

ARCHER STREET SOHO

Cocktails & Drinks

All prices are inclusive of VAT at a current rate of 20%

All prices are in British Pounds

Please note that a discretionary service charge of 12.5% applies to all orders.

Welcome to Archer Street SW11!

Archer Street SW11 is an experiential cocktail bar with a lot of personality. This is the second venue by the creators of the fun-loving Archer Street Soho.

The ethos of Archer Street is to give each and everyone of our guests a night to remember through exceptional hospitality, expertly crafted cocktails and lively entertainment.

In order to be able to trade, Northcote Road has been pedestrianised on weekends.

To cover the cost of the road closure, all Northcote Road venues have implemented a £1.50 cover charge on the first drink of each guest. We appreciate your understanding.

Archer Street Cocktails

Hey Good Looking

Drinks designed to catch your eye.

SHEERAN

12.50

Rum • Apricot • Gingerbread • Lime • Cranberry

*Bacardi Ocho Anos Rum shaken with Apricot Liqueur, Gingerbread Syrup,
Lime Juice and Cranberry Juice.*



Sweet, spiced and warming.

VALLI

14.00

Vodka • Raspberry • Vanilla • White Chocolate • Milk

*Grey Goose Vodka shaken with Chambord Raspberry Liqueur, Vanilla Syrup
made creamy with Mozart White Chocolate Liqueur and Milk.*



Creamy, rich and smooth.

CYRUS

14.00

Bourbon • Almond • Popcorn • Lime • Cherry • Coke

*Popcorn Infused Woodford Reserve Bourbon shaken with Amaretto,
Popcorn Syrup, Lime Juice, Cherry Heering topped with Coke.*



Unique and warming.

Classics available upon request.

Archer Street Cocktails

Same, Same But Different

Our twist on some of the more classic cocktails.

RIHANNA

12.50

Spiced Rum • Overproofed Rum • Plum • Pistachio • Lime
Bacardi Spiced Rum and Bacardi Cuatro Anos shaken with Plum Liqueur, Pistache Pistachio Liqueur. Finished off with a dash of Angostura Bitters and Overproofed Wray & Newhew Rum. Out take on a Mai Tai.



Spiced, fruity and nutty.

LENNON

13.00

Gin • Ginger • Lychee • Lemongrass
Bombay Gin shaken with Kings Ginger Liqueur, Rubicon Lychee Juice, Lemon Juice and Ginger and Lemongrass Cordial. Garnished with a dash of Angostura Bitters and Ginger.



Earthy, refreshing and slightly sour.

SANTANA

14.50

Tequila • Lemon • Passion Fruit • Vanilla • Chilli
Patron Silver Tequila and Limoncello shaken with Passion Fruit Juice, Passion Fruit Puree and Vanilla Syrup. Garnished with a Chilli. A spicy twist on a Pornstar Martini.



Spicy, fruity and packs a punch.

O'CONNOR

12.50

Rum • Coconut • Lime
Aluna Coconut Rum shaken with Coco Lopez Coconut Cream, Lime Juice and Sugar Syrup.



Tropical and creamy.

Classics available upon request.

Archer Street Cocktails

Walk On The Wild Side

Drinks that try to push the barriers and be something different and new.

BIEBER

Rum • Coconut • Pineapple • Lime • Vanilla

Santa Teresa Rum and Aluna Coconut Rum shaken with Pineapple Juice, Lime Juice and Vanilla Syrup. Garnished with a Winter Grenadine Float.

14.50



Sweet and fruity.

BASSEY

Bourbon • Blackberries • Hazelnut • Red Wine • Cranberry • Lime

Muddled Blackberries built with Four Roses Yellow Label Bourbon, Crème de Mure, Frangelico Hazelnut Liqueur, Red Wine, Cranberry Juice and Lime Juice.

13.00



Nutty with lots of berries.

BERRY

Vodka • Orange • Lemon • Raspberry • Champagne

Grey Goose Vodka shaken with Aperol, Chambord Raspberry Liqueur, Raspberry Puree and Lemon Juice topped with Billecart-Salmon Champagne.

