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A  
DRINK

## — RED WINES

<b>9 _ Liso Veinte Tempranillo</b> <small>SPAIN</small> cherries/medium-bodied/smooth	<b>4.35</b>	<b>6-</b>	<b>18-</b>
<b>10 _ Telegraph Road Shiraz</b> <small>AUSTRALIA</small> currants/peppery/smooth			<b>20-</b>
<b>11 _ Tempus Two Silver Series Merlot</b> <small>AUSTRALIA</small> plums/well-rounded/soft	<b>4.95</b>	<b>6.95</b>	<b>22.50</b>
<b>12 _ Jean Balmont Pinot Noir</b> <small>FRANCE</small> fruity/soft/round			<b>24-</b>
<b>13 _ Quara Estate Malbec</b> <small>ARGENTINA (v)</small> cherries/herbs/medium tannins	<b>6.50</b>	<b>8.65</b>	<b>28-</b>

## — SPARKLING

<b>14 _ Nuà Prosecco</b> <small>ITALY (v)</small>			<b>28-</b>
<b>15 _ Nuà Sparkling Rosé</b> <small>ITALY (v)</small>			<b>28-</b>
<b>16 _ One4One single serve prosecco</b> <small>ITALY (v)</small>			<b>7-</b>

## — CHAMPAGNE

<b>17 _ Pommery</b>			<b>75-</b>
<b>18 _ Jules Feraud Brut Champagne</b>			<b>49-</b>



125ML GLASS AVAILABLE UPON REQUEST

175ml 250ml Bottle

## — WHITE WINES

**1\_ Kleindal Chenin Blanc** SOUTH AFRICA  
balanced fruit/perfumed aromas/medium-dry

4.35 6- 18-

**2\_ Roos Estate Sauvignon Blanc** SOUTH AFRICA  
grapefruit/refreshing/elegant

4.75 6.50 19-

**3\_ Ca'Lunghetta Pinot Grigio** ITALY (v)  
fruity/medium-bodied/dry

5- 7- 23-

**4\_ 770 Miles Chardonnay** USA  
tropical fruit/crisp/fresh

25-

**5\_ Neptune Point Sauvignon Blanc** NEW ZEALAND (v)  
citrus/grassy/refreshing

6.75 8.95 28-

## — ROSÉ WINES

**6\_ San Giorgio Pinot Grigio Rosé** ITALY (v)  
berry fruits/light/balanced acidity

5.50 7.50 21-

**7\_ Ca'Lunghetta Pinot Grigio Rosé** ITALY (v)  
fruity/well-balanced/dry

5.50 7.50 21-

**8\_ Out of America Zinfandel Rosé** USA  
strawberries/raspberries/balanced sweetness

5.50 7.50 21-

## — BAR MENU

### SMALL PLATES

Herb olives, garlic & sunsweet tomatoes 3-

Garlic, rosemary & sundried tomato focaccia,oils 4-

Pork crackling beer apple sauce 5-

Sausage roll, homemade brown sauce 5-

Scotch egg, piccalilli 5-

Lamb, mozzarella croquettes, harissa aioli 7-

½ pint Atlantic prawns, dill mayonnaise 7-

Crispy seitan wings, sirrachia (vg) 7-

Halloumi fries, smoked ketchup (vg) 6-

Whipped chicken livers, yorkshire pud, crackling 7-

### SHARERS

Fish Sharer – Prawn, smoked mackerel, chilli salt calamari, salmon mousse, Salmon gravlax  
Crab mayonnaise, toasted foccacia 16-

Best of Brisith charcuoterie & cheese 16-

Allotment Sharer – Avocado hummus,  
sunsweet tomato hummus, garlic herb sunsweet tomato olives, spicy tortillas (v) (vg+) 13-

Herb foccacia, mixed olives 7-



## — COFFEE

Our craft coffee is locally roasted by The Coffee Officina.

