

# HUNTER 486

Hunter 486 is set within our beautiful traditional Georgian property and our delicious drinks selection has been curated to reflect this classic British influence. However, you will notice a stunning modern twist in the design of the surroundings which are also mirrored in our cocktail menu.

Our sociable team particularly enjoys chatting with you, our guests, so we invite you to take a seat at the bar or Champagne de Salon and indulge! If you have a particular drink or cocktail influence you are partial to please do let our bartender know. For those from further afield we hope you will find a few of your favourites inside, making The Arch London feel like your London home from home.

Cheers!

Tugend Demir, Restaurant Manager

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## Bar Food

Kalamata olives			£3.00
Cheese straws			£3.00
Roasted salted almonds			£3.00
Wild mushroom consommé, truffle tortellini (v)			£7.50
Chicory, pear and watercress salad, Colsten Basset stilton, sherry vinegar and walnut vinaigrette (v)			£8.00
Dorset crab, braeburn apple, fennel, curry mayonnaise, sesame and poppy seed biscuit			£11.00
Norfolk Black chicken terrine, fig chutney, pistachio crumbs, Melba toast			£9.00
Caesar salad			£11.00
Poached chicken Caesar salad			£16.50
Steak burger, smoked bacon, mature cheddar, garlic mayonnaise, onion marmalade and truffle fries			£21.50
Red potimarron squash curry, lentils, kale, lemongrass rice (v)			£16.50
Dedham Vale 28 day aged rib eye (225g), French fries, béarnaise sauce			£29.00
Beer battered haddock, mushy peas, hand cut chips, tartare sauce			£18.00
Club sandwich, homemade crisps			£15.00
Pizza Margherita - tomato and mozzarella			£12.50
Pizza Hunter - Parma ham, rocket, parmesan, truffle oil			£16.00
Sharing plate – Apple and sage sausage rolls; cheese straws; Kalamata olives and feta cheese; homemade crisps; salted almonds; smoked salmon with lemon, capers and soda bread.			£30.00
Buttered spinach	£4.50	Mash	£4.50
Chopped salad	£4.50	Truffle fries	£5.50
Green salad	£4.50	French fries	£4.50
Honey roasted root vegetables	£4.50	Hand cut chunky chips	£4.50

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## Private Dining & Celebrations

In the 1950's Marylebone was a hub of social activity with residents hosting exclusive dinner parties for the rich and famous. Today, The Arch London enjoys upholding these traditions that made the area so popular and offers two beautiful suites for dinners, parties and celebrations.

The Martini Library and Whitehall Suite transform into first class private dining venues, with an excellent selection of fine wines and vintage Champagnes or cocktails on offer, along with menus designed by our Head Chef, Gary Durrant.

**To host your next special occasion with us, please talk to a member of the team or visit [www.thearchlondon.com](http://www.thearchlondon.com)**



