

# ARCHER STREET SOHO



All prices are inclusive of VAT at a current rate of 20.0%

All prices are in British Pounds

Please note that a discretionary service charge of 12.5% applies on tables

Follow us on

Facebook: /ArcherStreetSoho

Instagram: archerstreetsoho

Twitter: @archer\_street

---

---

# Archer Street

## Spring/Summer 19 Cocktails

---

---

### MYKI BEACH

Rum • Espresso • Coffee Liqueur • Weekly Ice Cream • Vanilla  
*Archer Street Gelato from Gelupo mixed with an English Harbour Rum  
Espresso Martini.*

14.00



Creamy, velvety and rejuvenating.

### FRANKLIN

Vodka • Carrot • Ginger • Passionfruit • Coconut • Lemon  
*Grey Goose Vodka, Carrot Juice, Fresh Ginger, Fresh Passionfruit and Koko  
Kanu Coconut Rum shaken up together.*

14.50



Hearty, sour and natural.

### CHARLES

Champagne • Bison Vodka • Lemon • Vanilla • Paint  
*Zubrowka Vodka shaken with Apple and Lemon Juice, sweetened with Vanilla  
Sugar topped with Billecart-Salmon Champagne. Garnished with edible Green  
Paint.*

13.50



Vibrant, tart and effervescent.

### DION

Rum • Kaffir Lime • Grapes • Cucumber • Coconut Water • Soda  
*Fresh Cucumber and Grapes, muddled with Kaffir infused Bacardi Carta Blanca  
rum and shaken with Coconut Water, topped with Soda Water.  
No added sugar.*

14.50



Fresh, green and cooling.

### SPEARS

Rum • Kalamansi • Pineapple • Campari • Lime  
*Bacardi Reserva Ocho shaken with Kalamansi Puree, Pineapple and Campari.  
A turn on the Jungle Bird cocktail.*

14.50



Tropical, biting and delightful.

Classics available upon request.

---

---

# Archer Street

## Spring/Summer 19 Cocktails

---

---

### Sundowner Menu

*A selection of refreshing drinks, perfect for that early evening hit.*

**VODKA ROSE SPRITZ** 12.00

*Grey Goose Vodka, Rose Vermouth, Rose Water, Strawberry and Raspberry.*

**RUM & APPLE SPRITZ** 12.00

*Santa Teresa 1796 Rum, Lillet Blanc, Apple & Rhubarb Soda.*

**GIN & ROSEMARY SPRITZ** 12.00

*Gin Mare, Crème de Cassis and Rosemary Tonic.*

**TEQUILA SPRITZ** 12.00

*Cantintero Tequila, Blood Orange Liqueur and Pink Grapefruit Tonic.*

**LONDON SPRITZ** 12.00

*Sipsmith London Cup with Mixed Fruit and Lemonade.*

**APEROL SPRITZ** 12.50

*The classic - Aperol, Prosecco and Soda.*

Classics available upon request.

---

---

# Archer Street

## Spring/Summer 19 Cocktails

---

---

### Pressés

*Refreshing pressed juices prepared fresh.*

*Add a suggested tipple for your healthy cocktail.*

£13.50

### GREEN

6.50

*Green Apple, Kiwi and Celery.*

*Suggested tipple: Bombay Sapphire Gin.*

### ORANGE

6.50

*Orange, Carrot and Ginger.*

*Suggested tipple: Grey Goose Vodka.*

### PINK

6.50

*Watermelon, Cucumber and Mint.*

*Suggested tipple: Cantinero Tequila.*

### RED

6.50

*Pineapple and Strawberry.*

*Suggested tipple: Bacardi Oro Rum.*

If you are allergic to any of the above ingredients,  
we cannot guarantee against cross-contamination.

---

---

# Champagne

---

---

BILLECART-SALMON is synonymous with excellence and perfection. Founded in 1818, by Nicolas Francois Billecart and his wife Elisabeth Salmon, BILLECART-SALMON is one of the few remaining champagne houses to be owned and led by the original family. Tradition joins forces with the most modern wine making techniques to create cuvées with distinctive finesse and elegance.

	<i>125ml</i>	<i>Bottle</i>	<i>Magnum</i>
<b>Brut Reserve NV</b>	14.00	69.00	138.00
<b>Brut Rosé NV</b>	19.90	99.00	198.00
<b>Blanc De Blancs NV Grand Cru</b>		120.00	
<b>Brut Sous Bois</b>		130.00	
<b>Vintage 2008</b>		140.00	
<b>Cuvée Nicolas François Billecart 2002</b>		225.00	
<b>Blanc de Blancs 2006</b>		235.00	
<b>Cuvée Elisabeth Salmon Rosé 2007</b>		305.00	

Please note from time to time vintages may vary.

---

---

# Sparkling Wine

---

---

	125ml	Bottle	Magnum
<b>Prosecco Di Valdobbiadene – Italy</b>	10.50	48.50	97.00
Light, fruity aromas of fresh green apples and pears, and a sparkling palate lead to a nutty richness on the finish.			

