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

A
DRINK

— BAR MENU

Herb Olives	2.95
Ham hock, Pickles, Toasted Sourdough, Piccalilli	6.50
Warm Scotch Egg, Piccalilli	4.95
Warm Sausage Roll, Red Onion Marmalade	4.95
Wild Mushroom & White Bean Pate, Truffle Butter, Red Onion Marmalade, Watercress, Toast (v)	6.50
Stone Baked Garlic Bread with Cheese	3.95

SHARERS

Fish Sharer	12.95
Calamari, Prawns, Whitebait, King Prawns Lambton & Jackson Smoked Salmon, Sweet cured Herring rollmop, Smoked Mackrel, Whitebait, Chive Cream Cheese, Sweet Pickled Cucumber	
Meat Sharer	12.95
Scotch Egg, Sausage Roll, Ham Hock, Free-Range Ham, Chicken Liver Pate & Toast	
Allotment Sharer	10.95
Avocado hummus, sunsweet tomato, hummus, garlic and herb olives, warm spicy tortillas (v) (vg+) (gf+)	

— DESSERTS

White chocolate cheesecake, strawberry poco gelato (v)	5.95
Hot apple strudel with custard (v)	5.95
Warm chocolate brownie, white chocolate poco gelato (GF) (v)	5.95
Hot Wales, chocolate sauce, honeycomb poco gelato (v)	5.95
Spiced almond and apple cake with custard (v)	5.95
Raw vegan chocolate brownie, raspberry poco sorbet (vg)	5.95

— 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	2.30
Flat White	2.80
Cappuccino	2.60
Latte	2.60
Mocha	2.95
Matcha Latte	3.25
Chai Latte	2.95

— 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
Pot of Rosie Tea to share	4.00
Fresh Lemon, Ginger & Honey Tea	3.25
Hot Chocolate with Cream	3.15

— CAKE

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

Pastries	3.00
Croissant / Pain Au Chocolate	

— COCKTAILS

CLASSIC

Espresso Martini	8.00
Absolut vanilla, Kahlua, Creme de Cacao, Double Espresso	
Old Fashioned	8.00
Makers Mark, Brown Sugar, Angostora Bitters	
Whiskey / Amaretto Sours	8.00
Chivas Regal / Amaretto, Lemon, Lime, Egg White, Maroschino Cherry	
Mojito	8.00
Havana Blanco, Lime, Mint, Sugar, Soda	
Strawberry Daquiri	8.00
Havana Blanco, Strawberries, Lime	

NEW COCKTAILS

Raspberry & Mint Collins	8.00
Beefeater Gin, Chambord, Creme de Menthe, Lemon, Soda	
Hendrick's Cooler	8.00
Hendricks Gin, Cucumber, Lime, Elderflower Bubbly	

AFTER DINNER

Grasshopper	8.00
Creme de Menthe, Creme de Cacao, Double Cream	
Dark Chocolate & Cherry Hardshake	8.00
Absolut Cherry, Bsileys, Ice Cream, Chocolate Sauce	
Irish Coffee	8.00
Jamesons, Espresso, Brown Sugar, Double Cream	

If you would like a cocktail which is not on our menu please ask our server.

Mocktails available, please ask our server for details.