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## Classic Cocktails

Cosmopolitan

£13.50

*Vodka, Cointreau, cranberry, lime*

Mojito

*White rum, syrup, lime, mint, lemonade*

Old Fashioned

*Whisky, sugar, orange, angostura bitters*

Whisky Sour

*Whisky, lemon, sugar syrup, angostura bitters, egg white*

Perfect Manhattan

*Whisky, angostura bitters, dry & sweet vermouth*

Rum Sour

*Rum, lemon, egg white*

Daiquiri

*Rum, lime, sugar syrup*

Margarita

*Tequila, Cointreau, lime*

Espresso Martini

*Vodka, coffee liqueur, espresso, sugar syrup*

White Russian

*Vodka, coffee liqueur, espresso, sugar syrup*

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## **Martinis**

Hunter Around The Clock

£13.50

*Gin, elderflower liqueur, cucumber syrup, lemon, mint*

Dirty Martini

*Gin, dry vermouth, olive*

Spiced Berry Martini

*Gin, cranberry, spiced berry cordial, lime*

Cucumber Martini

*Gin, apple, cucumber, tonic water*

Ginger Whisky Martini

*Whisky, ginger liqueur, jasmine syrup, prosecco*

Lychee Martini

*Gin, lychee liqueur, sweet vermouth, sugar syrup*

Passion Martini

*Vodka, passion fruit, sugar syrup, prosecco*

Monbana Martini

*Vodka, baileys, double cream, sugar syrup, chocolate*

## **Bellinis**

Apple and Blackberry

£12.50

*Crème de cassis, apple liqueur, prosecco*

Elderflower and Strawberry

*Elderflower liqueur, strawberry, prosecco*

Raspberry

*Crème de framboise, raspberry, prosecco*

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## Twist Cocktails

Negroni Sbagliato £15.00  
*Gin, martini rosso, Campari, prosecco*

Ray's Caipirinha  
*Cachaca, Falernum syrup, lime, mint, brown sugar, soda*

Bramble Arch  
*Gin, lime cordial, berry liqueur, berries, tonic water*

Long Island Suze  
*Suze liqueur, rum, gin, vodka, peppermint liqueur, lemonade*

Disaronno Whisky Sour  
*Amaretto, whisky, egg white, lemon, sugar syrup*

Grapefruit Mule  
*Grapefruit gin, ginger, ginger ale, sugar syrup*

Orange Mai Tai  
*White rum, dark rum, triple sec, lime, orange, cherry syrup*

## Autumn Twist Cocktails

Apple & Cinnamon Mimosa £13.50  
*Prosecco, apple juice, cinnamon syrup garnished with sliced apple*

Autumn Harvest  
*Brandy, apple juice, cinnamon syrup garnished with sliced apple*

Pear Sour  
*Brandy, pear, lemon juice, sugar syrup, egg white garnished with sliced pear*

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## Mocktails

Lychee Lavender Mojito £9.00  
*Lychee, syrup, lemonade, mint leaves, lavender*

Virgin Mary  
*Tomato, Worcester sauce, tabasco, lemon*

Kiwi Cucumber Fizz  
*Apple, soda water, sugar syrup, kiwi, cucumber*

## Seedlip Mocktails

London Mule £10.00  
*Seedlip Garden, syrup, mint, ginger, ginger beer*

Clock In The Garden  
*Seedlip Garden, elderflower cordial, cucumber, syrup, lemon*

Spice Moon  
*Seedlip Spice, spiced elderflower berry, lime cordial, light tonic water*

Lemon & Tonic  
*Seedlip Garden, lemon, tonic water*

Raspberry  
*Seedlip Spice, cranberry, lime cordial, raspberries, lemonade*

In the 1600's Apothecaries were using small copper stills to make non-alcoholic herbal remedies. This alchemy was documented in *The Art of Distillation* published in London in the year 1651 and is now re-purposed for the modern day, with our botanical Seedlip spirits.

Seedlip Garden: Peas, Hay, Spearmint, Rosemary, Thyme

Seedlip Spice: All Spice, Cardamom, Oak, Lemon, Grapefruit, Cascarilla

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## Wine

### Sparkling wine

	<b>Glass 125ml</b>	<b>Bottle 750ml</b>
Bolla Prosecco Superiore de Conegliano e Valdobbiadene, Brut, NV, IT <i>Elderflower, peach, lemon</i>	£9.00	£42.00
Kleine Zalze Methode Cap Classique, Stellenbosch, Brut, 2010, ZA <i>Brioche and biscotti aromas</i>	£10.50	£52.00
Taittinger, Brut Reserve NV, FR <i>Dry and elegant, subtly biscuity</i>	£13.50	£69.00
Taittinger Prestige Brut Rose, NV, FR <i>Ripe, elegant summer fruits</i>	£15.50	£86.00

### White wine

	<b>Glass 175ml</b>	<b>Bottle 750ml</b>
Eleve Marsanne-Viognier, Pays d'Oc, 2015, FR <i>Fresh, floral, peach, spicy</i>	£7.50	£30.00
Pinot Blanc Alsace, Tradition, Emile Beyer, 2016, FR <i>Fresh, peach, white fruits</i>		£46.00
Kleine Zalze Unwooded Chardonnay, Western Cape 2016, ZA <i>Apricot, rich, creamy</i>	£8.50	£32.00
Soave Classico, Bottega, 2016, IT <i>Fruity, blossom, citrus</i>	£9.50	£35.00
Givry Blanc, Remoissenet Père & Fils, 2014, FR <i>Lemon, lime, honey, melon</i>		£62.00