---

---

# Rosé Wine

---

---

	175ml	Bottle	Magnum
<b>Lieux Perdus Pinot Noir Rosé, Pays d’Oc</b>	8.10	29.90	-
Transporting you to the South of France this dry pale pink rosé has wild berry blossoms and cherries on the nose with a twist of raspberry on the palate.			
<b>Château Gairoird Rosé, Côtes de Provence [Organic]</b>	8.75	32.50	-
This beautiful organic rosé with sweet fruit aromas and flavours of ripe peaches is exceptionally elegant on the palate.			
<b>The Whispering Angel Wine, Côtes De Provence</b>	11.40	43.00	86.00
The palest of pale pinks, this delicate rosé offers a core of pretty stone fruit with some herbal notes. The palate is dry but smooth-textured, with an appetising mineral finish.			

All wines are available in a smaller 125ml glass.  
Please ask a member of the team.  
Please note wines may vary depending on availability.

---

---

# White Wine

---

---

	175ml	Bottle
<b>Pinot Delle Venezie IGT [Organic]</b> Pale straw yellow in colour, dry, smooth, harmonious and fresh with a characteristic and delicate fruity scent.	8.10	29.90
<b>La Lisse Soie d'Ivoire Chenin Blanc, Pays de la Haute Vallée de l'Aude</b> Translated as soft ivory silk which invokes the attractive texture of this sensual Chenin Blanc. Hints of caramel and brioche lead to a fruity peach palate with a clean and lifted finish.	8.75	32.50
<b>Sauvignon Blanc, Silvermyn</b> Light yellow in colour with hints of lime green, the nose shows wonderful aromas of greener tropical fruit such as green melon. Another classic from this 100% Bordelaise estate.	9.10	34.00
<b>L'Ormarine Duc de Morny Picpoul de Pinet, Languedoc</b> Incredibly vibrant and fresh with ripe melon fruit on the nose. The palate is weighty and ripe but remains fresh and saline.	9.60	36.00
<b>Sharpam Dart Valley Reserve (vegan)</b> From the South of Devon, this wine is abundant in fresh elderflower and meadow aromas with hints of peach and apple fruit. The palate is off dry with gorgeous ripe stone fruit flavours.	9.60	36.00
<b>Domaine Roblin, Sancerre Blanc 'Terres Blanches'</b> From chalky white clay soils, typically Sancerre - fruity, light, lively and mineral.	11.40	45.00

All wines are available in a smaller 125ml glass.  
Please ask a member of the team.  
Please note wines may vary depending on availability.



---

---

# Red Wine

---

---

	175ml	Bottle
<b>Helter Skelter Merlot, Lodi Valley, California, USA</b>	8.10	29.90
In homage to Sir Paul McCartney, this wine swirls of luscious, juicy fruit, rich, ripe black cherry and plums with a spicy twist on the finish.		
<b>Mantlepiece Cinsault, Coastal Region</b>	8.75	32.50
A lighter and pretty Cinsault generous of fruit, yet full of life. The nose has heady aromas of fresh damsons, plums and star anise. The palate reflects these with its bright, fresh and gently textural notes that marry together with delicate finesse.		
<b>Showdown The Man with the Ax Cabernet Sauvignon</b>	9.10	34.00
Ripe blackcurrant and wild berry fruit on the nose compliment the sweet American oak. Rich cassis and black cherry fruit on the palate with a soft, juicy, yet long finish.		
<b>Turno de Noche Malbec</b>	9.60	36.00
A bright fresh style of Malbec with wonderfully aromatic red currant and cassis. Very vibrant, Latin and velvety.		
<b>Boutinot 'Les Six', Cairanne Côtes du Rhône Villages</b>	11.40	43.00
A blend of six grapes, lovely blackberry, spicy blue plum, wild raspberry, liquorice with velvety tannins and an elegant finish.		

All wines are available in a smaller 125ml glass.  
Please ask a member of the team.  
Please note wines may vary depending on availability.

---

---

# Spirits

---

---

All spirits are served as 50ml, 25ml available upon request  
and all mixers are charged at £1.50

## Vodka

Grey Goose	9.10
Lanique & Lime	10.70
Grey Goose - Flavours	11.20
Ciroc Vodka	11.20
Absolute Elyx	11.20
Zurbrowka	12.10

## Gin

Bombay Sapphire	9.10
Plymouth Gin	9.50
Brockmans	10.70
Gin Mare	10.90
Hendricks	11.20
Whitley Neill	11.50
Isle of Harris Gin	11.70
Tanqueray No. Ten	11.70
Bosford Rose Gin	11.70
Monkey 47	13.00

---

---

# Spirits

---

---

## Tequila

Cantinerero Blanco Tequila	9.10
Del Maguey Vida Mezcal	12.50
Patron Silver	13.50
Patron Café	14.20
Patron Reposado	14.50
Patron Anejo	15.00
Patron Gran Plantinum	49.00

