



ARCHWAY





THE SPACE

Archway is situated under an old railway arch in Battersea, and a stone's throw away from the iconic Battersea Park. With a relaxed, intimate and contemporary feel, the local Battersea community will be at the restaurant's core.

For private hire the restaurant can host up to **80 people** standing and **50 people** seated. Prices start from **£50pp** with a **£6k minimum spend**.

Dietary requirements, menu and drink choices will need to be confirmed at least 14 days prior to the event.



CANAPES

Beef Tartare Crostini

Venison and Mushroom Croquette

Black Rice Crisp with Crab & Citrus

Tuna Tartare, Stracciatella & Pistachio Pesto

Truffle and Parmesan Arancini (v)

Artichoke with Smoked Goat Curd on Rye Crisp (v)

Ricotta, Confit Datterini Tomato, Balsamic, Focaccia (v)

Best of Season Tomato, Basil & Two Field's Olive Oil Bruschetta (vg)

BOWL & FINGER FOOD

Flatbread with Mortadella, Burrata and Pistachio Pesto
Beef Polpette with San Marzano Tomato Sauce and Parmesan
Polenta

Panzanella & White Bean Salad with Anchovy Vinaigrette
Charred Octopus, Paprika Romesco

Flatbread with Figs, Gorgonzola and Honey (v)
Calamarata, Sun Dried Tomato Pesto, Ricotta, Pine Nuts (v)
Pici Cacio e Pepe (v)

Summer Vegetable Salad with Smoked Ricotta and Bitter Leaves (v)
Burrata with Peaches, Seasonal Leaves & Oregano (v)
Endive Salad with Apple, Walnuts, Citrus Dressing (vg)





A LA CARTE

PRIMI

Wood Roast Atlantic Prawns, Nduja Butter

Burrata, Roasted Beetroot, Savoury Crumb (v)

Fresh Cavatelli, Traditional Beef Ragú

SECONDI

Braised Lamb Breast, Scarola with Olives, Capers, Lemon,
Oregano

Grilled Mackerel, Panzanella Salad

Spatchcocked Poussin, Salsa Verde

Summer Vegetable Salad, Smoked Ricotta, Spring Leaves (v)

DOLCI

Custard cream bomboloni

Seasonal Fruit Crème Brûlée

Seasonal Sorbet

CHRISTMAS SET MENU

ANTIPASTI

Burrata, radicchio, chestnut & truffle honey

Flatbread, radicchio, gorgonzola, walnuts

Flatbread, smoked pork belly, honey

Charcuterie board, focaccia

Fritto misto

PRIMI

Tortellini in brodo

Tagliolini with clams and bottarga

SECONDI

Cotechino, lentils & salsa verde

Whole porchetta to share

Whole fishes to share

DOLCI

Pandoro with zabaione cream

Marsala baked pears with mascarpone

Cheese selection, homemade chutney and honey comb



WHITE

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| 2022 Quinta do Ermizio, Chin Chin, Vinho Verde, Minho, Portugal, 11.5% abv | £27 |
| 2021 Monopolio Gambellara Classico, Cantina di Gambellara, Veneto, Italy, 13% abv | £30 |
| 2022 Grillo, Mandrarossa, Sicily, Italy, 13% abv | £33 |
| 2022 Vermentino/Ansonica, Terre del Buontalenti, Tuscany, Italy, 12.5% abv | £38 |
| 2021 Babiana, Vondeling, Paarl, South Africa, 13.5% abv | £42 |
| 2022 `Ikigall` Penedès Xarel-lo/Malvasia/Muscat, Gallina de Piel, Catalunya, Spain, 12% abv | £43 |
| 2022 `Dragon` Langhe Bianco, Luigi Baudana, Piemonte, Italy, 13.5% abv | £44 |
| 2022 Kamptal Grüner Veltliner, Loimer, Lower Austria, 12% abv | £47 |
| 2022 `Alba` Malvazija Istarska, Matošević, Istria, Croatia, 12.5% abv | £48 |
| 2022 `Bréchalune` Picpoul de Pinet, Domaine La Croix Gratiot, Languedoc, France, 13% abv | £53 |
| 2021 Verdicchio Classico Superiore, Villa Bucci, Marche, Italy, 13.5% abv | £54 |
| 2021 `Schloss` Gutswein Mosel Riesling Trocken, Maximin Grünhaus, Estate, Germany, 11.5% abv | £58 |
| 2022 `Louro Do Bolo` Valdeorras Godello, Rafael Palacios, Galicia, Spain, 14% abv | £69 |
| 2021 `Cat's Cradle` Swartland Chenin Blanc, Thorne & Daughters, South Africa, 13% abv | £70 |
| 2022 Sancerre, Domaine des Brosses, Loire, France, 13% abv | £71 |
| 2021 Chablis, Domaine Corinne Perchaud, Burgundy, France, 12.5% abv | £76 |
| 2020 Pouilly-Fuissé `En Bertillonne`, Domaine du Roc des Boutires, Burgundy, France, 13% abv | £98 |
| 2020 Beaune 1er Cru `Les Aigrots`, Domaine de Montille, Burgundy, France, 13% abv | £150 |

