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35 New London Road • Chelmsford • Essex • CM2 0ND • 01245 205889

A
DRINK

— RED WINES

9 _ Liso Veinte Tempranillo SPAIN cherries/medium-bodied/smooth	4.35/6.00/18.00
10 _ Telegraph Road Shiraz AUSTRALIA currants/peppery/smooth	20.00
11 _ Tempus Two Silver Series Merlot AUSTRALIA plums/well-rounded/soft	4.95/6.95/22.50
12 _ Jean Balmont Pinot Noir FRANCE fruity/soft/round	24.00
13 _ Quara Estate Malbec ARGENTINA (v) cherries/herbs/medium tannins	6.50/8.65/28.00

— SPARKLING

14 _ Nuà Prosecco ITALY (v)	28.00
15 _ Nuà Sparkling Rosé ITALY (v)	28.00
16 _ One4One Single serve Prosecco ITALY (v)	7-

— CHAMPAGNE

14 _ Pommery	75.00
15 _ Jules Feraud Brut	49.00



HAPPY HOUR 5-7PM BUY 1 GET 1 FREE PROSECCO BY THE GLASS & ALAGER



— WHITE WINES

175ml 250ml Bottle

1 _ Kleindal Chenin Blanc SA balanced fruit/perfumed aromas/medium-dry	4.35/6.00/18.00
2 _ Roos Estate Sauvignon Blanc SA grapefruit/refreshing/elegant	4.65/6.50/19.00
3 _ Ca'Lunghetta Pinot Grigio ITALY (v) fruity/medium-bodied/dry	4.95/6.95/23.00
4 _ 770 Miles Chardonnay USA tropical fruit/crisp/fresh	25.00
5 _ Neptune Point Sauvignon Blanc NZ (v) citrus/grassy/refreshing	6.75/8.95/28.00

— ROSÉ WINES

6 _ San Giorgio Pinot Grigio Rosé ITALY (v) berry fruits/light/balanced acidity	5.50/ 7.50/21.00
7 _ Ca'Lunghetta Pinot Grigio Rosé ITALY (v) fruity/well-balanced/dry	5.50/7.50/21.00
8 _ Out of America Zinfandel Rosé USA strawberries/raspberries/balanced sweetness	5.50/7.50/21.00

— BAR MENU

SMALL PLATES

Herb olives, garlic & sunsweet tomatoes (gf) (v)	3-
Stone baked garlic Bread with cheese (vg+)	3.5
Salt & pepper chilli squid	7-
Garlic, rosemary & sundried tomato focaccia,oils	4-
Honey, garlic, coriandar & sesame chicken wings	6-
Sausage roll, red onion marmalade	5-
Scotch egg, piccalilli	5-
Lamb, mozzarella croquettes, harissa aioli	7-
½ pint Atlantic prawns, dill mayonnaise (gf)	7-
Crispy seitan wings, sirrachia (vg)	7-
Halloumi fries, smoked ketchup (v) (gf)	8-
Mussels, cider spring onion cream, crusty bread(gf+)	8-

SHARERS

Fish Sharer – Soft shell crab tempura, salmon gravalax salt chilli calamari, salmon mousse, anchovies, chive cream cheese toasted sourdough	16-
Meat Sharer - Meat Sharer – Scotch egg, sausage roll, ham hock terrine , chicken liver pate, piccalilli, toasted focaccia	16-
Allotment Sharer – Avocado hummus, roasted butternut squash, crispy kale, sunsweet tomato hummus, garlic herb sunsweet tomato olives, spicy tortillas (v) (vg+)	13-

PLANNING AN EVENT OR PARTY? ASK ABOUT OUR BUFFET & EVENT MENU

— COFFEE

Our craft coffee is locally roasted by The Coffee Officina. Our blend – 'THE FIORI ESPRESSO' from Central America

& East Africa

Macchiato	2.30
Americano	2.60
Flat White	2.80
Cappuccino	2.80
Latte	2.80
Mocha	2.95
Matcha Latte (vg)	3.25
Chai Latte (vg)	2.95
Turmetic Latte (vg)	2.95
NEW! Beetroot Latte (vg)	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

Novus Leaf Tea	2.95
White Pear & Ginger / Egyptian Mint / Persian Pomegranate	
English Breakfast / Spiced Chai / Sapphire Earl Grey / Green	
Tea for One	2.00
Herbal Cannabis Tea (Legal 0.2% THC / Organic /	
Do not drink if pregnant / Ask server for more details)	4.00
// Pack of 10 bags to take home	14.00
Fresh Lemon, Ginger & Honey Tea	3.25