## Rum

Bacardi Carta Blanca	9.10
Bacardi Carta Oro	9.10
Bacardi Spiced	9.50
Koko Kanu	9.90
Bacardi Anejo Cuatro	10.10
Gosling's Black Seal	10.10
Banks Rum 5 Yr	10.20
Leblon Cachaça	10.50
Wray and Nephew	10.70
English Harbour	11.00
Banks 7	11.20
El Dorado 12 Yr	11.20
Bacardi Reserva Ocho	13.50
Santa Teresa 1796	14.00

---

---

# Spirits

---

---

## Whiskey & Bourbon

Slane Irish Whiskey	9.10
Four Roses Yellow label	9.10
Maker's Mark	9.50
Singleton	10.70
Woodford Reserve	11.20
Jack Daniel's Tennessee Rye	12.00
Dewar's Signature	12.50
Aberfeldy 12 Yr	13.00
Talisker 10 Yr	13.20
Four Roses Single-Barrel	13.20
Dewar's 12 Yr	13.50
Lagavulin 16 Yr	14.00
Woodford Reserve Double Oaked	14.50
Craigellachie 13 Yr	14.50

## Brandy

Courvoisier VS	9.50
Martel VSOP	10.50
Martel XO	40.20

---

---

# Beers & Cider

---

---

<b>Bottled Beer</b>	330ml
Blue Moon	5.90
<i>Uniquely complex, orange gives a subtle sweetness.</i>	
Chieftain	5.90
<i>Medium bitterness at the front, evenly balanced by the rich sweetness from the malt.</i>	
Coors Light	5.90
<i>Well-balanced flavor with a malty note, low bitterness and light body.</i>	
Miller	5.90
<i>A light body with a slight grain malt aroma and a sweet yet sharp flavour.</i>	
Offshore	5.90
<i>Crisp, light with clean fruit notes.</i>	
Pravha	5.90
<i>Light sweetness, and hint of caramel.</i>	
Staropramen	5.90
<i>Rich malt with spicy hop notes.</i>	
<b>Rekordelig Premium Swedish Cider</b>	330ml
Grapefruit & Rosemary Botanicals	5.90
Peach & Basil Botanicals	5.90
	500ml
Apple	6.90
<b>Aspall Cyder</b>	330ml
Aspall Suffolk Draught Cyder	6.30
<i>Delicate, fresh pressed apples.</i>	

---

---

## Soft Drinks

---

---

Coke	3.20
Diet Coke	3.20
Franklin & Sons Bitter Lemon	3.20
Franklin & Sons Ginger Ale	3.20
Franklin & Sons Ginger Beer	3.20
Franklin & Sons Lemonade	3.20
Franklin & Sons Slimline Tonic	3.20
Franklin & Sons Soda	3.20
Franklin & Sons Tonic	3.20
Franklin & Sons Guava & Lime	4.00
Franklin & Sons Rhubarb & Hibiscus	4.00
Franklin & Sons Apple & Rhubarb	4.50
Water Still	3.00
Water Sparkling	3.00
San Pellegrino Lemon	4.00
San Pellegrino Orange	4.00

### Juices

Orange	3.00
Cloudy Apple	3.00

---

---

## Candles

---

---

---

---

# Food

---

---

*All our plates are made to order served with crackers, cornichons and chutney.*

## Plates

**Cheese Plate** 16.00

*A variety of the best cheeses, including Manchego, Organic Godminster Cheddar, Montagnolo Affine Soft Blue and Somerset Brie.*

**Charcuterie** 16.00

*A variety of carefully selected charcuterie.*

**Mixed Plate** 16.00

*A complimenting combination of cheese and charcuterie.*

## Pizza

**Goats Cheese & Basil** 10.50

*Tomato, Mozzarella, Goats Cheese and Fresh Basil*

**Peperoni** 10.50

*Tomato, Mozzarella, Peperoni and Oregano*

**Cured Ham & Rocket** 10.50

*Tomato, Mozzarella, Cured Ham, Fresh Rocket and Oregano*

**Bowl of mixed crisps** 4.00

**Bowl of popcorn** 4.00

---

---

# Archer Street Information

---

---

**At Archer Street we want you to feel taken care of, so we would like to make sure you know all about our services that are designed to make your night a tailor-made success.**

## **Complimentary coat check service**

Our nights are designed for you to relax and have fun. Let our cloakroom team look after your personal belongings while you dance the night away. This service is located on the 1st floor by the restrooms. If you have a query, please ask a member of the Archer Street team.

## **Bookings**

**Please ask a member of our team to assist you with your booking.**

We love a good house party, which involves planning, buying the right outfit for the occasion and of course RSVPs. We recommend booking in advance to ensure we live up to your expectations.

Our Themed Bar is also available for exclusive bookings.

**Please email**

**[sohobookings@archerstreet.co.uk](mailto:sohobookings@archerstreet.co.uk)**

**or call**

**020 7734 3342**

**for more information about how we can make your night just right.**