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	<b>Glass 175ml</b>	<b>Bottle 750ml</b>
Te Kairanga Riesling, Martinborough, 2015, NZ <i>Minerality, green apple, lime, honeysuckle</i>	£10.00	£36.00
Gavi di Gavi Toledana, Domini Villa Lanata 2016, IT <i>Exotic fruits, floral, hints of honey</i>	£10.50	£40.00
Pinot Gris Alsace, Portrait Range, Domaine Zinck 2016, FR <i>Greengage, green apple, touch of spice</i>	£11.00	£42.00
Paco & Lola Albarino, Rias Baixas 2016, ES <i>Pineapple, mango, citrus</i>	£11.50	£43.00
Villa Maria Clifford Bay Sauvignon Blanc, Marlborough 2016, NZ <i>Aromatic, passionfruit, mango</i>	£12.50	£48.00
Esporão Reserva Branco, Alentejo, 2016, PT <i>Tangerine, honey, apricot</i>	£12.00	£44.00
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, 2017, ZA <i>Silky-smooth, guava, honey</i>	£9.00	£33.00
Sanford Chardonnay, Santa Barbara County 2011, US <i>Apricot, rich, creamy</i>	£19.50	£79.00
Chablis 1 <sup>er</sup> Cru Fourchaume, J.Moreau et Fils 2015, FR <i>Green apple, gun flint, lemon juice</i>		£92.00
Sancerre, Les Collinettes, Joseph Mellot, 2016, NZ <i>Grapefruit, lemon juice</i>		£52.00
Pouilly-Fume, La Grande Cuvee des Edvins de Joseph Mellot, 2013, FR <i>Lemon, lime, apple, pear, grass</i>		£73.00

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## Rose wine

	<b>Glass 175ml</b>	<b>Bottle 750ml</b>
Estandon Lumière de Provence Rose, Coteaux Varois 2016, FR <i>Peach, strawberry, fresh</i>	£8.50	£32.00
Te Awa Left Field Rose, Hawke's Bay 2016, NZ <i>Strawberry, redcurrant, dry</i>	£9.50	£35.00
Camel Valley Pinot Noir Rose 2015, EN <i>Spicy, strawberry, raspberry, zesty</i>	£11.00	£42.00

## Red wine

	<b>Glass 175ml</b>	<b>Bottle 750ml</b>
Tenute Fiorebeli Cabaletta, Rosso delle Venezi 2015, IT <i>Prune, cherry, redcurrant</i>	£7.50	£30.00
Cuvee Cabernet Franc Pays d'Oc, Sainte Marie des Crozes 2016, FR <i>Floral, blackcurrant, raspberry</i>	£9.50	£35.00
Puro Malbec-Cabernet, Mendoza 2016, AR <i>Blackcurrant, blueberries, mint</i>	£10.50	£40.00
Passori Rosso, Veneto 2016, IT <i>Rich, smooth, plum, dried fruit</i>	£10.50	£40.00
Chianti Classico, Riserva Agostino Petri da Vicchiomaggio, 2014, IT <i>Black cherries, velvety</i>	£12.50	£48.00
Flor de Campo Pinot Noir, Santa Barbara County 2014, US <i>Soft, plums, black pepper</i>	£14.00	£56.00

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	<b>Glass 175ml</b>	<b>Bottle 750ml</b>
JJ Hahn Western Ridge Shiraz, Barossa Valley 2014, AU <i>Blackcurrant, black pepper</i>	£13.50	£54.00
Viña Real Rioja Gran Reserva 2010, ES <i>Vanilla, cherry, cinnamon</i>	£16.00	£64.00
Shannon Sanctuary Mount Bullet Merlot, Elgin Valley 2013, SA <i>Soft, plums, elegant</i>	£16.50	£68.00
The Federalist Visionary Zinfandel, Dry Creek Valley 2015, US <i>Blackberry, black cherry, spicy</i>	£19.50	£79.00
Organic Chatueanuef-du Pape, Bois de Pied Redal, Ogier, 2015, FR <i>Black forest fruit, lavender, thyme</i>		£65.00
Thibault Liger Belair, Corton Les Rognets Grand Cru 2009, FR <i>Forest berries, violets</i>		£145.00
Domaine Taupenot- merme, Nuits Saint Georges, 1er Cru Les Pruliers 2008, FR <i>Red berry, cherry</i>		£115.00
Domiane de Montille Volnay, 1er Cru Les Taillepieds, 2007, FR <i>Red berry, cherry</i>		£145.00
Chateau Teyssier, Saint- Emilion Grand Cru 2014, FR <i>Plum, black cherry</i>		£81.00
Côte du Roussillon, Les Palomettes, Jean-Luc Colombo, 2016, FR <i>Blackcurrant, blackberry</i>	£9.00	£33.00

