

Hunter 486 Set Menu

Salt beef brisket, capers, gherkins, pickled onions,
horseradish mayonnaise

Braised octopus and baby squid risotto, tomato,
bone marrow butter

Asparagus soup, crispy quail eggs

Roast corn fed chicken breast, mushroom puree,
grilled leeks, truffle emulsion

Pan fried fillet of Pollock, red and black radish,
wild garlic velouté

Handmade tagliatelle, peas, broad beans,
shaved Caerphilly cheese

Crème brûlée

Mango and lemongrass fruit soup, basil sorbet
British farmhouse cheeses, apple and raisin chutney,
oat cakes

Two courses £24.00pp

Three courses £29.50pp

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.

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