

Feast on London

Cocktail

'Hunter Around The Clock'

Sipsmith Gin, Elderflower liqueur, cucumber syrup, lemon juice, fresh mint leaves, cucumber as a garnish in a Martini glass

Menu

Cured Loch Duart salmon, shaved fennel, rocket, citrus dressing

Crispy Gloucester Old Spot pork belly, Bramley apple puree, Frisée salad

Watercress Velouté, poached Burford Brown egg

Roast fillet of cod, samphire, saffron, mussels and clams

Slow roast shoulder of English lamb, Jersey royals, spring vegetables, minted broth

Asparagus, pea and broad bean risotto, pea shoots, parmesan crisps

Caramelized lemon tart, chocolate sorbet

Buttermilk pudding, Yorkshire rhubarb, ginger short bread

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

Two courses £24.00pp

Three courses £29.50pp

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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