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## Dessert wine

Cypres de Climens, Barsac, Grand Vin de Sauternes, 2010, FR 75ml / £8.50  
*White blossom, apricot, pineapple, lime*

Willi Opitz Muskat Ottonel Schifwein, Burgenland, 2010, AT 75ml / 10.00  
*Honey, mango, lychee*

## Port

Dow's Fine Tawny, NV, PRT 75ml / £9.50  
*Nutty, raisins, sultanas, dried apricots*

Dow's LBV, NV, PRT 75ml / £10.50  
*Black berries, chocolate*

## Sherry

Tio Pepe, Gonzalez Byass, Fino, NV, ES 75ml / £8.00  
*Grapefruit, lemon, apple*

Hidalgo Napoleon Amontillado, NV, ES 75ml / £9.00  
*Caramel, nutty, fruity*

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## Beers

<b>Lefte Brune, BEL</b> <i>Authentic dark brown Abbey with slightly sweet flavours of coffee and chocolate, roasted taste ranging from bitter to sweet caramel</i>	330ml / £7.00
<b>Lagunitas IPA, US</b> <i>Flavours of orange spice, toasted baguette and lemon herb muffin, white grape, with long peppered greens, delicate spice, honey and pine finish</i>	355ml / £7.00
<b>Birra Moretti, IT</b> <i>Flavours of frittata, banana and coconut flakes, dry yet fruity, light, with breezy overtones of minerals, grass and pepper finish</i>	330ml / £6.00
<b>Heineken, NLD</b> <i>Flavours of lemon blossoms and lemongrass, banana soufflé and herb bread, dry light, with melon, lemon and pepper finish</i>	330ml / £6.00
<b>Meantime London Pale Ale, UK</b> <i>Aromas of spearmint and grass, fruity and citrus flavour with a bitter finish</i>	330ml / £6.00
<b>Bulmers Original Cider, UK</b> <i>Flavours of soft culinary apples and sharper bittersweet apples</i>	500ml / £6.00

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## Spirits

### Vodka

Stolichnaya	ABV 40%	£9.00
Smirnoff Red	ABV 40%	£9.00
Ketel One	ABV 40%	£10.00
Belvedere	ABV 40%	£12.00
Belvedere Citrus	ABV 40%	£12.50
Grey Goose	ABV 40%	£12.50
Ciroc	ABV 40%	£14.00

### Gin

Beefeater	ABV 40%	£8.50
Plymouth	ABV 41%	£9.00
Bombay Sapphire	ABV 40%	£9.00
Tanqueray	ABV 43%	£9.00
Beefeater 24	ABV 45%	£9.50
Bloom	ABV 40%	£9.50
Hendricks	ABV 41%	£10.00
Plymouth Navy	ABV 57%	£11.50
Sipsmith	ABV 41%	£11.50
Tanqueray No 10	ABV 47%	£12.00
Warner Edwards Rhubarb	ABV 40%	£10.00
Williams Pink Grapefruit	ABV 40%	£10.00

### Tequila

Jose Cuervo Silver	ABV 40%	£8.50
Don Julio Blanco	ABV 40%	£18.50
Don Julio Anejo	ABV 40%	£22.50
Don Julio Anejo 1942	ABV 40%	£29.50

### Mezcal

Santo Domingo Albarradas	ABV 48%	£19.50
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## Rum

Appleton White	ABV 37%	£8.00
Mountgay	ABV 40%	£8.50
Captain Morgan Spiced	ABV 40%	£8.50
Lamb's Navy Rum	ABV 40%	£9.00
Koko Kanu	ABV 40%	£10.00
Angostura 1919	ABV 40%	£10.00
Germana Cachaca	ABV 43%	£10.00
Bacardi 8 year	ABV 40%	£10.00
Flor de Cana 18 year	ABV 40%	£14.00
Pyrat XO	ABV 40%	£14.00
Ron Zacapa 23 year	ABV 40%	£15.50

