

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

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



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.

Bar Food

Kalamata olives			£3.00
Roasted salted almonds			£3.00
Watercress and Jersey Royal potato soup, whipped goat's curd (v)			£8.00
Green and white asparagus, parmesan crusted poached egg, tomato and herb dressing (v)			£9.00
Dressed Cornish white crab meat, avocado, pink grapefruit			£12.50
Norfolk Black chicken terrine, rhubarb chutney, pistachio crumbs, Melba toast			£10.00
Caesar salad			£11.00
Poached chicken Caesar salad			£16.50
Beef burger, smoked bacon, mature cheddar, garlic mayonnaise, onion marmalade and truffle fries			£18.00
Spring vegetable risotto, honey and ricotta stuffed crispy courgette flower (v)			£17.50
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, crisps			£15.00
Pizza Margherita - tomato and mozzarella			£12.50
Pizza Hunter - Parma ham, rocket, parmesan, truffle oil			£16.00
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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Classic Cocktails

Cosmopolitan

Vodka, Cointreau, cranberry, lime

£13.50

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

Spring Twist Cocktails

Cherry & Raspberry Mimosa £13.50
Prosecco, cherry liquor, raspberry, sugar syrup

Mandarin Margarita
Tequila, mandarin liquor, lime

Peach Sour
Peach liquor, whiskey, lemon, sugar syrup, egg white

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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, Cascarella

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Wine

Sparkling wine

	Glass 125ml	Bottle 750ml
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, ZA, <i>Brioche and biscotti aromas</i>	£11.00	£54.00
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

	Glass 175ml	Bottle 750ml
Eleve Marsanne-Viognier, Pays d'Oc, FR <i>Fresh, floral, peach, spicy</i>	£7.50	£30.00
Collio Pinot Grigio, Tenuta Sant' Helena, Fantinel, IT <i>Full flavoured, white fruits</i>	£11.00	£42.00
Kleine Zalze Unwooded Chardonnay, Western Cape, ZA <i>Apricot, rich, creamy</i>	£9.00	£33.00
Soave Classico, Bottega, 2016, IT <i>Fruity, blossom, citrus</i>	£9.50	£35.00
Givry Blanc, Remoissenet Père & Fils, FR <i>Lemon, lime, honey, melon</i>		£62.00

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	Glass 175ml	Bottle 750ml
Pinot Gris Alsace, Portrait Range, Domaine Zinck, FR <i>Greengage, green apple, touch of spice</i>	£11.00	£42.00
Te Kairanga Riesling, Martinborough, NZ <i>Minerality, green apple, lime, honeysuckle</i>	£10.00	£36.00
Gavi di Gavi Toledana, Domini Villa Lanata, IT <i>Exotic fruits, floral, hints of honey</i>	£10.50	£40.00
Flor De Campo Chardonnay, Santa Barbara County, US <i>Vibrant and minerally wine shows pineapple, pear and citrus fruit</i>	£15.75	£64.00
Paco & Lola Albarino, Rias Baixas , ES <i>Pineapple, mango, citrus</i>	£11.50	£43.00
Villa Maria Clifford Bay Sauvignon Blanc, Marlborough, NZ, <i>Aromatic, passionfruit, mango</i>	£12.50	£48.00
Esporão Reserva Branco, Alentejo, PT <i>Tangerine, honey, apricot</i>	£12.00	£44.00
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, ZA <i>Silky-smooth, guava, honey</i>	£9.00	£33.00
Vavasour Pinot Gris, Awatere Valley, NZ <i>Ripe fruit, notes of ginger and long mineral finish</i>	£10.50	£40.00
Chablis 1 ^{er} Cru Fourchaume, J.Moreau et Fils, FR <i>Green apple, gun flint, lemon juice</i>		£92.00
Sancerre, Les Collinettes, Joseph Mellot, NZ <i>Grapefruit, lemon juice</i>		£52.00
Pouilly-Fume, La Grande Cuvee des Edvins de Joseph Mellot, FR, <i>Lemon, lime, apple, pear, grass</i>		£73.00

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Pinot Blanc Alsace, Tradition, Emile Beyer, FR <i>Fresh, peach, white fruits</i>	£46.00
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Rose wine

	Glass 175ml	Bottle 750ml
Coteaux Varois en Provence Rosé, Reflet, Estandon, FR <i>Peach, strawberry, fresh</i>	£8.50	£32.00
Te Awa Left Field Rosé, Hawke's Bay, NZ <i>Strawberry, redcurrant, dry</i>	£9.50	£35.00
Chapel Down English Rosé, EN <i>Fresh, red fruit</i>	£10.00	£37.00

Red wine

	Glass 175ml	Bottle 750ml
Tenute Fiorebeli Cabaletta, Rosso delle Venezi, IT <i>Prune, cherry, redcurrant</i>	£7.50	£30.00
Drifting Merlot, Lodi, US <i>Raspberry, cherry and mocha</i>	£9.00	£33.00
Puro Organic Malbec, Mendoza, AR <i>Blueberries, violet, milk chocolate</i>	£11.00	£42.00
Passori Rosso, Veneto, IT <i>Rich, smooth, plum, dried fruit</i>	£10.50	£40.00

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Chianti Classico, San Jacopo da Vicchiomaggio, IT <i>Black cherries, velvety</i>	£12.00	£46.00
	Glass 175ml	Bottle 750ml
Flor de Campo Pinot Noir, Santa Barbara County, US <i>Soft, plums, black pepper</i>	£14.00	£56.00
JJ Hahn Western Ridge Shiraz, Barossa Valley, AU <i>Blackcurrant, black pepper</i>	£13.50	£54.00
Don Jacobo Rioja Gran Reserva, Bodegas Corral, ES <i>Smooth, silky</i>	£16.00	£64.00
Shannon Sanctuary Mount Bullet Merlot, Elgin Valle <i>plums, elegant</i>	£16.50	£68.00
The Federalist Visionary Zinfandel, Dry Creek Valley US, <i>Blackberry, black cherry, spicy</i>	£19.50	£79.00
Organic Chatueanuef-du Pape, Bois de Pied Redal, Ogier, FR, <i>Black forest fruit, lavender, thyme</i>		£65.00
Chateau Teyssier, Saint- Emilion Grand Cru, FR <i>Plum, black cherry</i>		£81.00
Villa Maria Cellar Selection Pinot Noir, Marlborough, NZ, <i>Cherry, blueberry, French oak</i>	£11.00	£42.00

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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

Lefte Brune, BEL <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
Lagunitas IPA, US <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
Birra Moretti, IT <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
Heineken, NLD <i>Flavours of lemon blossoms and lemongrass, banana soufflé and herb bread, dry light, with melon, lemon and pepper finish</i>	330ml / £6.00
Meantime London Pale Ale, UK <i>Aromas of spearmint and grass, fruity and citrus flavour with a bitter finish</i>	330ml / £6.00
Bulmers Original Cider, UK <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
Kolibri ~ Strawberry & Basil	300ml / £7.00
Kolibri ~ Cardamom & Chilli	300ml / £7.00
Kolibri ~ Elderflower & Lime	300ml / £7.00
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.

Jasmine Pearls, Fujian, China

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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 2ND 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.

Jing Chai, India

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

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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.

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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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