Our blend – 'THE FIORI ESPRESSO' from Central America & East Africa

<b>Macchiato</b>	2.30
<b>Americano</b>	2.60
<b>Flat White</b>	2.80
<b>Cappuccino</b>	2.80
<b>Latte</b>	2.80
<b>Mocha</b>	2.95
<b>Matcha Latte (vg)</b>	3.25
<b>Chai Latte (vg)</b>	2.95
<b>Turmeric Latte (vg)</b>	2.95

Choose your milk – Almond / Soya / Coconut / Oat – add 40p

## — COFFEE SYRUPS

Add any of the Following Syrups to any coffee for an extra 60p

Sugar Free Vanilla / Sugar Free Caramel / Salted Caramel / Hazlenut / Honeycomb

## — TEA

	per pot
<b>Novus Leaf Tea</b>	2.95
<b>White Pear &amp; Ginger / Egyptian Mint / Persian Pomegranate</b>	
<b>English Breakfast / Spiced Chai / Sapphire Earl Grey / Green</b>	
<b>Tea for One</b>	2.00
<b>Fresh Lemon, Ginger &amp; Honey Tea</b>	3.25
<b>Hot Chocolate with Cream</b>	3.15

## — CAKE

Baked fresh each day! Ask your server for Today's selection or visit our counter - go have a peek to see what you fancy!

## — SPIRITS

### - GIN

Sipsmith	4.00
Sipsmith Sloe	3.50
Beefeater	3.00
Beefeater Pink	3.00
Hendricks	4.00
Plymouth	3.30
Plymouth Sloe	3.70
Monkey 47	4.80
The Botanist	4.00
Star of Bombay	4.50
Copperhouse	3.50
Ablefords Bathtub	4.80
Tanqueray Sevilla	3.50
Hendricks Midsummer Solstice	4.25
Opihr	4.25

### - VODKA

Absolut	2.50
Absolut Citron	2.60
Absolut Vanilla	2.60
Grey Goose	5.00
Crystal Head	6.50

### - APERITIFS

St Germain Elderflower	3.50
Martini Extra Dry	2.50
Pimms	5.00 (double) glass/£17- Jug

### - LIQUEURS

Kahlua Salted Caramel	3.00
Amaretto Disarano	3.00
Baileys	2.40
Chambord	3.30
Southern Comfort	2.70
Kahlua	3.00
Limoncello	3.00

### - DIGESTIFS

Remy Martin VSOP	5.10
Hennessy VS	4.70

### - RUM

Havana Especial	3.00
Havana 3 YR	4.00
Spiced Captain Morgan	2.60
Bacardi spiced	2.60
Mount Gay Black barrel	4.50
Old J Tiki Fire spiced rum	5.20
Kraken spiced black rum	3.20
Ron Aguere honey rum	3.20
RonCaguere salted caramel rum	3.20
Dead mans fingers coconut	3.00
Dead mans fingers coffee	3.00

### - TEQUILA

Jose Cuervo Gold	3.00
Jose cuervo blanc	3.00
Olmecca Altos 100% Agave	5.30
Olmecca Reposado 100% Agave	6.30
Olmecca Alto	3.00
Olmecca Reposado	3.00

### - WHISKY & BOURBON

Chivas Regal 12 year old	4.00
Monkey Shoulder	5.00
Glenkinchie	5.85
Talisker	6.00
Jamesons	3.00
Canadian Club	3.00
Jack Daniels	3.30
Makers Mark	4.00

### - PORTS & SHERRIES

Cockburns Special Reserve (50ml)	5.00
Taylors Lbv (50ml)	5.00
Bristol Cream (50ml)	5.00
Tio Pepe (50ml)	5.00

## — SOFT DRINKS

<b>Dalston's Soda</b> - Orange / Cherry / Lemon / Ginger Beer	2.6
<b>Luscombs</b> elderflower	2.95
<b>Fountain of Youth Coconut Water</b>	3.5
<b>Rock's Organic Cordial</b> Orange / Blackcurrent / Lime	1-
<b>Coca-Cola / Diet Coke / Coke Zero</b> 330ml	2.6
<b>Fevertree Mixers</b>	1.6
Lemonade / Soda / Tonic / Slimline Tonic / Ginger Ale / Elderflower / Mediterranean	
<b>Baby Mixers / Coke / D Coke</b>	1.6
<b>Still / Sparkling Water</b>	1.95/ 3.95