## Whisky (Scotch)

Famous Grouse	ABV 40%	£8.50
Bells 8yr	ABV 40%	£8.50
Monkey Shoulder	ABV 43%	£9.00
Glenmorangie 10 year	ABV 40%	£9.75
Johnnie Walker Black Label	ABV 40%	£10.00
Chivas Regal 12 year	ABV 40%	£10.00
Laphroaig 10 year	ABV 40%	£10.50
Glenfiddich 12 year	ABV 40%	£13.00
Glenfarclas 10 year	ABV 40%	£13.50
Dalmore 12 year	ABV 40%	£15.50
Glenmorangie Nect'dor	ABV 46%	£15.50
Oban 14 year	ABV 45%	£18.00
Glenfarclas 105	ABV 43%	£20.50
Johnnie Walker Blue Label	ABV 43%	£27.50

## Whiskey (American)

Jack Daniel's	ABV 40%	£9.00
Jim Beam Rye	ABV 40%	£12.00
Makers Mark	ABV 45%	£13.00
Woodford Reserve	ABV 43%	£18.00

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## **Whiskey (Irish)**

Jamesons	ABV 40%	£11.00
Bushmills Black Bush	ABV 40%	£12.00

## **Cognac**

Delour Napoleon	ABV 40%	£9.00
Hennessay Fine de Cognac	ABV 40%	£13.00
Remy Martin VSOP	ABV 40%	£13.00
Martell Cordon Bleu	ABV 40%	£23.00
Hennessay XO	ABV 40%	£28.00

## **Armagnac**

Chateau De Laubade V.S.O.P	ABV 40%	£10.00
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## **Eau De Vie**

Laird's Applejack	ABV 40%	£11.00
Laird's Brandy 12 years	ABV 44%	£16.00

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## Liqueur & Vermouths

Aperol	ABV 11%	£8.00
Campari	ABV 25%	£8.00
Martini Bianco	ABV 15%	£8.00
Martini Rosso	ABV 15%	£8.00
Pernod Ricard	ABV 45%	£8.00
Pimm's	ABV 25%	£8.00
Suze	ABV 15%	£8.00
Jagermeister	ABV 35%	£8.00
Noilly Pratt Dry	ABV 16%	£8.00
Baileys	ABV 17%	£8.00
Crème de cacao	ABV 25%	£8.00
Chambord	ABV 17%	£8.00
Chase Elderflower	ABV 20%	£8.00
Chase Rhubarb	ABV 20%	£8.00
Cherry Grand Mernier	ABV 24%	£8.00
Cherry Heering	ABV 24%	£8.00
Cointreau	ABV 40%	£8.00
Crème de cassis	ABV 15%	£8.00
Drambuie	ABV 40%	£8.00
Fernet Branca	ABV 39%	£8.00
Galliano	ABV 43%	£8.00
Grand Marnier	ABV 40%	£8.00
Kahlua	ABV 20%	£8.00
Mandarin Napoleon	ABV 38%	£8.00
Maraschino Luxardo	ABV 32%	£8.00
Sambuca	ABV 40%	£8.00
Amaretto	ABV 28%	£8.00

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## Soft drinks

Ginger beer	200ml / £3.50
Tonic	200ml / £3.50
Lemonade	200ml / £3.50
Ginger ale	200ml / £3.50
Soda club	200ml / £3.50
Apple & Rhubarb soft drink	275ml / £4.00
Lemon & elderflower	275ml / £4.00
Coca cola	330ml / £4.00
Diet coke	330ml / £4.00
Apple Juice	300ml / £3.50
Pineapple Juice	300ml / £3.50
Cranberry Juice	300ml / £3.50
Grapefruit Juice	300ml / £3.50
Tomato Juice	300ml / £3.50
Decantae water	330ml / £3.00
Decantae water	750ml / £4.75

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## Hunter 486 Jing Tea List

£4.95

Jing defines the modern tea ceremony, sourcing exceptional tasting teas, served with elegance, simplicity and confidence. Travelling thousands of miles each year, Jing sources definitive examples of Asia's finest teas for the most sophisticated and discerning guests worldwide.