RED

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| 2022 Nero d'Avola/Nerello Mascalese, Borgo Selene, Sicily, Italy, 12.5% abv | £27 |
| 2021 `I Muri` Primitivo , Vigneti del Salento, Puglia, Italy, 13.5% abv | £31 |
| 2020 `Trinca Bolotas` Alentejo Tinto, Herdade do Peso, Portugal, 14% abv | £34 |
| 2021 `Rubillo` Cesanese, Principe Pallavicini, Lazio, Italy, 13.5% abv | £37 |
| 2021 Fleurie, Dominique Morel, Beaujolais, France, 13% abv | £46 |
| 2021 Dolcetto d'Alba, G.D. Vajra, Piemonte, Italy, 13.5% abv | £46 |
| 2020 `Altas Parcelas` Calatayud Garnacha, Cuevas de Arom, Spain, 13.5% abv | £48 |
| 2017 Rioja Reserva, Bodegas LAN, Spain, 13.5% abv | £52 |
| 2022 `Glouglou` Saumur-Champigny, Domaine des Sables Verts, Loire, France, 12.5% abv | £54 |
| 2021 `Il Valpo` Valpolicella, La Giuva, Veneto, Italy, 12.5% abv | £55 |
| 2021 `Petit Ours` Côtes-du-Rhône Rouge, Matthieu Barret, Southern Rhône, France, 13.5% abv | £57 |
| 2019 Chianti Classico, Dievole, Tuscany, Italy, 14% abv | £62 |
| 2019 Arbois Rouge Trousseau, Domaine Rolet, Jura, France, 13% abv | £65 |
| 2020 `Lalama` Red Ribeira Sacra, Dominio do Bibei, Galicia, Spain, 14% abv | £67 |
| 2021 Pinot Nero, Franz Haas, Trentino-Alto Adige, Italy, 13.5% abv | £76 |
| 2018 Brunello di Montalcino, Fossacolle, Tuscany, Italy, 14.5% abv | £110 |
| 2019 Barolo, Massolino, Piemonte, Italy, 14% abv | £120 |
| 2021 Savigny-lès-Beaune 1er Cru `Aux Vergelesses`, Jane Eyre, Burgundy, France, 13.5% abv | £150 |

SPARKLING

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| NV Prosecco Superiore Spumante Asolo DOCG, Ca' Morlin, Veneto, Italy | £45 |
| 2018 Classic Cuvée Brut, Rathfinny Wine Estate, Southern England | £70 |
| NV Brut Réserve, Charles Heidsieck, Champagne, France | £95 |

ROSÉ

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| 2022 Luberon Rosé, Famille Perrin, Southern Rhône, France, 12.5% abv | £30 |
| NV Light Alcohol Rosé, Lecap, South Africa, 5% abv | £38 |
| 2022 `Cuvée Alexandre` Coteaux d'Aix-en-Provence Rosé, Château Beaulieu, France, 13% abv | £46 |

SWEET

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| 2021 `Symphonie de Novembre` Jurançon Moelleux, Domaine Cauhapé, France, 13.5% | £42 |
| 2013 Vin Santo del Chianti Rufina, Selvapiana, Tuscany, Italy, 13.5% | £70 |
| 2021 `Ben Ryé` Passito di Pantelleria, Donnafugata, Sicily, Italy, 14.5% abv | £80 |