— CAKE

Baked fresh each day! Ask your server for Today's selection or visit our 'Cake

— SPIRITS

- GIN

Sipsmith	4.00
Sipsmith Sloe	3.50
Beefeater	3.00
Beefeater pink	3.00
Hendricks	4.00
Plymouth	3.50
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 summer s	4.25
Opihr	4.25

- VODKA

Absolut	3.00
Absolut Citron	3.20
Absolut Vanilla	3.20
Grey Goose	5.00
Crystal Head	6.50

- LIQUEURS

Kahlua Salted Caramel	3.10
Amaretto Disaronno	3.10
Baileys	4.00
Chambord	2.50
Southern Comfort	3.00
Kahlua	3.10
Limoncello	2.50

- APERITIFS

St Germain Elderflower	3.50
Martini Extra Dry	2.50
Pimms 5.00 (double glass)/17.00	
Jug	

- DIGESTIFS

Remy Martin VSOP	5.10
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- RUM

Havana Especial	3.00
Havana 3YR	4.00
Spiced Captain Morgan	2.60
Bicardi spiced	2.60
Mount gay black barrel	4.50
Old J Tiki Fire spiced	5.20
Kraken spiced black	3.20
Ron Agrere honey	3.20
Ron Agreve Caramel	3.20
Ron Agreve Salted Caramel	3.20
Dead mans fingers coconut	3.00
Dead mans fingers Coffee	3.00
Don Pappa	4.20

- TEQUILA

Jose Cuervo Gold	3.00
Jose Cuervo blanc	3.00
Olmecca Altos 100% Agave	5.30
Olmecca Reposado 100% Agave	6.30
Olmecco Alto	3.00
Olmecco 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 (50ML)

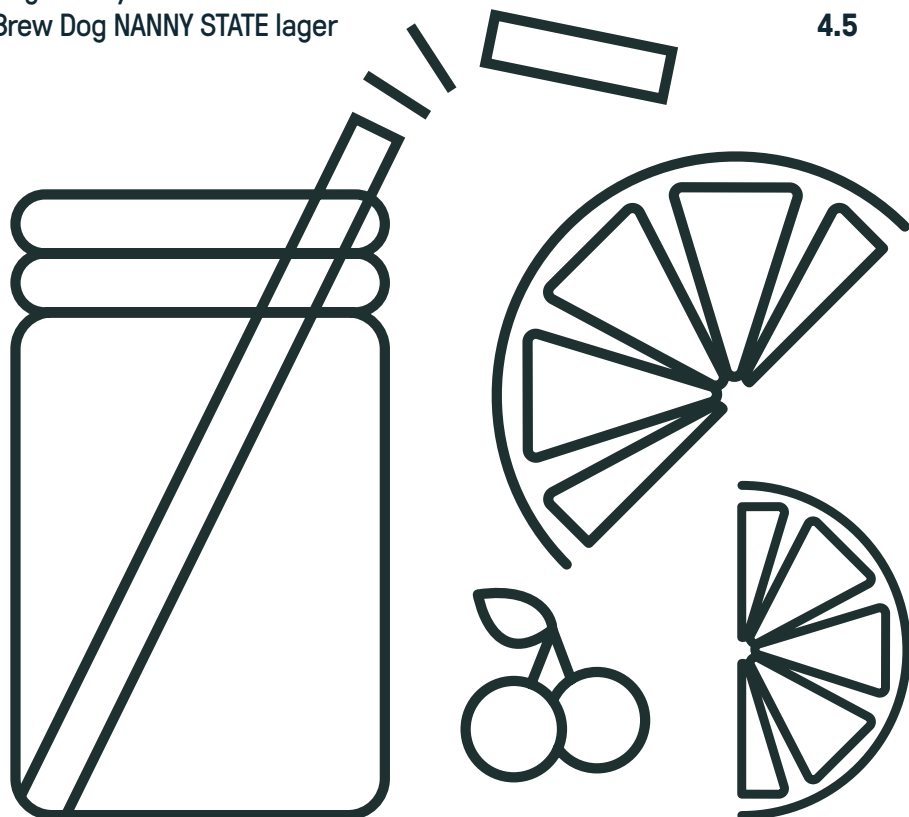
Cockburns Special Reserve	5.00
Taylors Lbv	5.00
Bristol Cream	5.00
Tio Pepe	5.00