### White tea

White teas have a sweet flavour and soft texture without the vegetal quality of green tea. They are refreshing, thirst-quenching and easy-going on the palate. JING source white teas from Fujian Province, China - the home of the finest white teas.

Silver Needle, Fujian, China

*Light, delicate quenching flavours underpinned by cucumber and melon freshness. Full textured with a satisfying velvety finish.*

### Green tea

A great green tea is instantly accessible; offering vibrant grassy flavours, a sublime natural sweetness and a satisfying silky texture. Green tea has been a connoisseur drink in the East for centuries.

Dragon Well, Zhejiang, China

*Lively flavours in which grassy freshness is underscored by sweet and soft hazel complexities. China's most celebrated green tea.*

Sencha, Japan

*Silky and thick mouth feel with flavours of sweet pea, fresh grasses and umami. Refreshing and a perfect accompaniment to a meal.*

Moroccan mint, China & Germany

*Clean and refreshing mint flavours supported by a textured and rousing gunpowder green tea base.*

Wines are available in 125ml and spirits are available in 25ml, upon request.

A discretionary 12.5% service charge will be added to your bill. Allergies - Please inform us of any intolerance with food and bar products. Our kitchen and bar 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.

Jasmine Pearls, Fujian, China

*Hand rolled and scented with fresh jasmine flowers. Rich, round and deeply jasmine infused with a beautifully thick, velvety texture.*

## **Black tea**

Jing's black teas are made from large leaf, offering a wealth of flavour which cannot be found in common black tea, made from the leaf fragments of inferior processing.

Assam Breakfast, India

*Statuesque and full-bodied Assam tea, with plenty of structure and malty richness. A rousing breakfast tea, perfect with or without milk.*

Darjeeling 2<sup>ND</sup> Flush, India

*The quintessential afternoon tea; fragrant and refreshing with body and depth. Rounded and warm, with notes of Muscatel grape, hop and fresh citrus.*

Ceylon, Sri Lanka

*Rich, refined and elegant with smooth sustained aroma with notes of roasted nuts and dried fruit. Unassertive yet long and satisfying with an almost creamy wealth.*

Earl Grey, Sri Lanka

*Refreshing and bright, with citrus freshness lifting the rich Ceylon tea base. A perfectly focused classic.*

Organic Bohea Lapsang, Fujian, China

*Gently smoky and smoky and smooth, balanced in a harmony of supple creamy, liquorice root flavour and almost peaty warmth. The authentic Lapsang tea.*

Yunnan Gold, Yunnan, China

*Dark, rich and deep, with caramel and plenty of liquorice spice. A highly unique and outstanding black tea.*

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Jing Chai, India

*Rich, rounded and warming flavours, combining the soft, gratifying complexities of Ceylon black tea with aromatic spices.*

## **Herbal infusions**

Our herbal range is created using freshly picked and dried whole herbs, flowers or fruits. Although not really "tea" without *Camellia sinensis* at their base, they are packed with flavour and aroma and are naturally caffeine-free.

Whole Chamomile Flowers, Croatia

*Stunningly fresh and light with enchanting floral flavours that cleanse and soothe.*

Whole Lemon Verbena, Paraguay

*Fresh, vivid with mint-like freshness and pressed lemon zest pungency.*

Whole Peppermint Leaf, Germany

*Insistent, deep, grippy mint flavours with an almost oily mid-palate, subsiding cleanly towards an intense finish.*

Blackcurrant & Hibiscus, Poland & Sudan

*A sweet spectrum of berry fruits, brightly supported by a tart finish.*

Wines are available in 125ml and spirits are available in 25ml, upon request.

A discretionary 12.5% service charge will be added to your bill. Allergies - Please inform us of any intolerance with food and bar products. Our kitchen and bar 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.

## **Illy coffee**

Espresso	£3.45
Macchiato	£3.75
Double Espresso	£4.00
Americano	£4.45
Cappuccino	£4.45
Café Latte	£4.45
Mocha	£4.45
Hot chocolate	£4.45
Flat white	£4.45

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