

HUNTER 486

STARTERS

Olive and soda breads are homemade by our pastry chef

Wild mushroom consommé, truffle tortellini (v) £7.50

Dorset crab, braeburn apple, fennel, curry mayonnaise, sesame and poppy seed biscuit £11.00

Salt beef, green bean and radish salad, caper dressing, Burford Brown egg £8.50

Salt baked heritage beets, whipped goat's curd, red chard, candied pecans (v) £8.00

Braised octopus and baby squid, slow roasted tomatoes, chick peas, salsa verde £10.50

Norfolk black chicken terrine, fig chutney, pistachio crumbs, Melba toast £9.00

Chicory, pear and watercress salad, Colsten Basset stilton, sherry vinegar and walnut vinaigrette (v) £8.00

Pan fried Cornish mackerel fillet, beetroot, orange, lamb's lettuce, horseradish cream £8.50

MAINS

Grilled fillet of stone bass, crushed potatoes, pickled cucumber, grain mustard dressing £20.00

Slow roasted Gloucester Old Spot pork belly, confit red cabbage, Bramley apple mash £18.00

Pan fried sweet potato gnocchi, Jerusalem artichokes, mushrooms, parmesan, rocket £17.00

Hunter fish stew, saffron aioli, sourdough toast £19.00

Braised lamb shank, spiced aubergine and chick peas, gremolata £24.00

Red potimarron squash curry, lentils, kale, lemongrass rice £16.50

Roast Barbary duck breast, orange glazed chicory tart, poached pear, spiced jus £19.00

Dedham Vale 28 day aged rib eye (225g), French fries, béarnaise sauce £29.00

Monkfish wrapped in air dried ham, braised lentils, caramelized baby onions £24.00

SIDES

Chopped salad £4.50

Green salad £4.50

Hand cut chips £4.50

French fries £4.50

Truffle fries £5.50

Mash £4.50

Spinach £4.50

Honey roasted
root vegetables £4.50

DESSERTS

Chocolate fondant, salted caramel ice cream £8.50

Spiced red wine poached pear,
vanilla mascarpone, honeycomb £8.50

Almond tart, damson jam, autumn fruit compote,
clotted cream £8.50

Bramley apple, nutmeg and custard fool,
crumble topping £8.50

Steamed ginger pudding, butterscotch sauce,
yogurt ice cream £8.50

British farmhouse cheeses, celery,
apple and raisin chutney, oat cakes £10.00

Homemade ice creams and sorbets £8.00

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

	Glass 125ml	Bottle 750ml
Bolla Prosecco Superiore di Conegliano e Valdobbiadene, Brut, NV, IT	£9.00	£42.00
Kleine Zalze Methode Cap Classique, Stellenbosch, Brut, 2010, ZA	£10.50	£52.00
Taittinger Reserve, Brut, NV, FR	£13.50	£69.00
Taittinger Prestige Rose, Brut, NV, FR	£15.50	£86.00
Taittinger Nocturne Sec, NV, FR		£86.00
Laurent-Perrier Cuvee Rose, Brut, NV, FR		£92.00
Taittinger Reserve, Brut, 2009, FR		£100.00
Taittinger Comtes de Champagne Blanc de Blancs, Brut, 2006, FR		£205.00
Dom Perignon Vintage, Brut, 2006, FR		£210.00
Krug Grande Cuvee, Brut, NV, FR		£240.00

WHITE WINE

	Glass 175ml	Bottle 750ml
Eleve Marsanne-Viognier, Pays d'Oc, 2015, FR	£7.50	£30.00
Kleine Zalze Cellar Selection Chardonnay, Western Cape, 2016, ZA	£8.50	£32.00
Sanford Chardonnay, Santa Rita Hills, 2011, US	£19.50	£79.00
Chablis 1er Cru Fourchaume, J. Moreau et Fils, 2015, FR		£92.00
Villa Maria Clifford Bay Reserve Sauvignon Blanc, Marlborough, 2016, NZ	£12.50	£48.00
Sancerre, Les Collinettes, Joseph Mellot, 2016, FR		£52.00
Pouilly-Fume, La Grande Cuvee des Edvins de Joseph Mellot, 2013, FR		£73.00
Pinot Gris Alsace, Portrait Range, Domaine Zinck, 2016, FR	£11.00	£42.00
Paco & Lola Albarino, Rias Baixas, 2016, ES	£10.50	£40.00
Soave Classico, Bottega, 2016, IT	£9.50	£35.00
Gavi di Gavi Toledana, Domini Villa Lanata, 2016, IT	£9.75	£37.00
Te Kairanga Riesling, Martinborough, 2015, NZ	£10.00	£36.00
Pinot Blanc Alsace, Tradition, Emile Beyer, 2016, FR		£46.00
Givry Blanc, Remoissenet Père & Fils, 2014, FR		£62.00
Esporão Reserva Branco, Alentejo, 2016, PT	£12.00	£44.00
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, 2017, ZA	£9.00	£33.00

ROSÉ WINE

Camel Valley Pinot Noir Rose, 2015, EN	£10.50	£40.00
Estandon Lumiere de Provence Rose, Coteaux Varois, 2016, FR	£8.50	£32.00
Te Awa Left Field Rose, Hawke's Bay, 2016, NZ	£9.50	£35.00

RED WINE

Tenute Fiorebeli Cabaletta, Rosso delle Venezie, 2015, IT	£7.50	£30.00
Puro Malbec-Cabernet, Mendoza, 2016, AR	£10.50	£40.00
JJ Hahn Western Ridge 1975 Planting Shiraz, Barossa Valley, 2014, AU	£13.50	£54.00
Shannon Sanctuary Mount Bullet Merlot, Elgin Valley, 2013, ZA	£16.50	£68.00
Passori Rosso, Veneto, 2016, IT	£10.50	£40.00
Château Teyssier, Saint-Émilion Grand Cru, 2014, FR		£81.00
Cuvee Cabernet Franc Pays d'Oc, Sainte Marie des Crozes L'Outside, 2016, FR	£9.50	£35.00
Chianti Classico, Riserva Agostino Petri da Vicchiomaggio, 2014, IT	£12.50	£48.00
Domaine de Montille Volnay, 1er Cru Les Taillepieds, 2007, FR		£145.00
Domaine Taupenot-Merme, Nuits Saint Georges, 1er Cru Les Pruliers, 2008, FR		£115.00
Flor de Campo Pinot Noir, Santa Barbara County, 2014, US	£14.00	£56.00
Thibault Liger Belair, Corton Les Rognets Grand Cru, 2009, FR		£145.00
The Federalist Visionary Zinfandel, Dry Creek Valley, 2015, US	£19.50	£79.00
Organic Châteauneuf-du-Pape, Bois de Pied Redal, Ogier, 2015, FR		£65.00
Viña Real Rioja Gran Reserva, 2010, ES	£16.00	£64.00
Côtes du Roussillon, Les Palomettes, Jean-Luc Colombo, 2016, FR	£9.00	£33.00

Wines are available in 125ml upon request. Please note vintages may change due to availability.

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