— SOFT DRINKS

Dalston's Soda - Orange / Cherry / Lemon / Ginger Beer	2.6
Square Root Hackney Seasonal - Pear and Aronia / Seville Mandarin / Rhubarb	3.5
Fountain of Youth Coconut Water	3.5
Rock's Organic Cordial Orange / Blackcurrent / Lime	1-
Coca-Cola / Diet Coke / Coke Zero 330ml	2.6
Fevertree Mixers / Soda / Tonic/Slimline tonic/Ginger ale/ med tonic	1.8
Baby mixers / Coke / Diet Coke	1.6

— ALCOHOL FREE

Square Root Alcohol Free Gin & Tonic	4.5
Square Root non alcoholic shandy	4.5
Virgin Mary	4.5
Brew Dog NANNY STATE lager	4.5



— COFFEE COCKTAILS

A Cold Brew Espresso Martini	8-
A Irish coffee Jameson, espresso, cream	8-
A Russian Vodka, coffee liqueur, cream, espresso	8-
A Indulgence Ameretto, vanilla rum, espresso, cream	8-

— COCKTAILS

A - Peritif vodka, chambord, lemon, cranberry, rose water, prosecco,raspberry	8-
A - CLUB Gin, lime, pineapple, raspberries	8-
A - Old Fashioned Monkey shoulder, angastora bitters, orange	8-
A - Diablo Elderflower, tuquila, lime, soda	8-
A Vincett Limoncello, creme de mure, apple, lime	8-
A Cafe Limon Vodka, limoncello, hazelnut, lemon zest	8-
A Star Martini Vanilla vodka, pineapple, passoa, prosecco, lime	8-
A Storm Dark rum, hot ginger beer, lime	8-
A Pink Gin Martini Pink beefeater, angostora bitters, lemon, lemonade	8-
A Mimosa Prosecco, orange liqueur, freshly squeezed orange juice	8-
Pickle House Bloody Mary (Hackney) Vodka, tomato, spices, celery	8-

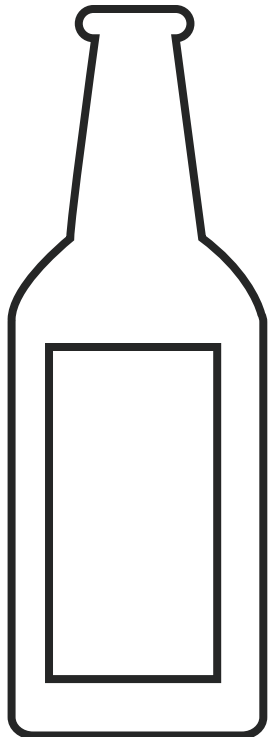
— BEERS & CIDERS

TAP

A Lager 4%	4.60
Camden Hells Lager	5.5/2.75
Camden IPA	5.5/2.75
Orchard Pig Cider	5.5/2.75
Leffe blonde	5.8/2.90

CRAFT

Radio Wave American IPA (Chelmsford)	5-
Howling Hops Tropical IPA (Hackney)	5-
Howling Hops House IPA (Hackney)	5-
BBNO's IPA 500ml Can (Bermondsy)	6.5
Crate Cider (Hackney Wick)	4.6
Five Points Blueberry Sour 500ml (Hackney)	6.5
Five Points Pale Ale 500ml (Hackney)	6.5
BBNO's Pale Ale Citra 500ml (Hackney)	6.6



— THICKSHAKES served 'till 5pm 4.50

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

— FRESHLY MADE JUICES 4-

Apple
Orange
Carrot

NEW! Summer Vitalizer – Strawberry, Elderflower, Banana 4.25

NEW! Sunshine Detox – Apple, Mint, Lemon, Ginger 4.25

NEW! Green Goddess – Apple, Spinach, Pineapple, Lemon 4.25

Detox – Carrot, Apple, Celery, Ginger, Lemon 4.25

Superfood Detox – Carrot, Wheatgrass Shot, Apple, Celery, Ginger 5-

— HEALTH & FITNESS

Kombucha – Ginger / Original / Passion fruit 4-

Paleoberry – Strawberry, Banana, Oat Milk, Vanilla 5-

Daily Burn – Hemp, Peanut Butter, Cocoa, Almond Milk, Banana 5-