15.50



Classics available upon request.

Archer Street Cocktails

Let's Get Piste

A selection of drinks inspired by our basement winter takeover Piste.

CLAPTON

Vodka • Herbs • Blackberry • Lemon

Muddled Fresh Blackberries shaken with Grey Goose Vodka, Benedictine Herbal Liqueur, Crème de Mure and Lemon Juice.

14.50



Herbal and wintery.

SPRINGSTEEN

Vodka • Pineapple • Goji • Mint • Lime

Grey Goose Vodka delicately combined with Pineapple Juice, Goji Berry Liqueur, Winter Grenadine, Fresh Mint and Lime Juice.

13.50



Refreshing, wintery and surprising.

YOUNG

Gin • Passion Fruit • Spices • Almond • Lemon

Bombay Gin shaken with Velvet Falernum Liqueur, Passion Fruit Juice, Almond Syrup and Lemon Juice.

12.50



Spiced and nutty.

Classics available upon request.

Archer Street Cocktails

THE GOOSE TREE

70.00

Choose six Espresso Martinis, Pornstar Martinis, O'Connor Martinis and Santana

O'CONNOR TREE

Rum • Coconut • Lime

Aluna Coconut Rum shaken with Coco Lopez.

Coconut Cream, Lime Juice and Sugar Syrup.

SANTANA TREE

Tequila • Lemon • Passion Fruit • Vanilla • Chili

Patron Silver Tequila and Limoncello shaken with

Passion Fruit Juice, Passion Fruit Puree and Vanilla

Syrup. Garnished with a Chili. A spicy twist on a

Pornstar Martini.



PORNSTAR TREE

Vodka • Vanilla • Passionfruit

Greygoose Vodka shaken with Passoã Passionfruit

Liqueur, Passionfruit Purre and Homemade Vanilla

Syrup. Served with a shot of Prosecco.



ESPRESSO MARTINI TREE

Vodka • Espresso • Coffe Liqueur

Vanilla Vodka and Coffee Liqueur shaken with a

shot of Espresso Coffee and Homesmade Vanilla

Syrup.

ESPRESSO MARTINI AND PORNSTAR TREE

GET A TREE WITH 3 ESPRESSO MARTINIS

AND 3 PORNSTAR MARTINIS. WHY CHOOSE

ONE WHEN YOU CAN HAVE BOTH!

Archer Street Cocktails

Sundowner Menu

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

BERRIES & BERRIES

Bombay Bramble, Bosford Rose Gin topped with Raspberry and Strawberry Lemonade.

12.50



LYCHEE & GRAPEFRUIT

Grey Goose Vodka, Kwai Feh Lychee Liqueur topped with Grapefruit Tonic.

12.50



GIN & GINGER

Oxley Gin, St Germain Elderflower Liqueur topped with Ginger Ale.

12.50



ORANGE & RHUBARB

Martini Fiero Orange Vermouth, Rhubarb Tonic topped with Prosecco.

12.50



Sharing cocktails

Serves 5

PALOMA from BLACK LINES

Tequila Blanco • Grapefruit Soda • Citrus • Maldon Salt

The Margarita's better looking sister. With a bittersweet and refreshing finish

45.00

Classics available upon request.

Archer Street Cocktails

Pressés

Refreshing pressed juices, made boozy on request.

ORANGE	6.50
Seasonal Apple, Carrot, Ginger, Lemon and Turmeric. <i>With Grey Goose Vodka.</i>	13.50
GREEN	6.50
Seasonal Apple, Cucumber, Kale, Pineapple, Lime and Mint. <i>With Bombay Sapphire Gin.</i>	13.50
RED	6.50
Seasonal Apple, Strawberry, Raspberry, Lemon and Basil. <i>With Bacardi Oro Rum.</i>	13.50

Guilt Free Experience

Bodega Bay Hard Seltzer. The new guilt free, very low sugar way to socialise.