AdrinksClub 50% off Cocktails & Meantime Tap Beers Fri 5–7PM

— BEERS & CIDERS

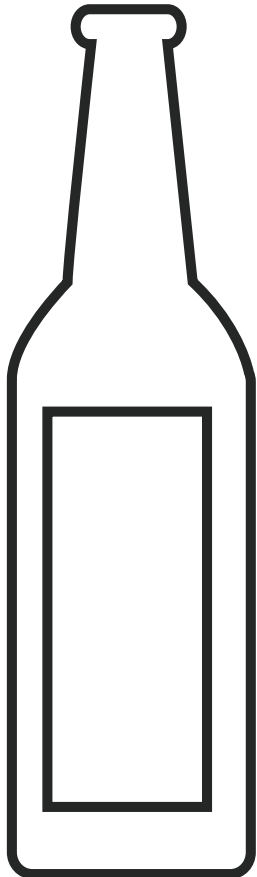
MEANTIME DRAUGHT BEERS

2.50 / 4.95

Meantime London Lager
Meantime Pale Ale
Meantime Seasonal Special

BOTTLED BEERS & CIDERS

Estrella Daura (gf) 4.60
Bitburger Alcohol Free 3.50
Aspalls Suffolk Draught



CHECK OUT OUR BAR FOR SEASONAL BEER & CIDER SPECIALS

— THICKSHAKES

4.25

Seasonal Berry / Vanilla / Oreo / Malteaser / Chocolate
Banana & Honey / Brownie

— FRESHLY MADE JUICES

3.95

Apple
Orange
Carrot

Soother – Orange, Kiwi, Mango, Ginger
Vitalizer – Pineapple, Mango, Orange, Passionfruit
Brunch Berry Smoothie – Apple, Banana, Yoghurt, Muesli
OAP – Orange, Apple, Pear

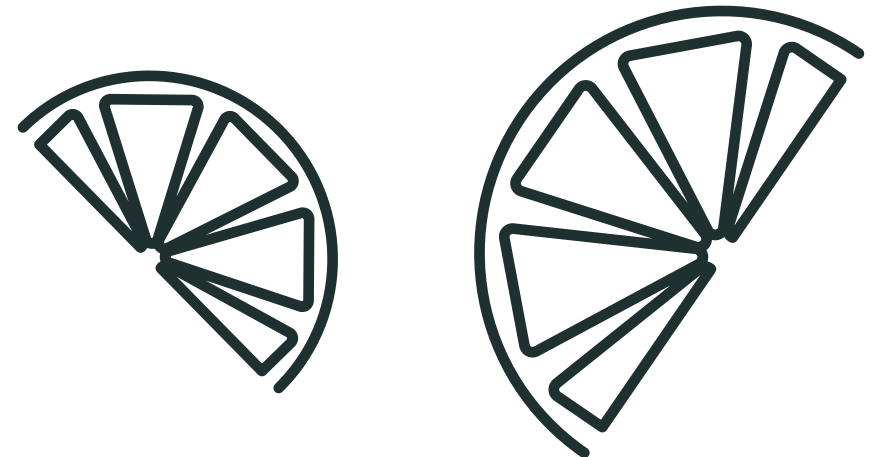
— RAW VEGETABLE JUICES

Eat Your Greens – Apple, Spinach, Watercress, Celery 3.95
Detox – Carrot, Apple, Celery, Ginger, Lemon 3.95
Superfood Detox – Carrot, Wheatgrass Shot, Apple, Celery, Ginger 4.95

— HEALTH & FITNESS

4.95

Paleoberry – Strawberry, Banana, Coconut Milk, Vanilla
Daily Burn – Hemp, Peanut Butter, Cocoa, Almond Milk, Banana



— SOFT DRINKS

Coca-Cola & Diet Coke 330ml	2.60
Fevertree Mixers	1.80
Lemonade / Soda / Tonic / Slimline Tonic / Ginger Ale	
San Pellegrino Cans	2.50
Limonata / Arancita / Aranciata Rosso	
Still / Sparkling Water	3.95
Luscombes Drinks	3.40
Hot Ginger Beer / Cool Ginger Beer / Elderflower Bubbly	
Fountain of Youth Coconut Water	3.50
Rock's Organic Cordial	1.00
Orange / Blackcurrent / Lime	



