

Hunter 486 Set Menu

Cornish fish soup, English cheddar, saffron aioli

Pressed ham hock and parsley terrine, piccalilli

Roasted beetroot salad, grilled Ragstone goat's cheese,
balsamic dressing

Salmon and smoked haddock fish cake, tomato compote,
parsley sauce

Grilled beef Bavette, mash, bone marrow sauce, crispy
shallot rings

Purple sprouting broccoli, polenta, poached egg, hazelnut
vinaigrette

Chocolate pot, blood orange sorbet

Yorkshire rhubarb jelly, roast rhubarb, baked custard

British farmhouse cheeses, celery, chutney, oat cakes

Two courses £24.00pp

Three courses £29.50

Sides

£4.50

Buttered Spinach, chopped salad, green
leaf salad, honey roasted root vegetables,
mash, French fries, hand cup chips

£5.50

Truffle fries

An optional 12.5% service charge will be added to your bill - please let us know if you would like this to be removed.

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 • www.thearchlondon.com • +44 (0) 207 725 4825 • hunter486@thearchlondon.com