APPLE WITH GINGER AND ACAI BERRY	6.50
<i>A clean and crisp finish with refreshing apple and ginger adding a real depth of flavour, all rounded off with the sweetness of the Brazilian superfood açai berry.</i>	
<i>With Grey Goose Vodka or Bombay Sapphire Gin.</i>	12.00
ELDERFLOWER WITH LEMON AND MINT	6.50
<i>The elderflower is a reminder of the British summertime while the lemon and mint leave your pallet utterly refreshed.</i>	
<i>With Grey Goose Vodka or Bombay Sapphire Gin.</i>	12.00

We cannot guarantee against traces of allergens.

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>
Brut Reserve NV	14.00	69.00	138.00
Brut Rosé NV	19.90	99.00	198.00
Blanc De Blancs NV Grand Cru		125.00	
Brut Sous Bois		130.00	
Vintage 2008		140.00	
Blanc de Blancs 2007		235.00	
Cuvée Nicolas François Billecart 2002		250.00	
Cuvée Elisabeth Salmon Rosé 2007		305.00	

Please note from time to time vintages may vary.

Sparkling Wine

	125ml	Bottle	Magnum
Prosecco DOC Zonin 1821 - Pininfarina	10.50	48.50	97.00
Bright pale straw-yellow; a fine, clear mousse with a very delicate perlage Attractively intense bouquet, very fruity and aromatic, with hints of wisteria flowers and Rennet apples Very well-balanced and appealing, with the extremely delicate almond note that is typical of Prosecco			

Prosecco DOC Rosé Zonin 1821 - Pininfarina
A lightly coloured sparkling rosé with a fine perlage and soft, persistent foam
Fragrant and fruity bouquet with hints red berries and wild strawberries
Fresh and delightful flavour, soft and smooth with floral notes and a hint of almond

Rosé Wine

	175ml	Bottle	Magnum
Château Gairoird Rosé, Côtes de Provence [Organic]	8.75	32.50	-
This beautiful organic rosé with sweet fruit aromas and flavours of ripe peaches is exceptionally elegant on the palate.			
Notorious Pink, South of France	11.40	43.00	86.00
Blush pink in colour, this wine is inviting with a pleasant under-ripe strawberry, mango, and citrus zest scent with a crisp and refreshing mineral character.			
Whispering Angel, Côtes De Provence	11.90	46.00	92.00
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
Pinot Delle Venezie IGT [Organic] Pale straw yellow in colour, dry, smooth, harmonious and fresh with a characteristic and delicate fruity scent.	8.10	29.90
Adobe Reserva Chardonnay, Casablanca Valley [Organic, Vegan] Unoaked, sun kissed Chardonnay made from organically grown grapes. Refreshing citrus aromas of grapefruit and lime are highlighted with the taste of subtle tropical fruits.	8.75	32.50
Sauvignon Blanc, Silvermyn 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
L'Ormarine Duc de Morny Picpoul de Pinet, Languedoc 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
La Battistina Gavi, Piedmont [Vegan] Aromatic, zesty nose with notes of apple, lime and white flower. Gavi has juicy apple and lemon characters, and is textural with attractive minerality.	9.60	36.00
Domaine Roblin, Sancerre Blanc, 'Terres Blanches' 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.
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Red Wine

	175ml	Bottle
Rebel Canyon Lodi Valley, California, USA	8.10	29.90
Hailing from California's Central Valley, this wine swirls of luscious, juicy fruit, rich, ripe black cherry and plums with a spicy twist on the finish.		
Conviviale Montepulciano d'Abruzzo [Vegan]	8.75	32.50
From selected parcels of Montepulciano this indulgent red wine has a smooth palate of morello cherry, cassis and bramble fruit flavours.		
Showdown The Man with the Ax Cabernet Sauvignon	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.		
Turno de Noche Malbec	9.60	36.00
A bright fresh style of Malbec with wonderfully aromatic red currant and cassis. Very vibrant, Latin and velvety.		
Boutinot 'Les Six', Cairanne Côte du Rhône Villages	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	9.40
Lanique & Lime	11.00
Grey Goose - Flavours	11.50
Absolute Elyx	11.50
Zurbrowka	12.40

