

ARCHWAY

April 2024

Focaccia | £4.5

Flatbread, romesco, anchovies, salsa verde | £12

Flatbread, parmesan sauce, asparagus, guanciale | £12

Whipped cod roe on grilled focaccia | £14

Burrata, seasonal radicchio, citrus dressing (v) | £13

Tagliere misto | £14

Fettuccine, clams, mussels, watercress | £16 / £24

Ricotta, wild garlic ravioli (v) | £15 / £23

Porcini risotto with lardo | £16 / £24

Maccheroni, sausages ragú, peas, mint | £16 / £24

Onglet, piattone beans, shallots, red wine jus | £27

Wood oven roasted prawns, nduja butter | £26

Lamb loin chops, fried artichokes, warm cannellini salad | £28

Fish of the day, courgette purée, peas, broad beans, asparagus | £27

Pink fir potatoes, mint, chilli butter (v) | £6

Spring salad, goat cheese (v) | £6

Heritage tomato, fennel salad (v) | £6

A discretionary service charge of 12.5% will be added to your bill.

Allergen information is available on request. Please inform your server of any dietary requirement you may have.

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DESSERT

Bomboloni, pistachio cream(v) | £10

Tiramisù della Nonna (v) | £10

Lavender, dark chocolate tart (v) | £10

DIGESTIVES | £9

Amaro Montenegro, 23% abv

Amaretto Disaronno, 28% abv

Limoncello Vincenzo, 29% abv

Ojo de Dios Mezcal Odd Cafe, 35% abv

TEA by Good & Proper Tea | £3.5

English Breakfast

Earl Grey

Chamomile

Lemon Verbena

Fresh Mint

COFFEE by Dark Arts | £3.5

Espresso

Americano

Flat White

Cappuccino

Alternative milks available upon request.

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