## — COFFEE COCKTAILS

<b>A Roastery Martini</b>	8-
Absolut vanilla, coffee liqueur, single orgigin double Espresso	
<b>A Toffee Rum Flat White</b>	8-
Espresso, Caramel rum, milk (vg+)	
<b>A Espresso Old Fashioned</b>	8-
Espresso, bourbon, bitters, orange	
<b>A Iced coconut rum coffee</b>	8-
Coconut rum, espresso, milk, cream (vg+)	
<b>A Irish coffee</b>	8-
Jameson, espresso, cream	

## — COCKTAILS

<b>A Star Martini</b>	8-
Vanilla vodka, pineapple, passoa, prosecco, lime	
<b>A Storm</b>	8-
Dark rum, ginger beer, lime	
<b>A Cuba Libre</b>	8-
Rum, lime, coke	
<b>A Pink Gin Martini</b>	8-
Pink beefeater, angastora bitters, lemon, lemonade	
<b>A Mimosa</b>	8-
Prosecco, orange liqueur, freshly squeezed orange juice	
<b>Pickle House Bloody Mary (Hackney)</b>	8-
Vodka, tomato, spices, celery	
<b>Apperol Spritz</b> (50ml / SS prosecco/Soda)	8-

## — ALCOHOL FREE

<b>Square Root Soda Alcohol Free Gin &amp; Tonic</b>	4.5
<b>Virgin Mary</b> (Pickle House)	4.5
<b>Pressure drop craft alcohol free beer</b> (Hackney)	4.5

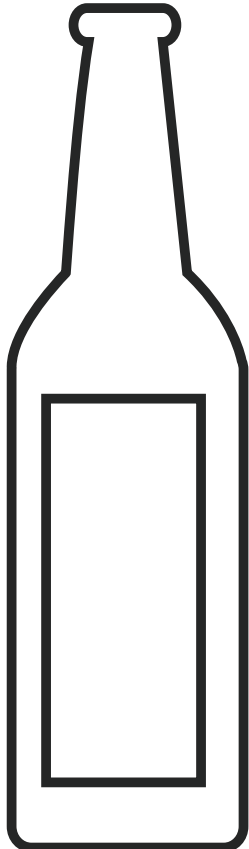
## — BEERS & CIDERS

### TAP

A Lager 4% (Belgium)	4.6
Camden Hells Lager (Camden)	5.5/2.75
Camden IPA (Camden)	5.5/2.75
Orchard Pig Cider (Somerset)	5/2.5
Lefte blonde (Belgium)	5.8/2.9

### CRAFT

Radio Wave American Pale Ale (Chelmsford)	5-
Howling Hops Tropical IPA (Hackney)	5-
Howling Hops House IPA (Hackney)	5-
Howling Hops PALE XX (Hackney)	5-
BBNO's IPA 500ml can (Bermondsy)	6.5
Crate Cider (Hackney)	4.75
Five Points Blueberry sour 500ml (Hackney)	6.5
Five Points Pale Ale 500ml (Hackney)	6.5
BBNO's Pale Ale Citra (Bermondsy)	6.5



CHECK OUT OUR BAR FOR SEASONAL BEER & CIDER SPECIALS

## — THICKSHAKES served 'till 5pm

4.25

Seasonal Berry / Vanilla / Oreo / Malteaser / Chocolate  
Banana & Honey / Brownie served with whipped cream & toppings

## — FRESHLY MADE JUICES

4-

**Apple**

**Orange**

**Carrot**

**Soother** – Orange, Kiwi, Mango, Ginger

**Vitalizer** – Pineapple, Mango, Orange, Passionfruit

**OAP** – Orange, Apple, Pear

## — RAW VEGETABLE JUICES

**Eat Your Greens** – Apple, Spinach, Watercress, Celery

4-

**Detox** – Carrot, Apple, Celery, Ginger, Lemon

4-

**Superfood Detox** – Carrot, Wheatgrass Shot, Apple, Celery, Ginger

5-

## — HEALTH & FITNESS

**Kombucha** – Ginger / Original / Passion fruit

4-

**Paleoberry** – Strawberry, Banana, Coconut Milk, Vanilla

5-

**Daily Burn** – Hemp, Peanut Butter, Cocoa, Almond Milk, Banana

5-