Gin

Bombay Sapphire	9.40
Plymouth Gin	9.80
Brockmans	11.00
Gin Mare	11.20
Hendricks	11.50
Whitley Neill	11.80
Tanqueray No. Ten	12.00
Bosford Rose Gin	12.00
Monkey 47	13.30

Spirits

Tequila

Cantinerero Blanco Tequila	9.40
Koch Espadín Mezcal	12.80
Patron Silver	13.80
Patron Café	14.50
Patron Reposado	14.80
Patron Anejo	15.30
Patron Gran Plantinum	49.30

Rum

Bacardi Carta Blanca	9.40
Bacardi Carta Oro	9.40
Bacardi Spiced	9.80
Aluna Coconut	10.20
Bacardi Anejo Cuatro	10.40
Gosling's Black Seal	10.40
Banks Rum 5 Yr	10.50
Leblon Cachaça	10.80
Wray and Nephew	11.00
Plantation Pineapple	11.30
Banks 7	11.50
El Dorado 12 Yr	11.50
Bacardi Reserva Ocho	13.80
Santa Teresa 1796	14.30

Spirits

Whiskey & Bourbon

Slane Irish Whiskey	9.40
Four Roses Yellow label	9.40
Maker's Mark	9.80
Singleton	11.00
Woodford Reserve	11.50
Jack Daniel's Tennessee Rye	12.30
Aberfeldy 12 Yr	13.30
Talisker 10 Yr	13.50
Four Roses Single-Barrel	13.50
Dewar's 12 Yr	13.80
Lagavulin 16 Yr	14.30
Woodford Reserve Double Oaked	14.80
Craigellachie 13 Yr	14.80

Brandy

Courvoisier VS	9.80
Martel VSOP	10.80
Martel XO	40.50

Beers & Cider

Bottled Beer

	330ml
Blue Moon	5.90
<i>Uniquely complex, orange gives a subtle sweetness.</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>	
Staropramen	5.90
<i>Rich malt with spicy hop notes.</i>	
Pravha	5.90
<i>Gentle bitterness with an unexpected crisp.</i>	

Rekordelig Premium Swedish Cider

	330ml
Reordalig Strawberry and Lime	5.90
	500ml
Apple	6.90

Aspall Cyder

	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 Rhubarb & Hibiscus	4.00
Franklin & Sons Strawberry & Raspberry	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
Cranberry	3.00

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

Margherita 10.50

Tomato, Mozzarella and Fresh Basil.

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.

Tuna 10.50

Tomato, Mozzarella and Tuna.

Bowl of mixed crisps 4.00

Pizzas subject to availability.

Archer Street COVID-19 Information

STAYING SAFE

Guests are asked to respect physical distancing guidelines with any person not in your social bubble. Please also respect signage within the venue.

ARCHER STREET asks all guests to wash their hands regularly to stop the spread of Corona virus. Hand sanitizer is available throughout the venue

All guests shall be provided seating that complies with social distancing between groups.

ARCHER STREET will operate table service only. There will be no service from the bar. Standing in the bar will not be permitted..

PAYMENT

ARCHER STREET only accepts card payments.

A discretionary service charge of 10% will be added to your bill, this goes to the team. To whom we are sure you will appreciate are at risk carrying out their job during these unprecedented times.

DUTY OF CARE & RESPONSIBLE DRINKING

ARCHER STREET promotes responsible consumption of alcohol in line with Health & Safety requirements and to ensure that all our guests have an enjoyable experience in our establishment.

At ARCHER STREET it is not accepted for a guest to behave in an aggressive manner or appear to be overly intoxicated. If you are requested to speak to a manager outside of the venue, this is for your own safety and the safety of other guests. Please respect the strict licensing protocols that we must adhere to and maintain.

If at any time during your visit you have an issue with another guest, please make our management team or security aware. Please do not deal with the matter yourself.

No guests are allowed to dance on tables.

Follow us on

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