— SPIRITS

APERITIFS

St Germain Elderflower	2.50
Pimms No 1	4.00
Martini Extra Dry	2.50

PORTS & SHERRIES

Cockburns Special Reserve	4.00
Taylors Lbv	4.00
Bristol Cream	3.00
Tio Pepe	3.00

GINS

Star of Bombay	3.00
Hendricks	3.50

VODKAS

Absolut	3.00
Absolut Citron	3.20
Absolut Vanilla	3.20
Belvedere	3.50

RUMS

Havana Especial	3.00
Captain Morgan	3.00
Sailor Jerry	3.20
Ron Zacapa 23yr	5.50

DIGESTIFS

Remy Martin VSOP	3.00
Hennessy VS	6.50
Remy XO	13.00

SCOTTISH WHISKY

BLENDED	
Johnnie Walker Black Label	3.50
SINGLE MALT	
Glenkinchie	4.00
Talisker	4.50
Lagavulin	5.60

IRISH WHISKEY

Jamesons	3.25
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WHISKEY & BOURBON

Canadian Club	3.00
Jack Daniels	3.00
Makers Mark	4.00

TEQUILA

Jose Cuervo Gold	3.00
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LIQUEURS

Amaretto Disaronno	3.00
Archers	3.00
Baileys	4.00
Chambord	2.50
Cachaca	3.50
Cointreau	3.00
Grand Marnier	3.00
Southern Comfort	3.00
Kahlua	3.00
Limoncello	2.50

175ml 250ml Bottle

— WHITE WINES

1_ Blanc de Blanc 'Sentier' SOUTH AFRICA (v) lemon/refreshing/dry			16.00
2_ Primordial Soup White SOUTH AFRICA (v) jasmine/stone fruit/tangy	4.10	6.00	17.00
3_ Grand Cape Chardonnay SOUTH AFRICA (v) clean/unoaked/tropical	4.95	6.50	18.00
4_ Domaine des Vedilhan Sauvignon Blanc FRANCE (v) rich/fresh/textured	5.10	7.40	19.00
5_ Verdicchio Monte Schiavo Classico ITALY (v) apricot/mineral/textured			20.00
6_ Torre dei Vescovi Pinot Grigio ITALY (v) floral/pear/balanced	6.00	8.60	23.00
7_ Tindall Sauvignon Blanc, Marlborough NEW ZEALAND melon/pineapple/lively	7.50	10.00	28.00
8_ Albarino 'Lagar de Bouza' NEW ZEALAND lime/flint/crushed fruit			30.00

— ROSÉ WINES

9_ Domaine Roman Grenache Gris Rosé, Pays d'Oc FRANCE (v) GRIS-TEXTURE/CREAM/STRAWBERRY	5.30	7.20	20.00
10_ La Vie En Rose, Cinsault Rosé, IGP Pays d'Oc FRANCE (v) RASPBERRY/SPICE/CHERRY	5.70	8.30	22.00

175ml 250ml Bottle

— RED WINES

11_ 'Sentier' Rouge SOUTH AFRICA (v) ripe/spice/uncomplicated			16.00
12_ Primordial Soup Red SOUTH AFRICA rich/cherry/bloody	4.10	6.00	17.00
13_ Percheron Shiraz Mourvèdre SOUTH AFRICA (v) raspberry/blackcurrent/game	4.90	7.00	18.00
14_ Malbec 'Stones Throw' CALIFORNIA (v) dark/mineral/chocolate	5.00	7.30	19.00
15_ Montepulciano d'Abruzzo ITALY (v) violet/structured/pizza			20.00
16_ Adobe Reserve, Merlot CHILE - ORGANIC! ruby/black pepper/damson	5.70	8.20	22.00
17_ Cabaret Frank & the Tale of the Marvellous Moustache CALIFORNIA (v) plum/cherry/fine	6.00	8.70	23.00
18_ Syrah 'Zeven' SOUTH AFRICA fresh/ripe/bold			24.00
19_ Viña Cobos Felino Malbec, Mendoza ARGENTINA (v) dark/big/rich			34.00

— CHAMPAGNES & SPARKLING WINE

20_ Casa 'Oro' Prosecco, DOC, Veneto ITALY (v)		7.00	25.00
21_ Louis Roederer Brut Champagne (v)			80.00
22_ Laurent Perrier Rose Champagne (v)			70.00