborough, 2014, NZ	£8.75	£32.00
Gavi di Gavi Toledana, Domini Villa Lanata, 2014, IT	£9.00	£34.00
Pinot Gris Alsace, Portrait Range, Domaine Zinck, 2016, FR	£9.50	£35.00
Paco & Lola Albarino, Rias Baixas, 2014, ES	£10.00	£37.00
Villa Maria Clifford Bay Reserve Sauvignon Blanc, Marlborough, 2014, NZ	£11.00	£41.00
Biodynamic Soellner Fumberg Gruner Veltliner, Wagram, 2013, AT		£44.00
Sancerre, Les Collinettes, Joseph Mellot, 2014, FR		£49.00
The Four Graces Pinot Blanc, Willamette Valley, 2015, US	£13.50	£55.00
Pouilly-Fume, La Grande Cuvee des Edvins de Joseph Mellot, 2013, FR		£67.00
Sanford Chardonnay, Santa Barbara County, 2011, US	£18.50	£74.00
Chablis Premier Cru Fourchaume, J. Moreau et Fils, 2015, FR		£85.00

## ROSÉ WINE

Estandon Heritage Rose, Cotes de Provence, 2015, FR	£7.50	£28.00
Te Awa Left Field Rose, Hawke's Bay, 2015, NZ	£8.50	£30.00
Camel Valley Pinot Noir Rose, 2015, EN	£10.00	£37.00

## RED WINE

Tenute Fiorebeli Cabaletta, Rosso delle Venezie, 2015, IT	£7.00	£27.00
Cuvee Cabernet Franc Pays d'Oc, Sainte Marie des Crozes, 2013, FR	£8.50	£30.00
Puro Malbec-Cabernet, Mendoza, 2015, AR	£9.50	£35.00
Passori Rosso, Veneto, 2015, IT	£10.00	£37.00
Chianti Classico, Riserva Agostino Petri da Vicchiomaggio, 2011, IT	£11.50	£45.00
Organic Châteauneuf-du-Pape, Bois de Pied Redal, Ogier, 2015, FR		£48.00
Flor de Campo Pinot Noir, Santa Barbara County, 2013, US	£12.50	£50.00
JJ Hahn Western Ridge 1975 Planting Shiraz, Barossa Valley, 2013, AU	£12.75	£52.00
Viña Real Rioja Gran Reserva, 2009, ES	£14.75	£59.00
Shannon Sanctuary Mount Bullet Merlot, Elgin Valley, 2013, ZA	£15.50	£65.00
Château Lamothe-Cissac Cuvée Vieilles Vignes, Haut-Médoc, 2012, FR		£70.00
The Federalist Visionary Zinfandel, Dry Creek Valley, 2014, US	£18.50	£74.00
Château Teyssier, Saint-Émilion Grand Cru, 2013, FR		£75.00

Please note vintages may change due to availability

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