



BITES

Nocellara olives	3.5	Pitta bread	3
Socca nuts mix	3.5	Mediterranean pitta	3

CHEESE

Selles Sur Cher, France*	6
Tomme de Savoie, France*	6
Pecorino sardo, Italy	6
Bleu D'Auvergne, France*	6
Cheese selection, Bread, chutney, celery	24

*Unpasteurised

CURED MEAT

Speck	6
Coppa	6
Breasola	6
Finocchiona Salami	6
Cured meat selection, breadsticks, pickles	24

SMALL PLATES

Padron peppers, vg	7
White quinoa, pomegranate ,fennel, feta cheese, honey-mustard dressing v	7.5
Heritage tomatoes tartare, lemon ricotta, v	9
Hispi cabbage, beer and nuts puree, green apple, vg	9
Burrata, samphire, almonds, confit garlic, chilli, v	10
Beetroot cured salmon, horseradish crème fraiche	13
Beef fillet carpaccio, truffle mayo, crispy parmesan	12

LARGE PLATES

Linguine, sundried tomatoes, kalamata olives, capers, salted ricotta, v	17
Coley, spring greens, cherry tomatoes, fennel mayo	19
Garlic & chilli tiger prawns, lime aioli	21
Onglet steak, tahini sweet potato puree, swiss chard, black sesame	22
Pork tenderloin, radicchio, green apple, harissa dressing	19
Pappardelle lamb ragù, mint breadcrumbs, parmesan	22

SIDES

Potatoes, oregano, parsley, v	5
Broccoli chilli, garlic, tahini dressing, vg	5
Mix leaves salad, balsamic vinegar reduction, vg	5

v- vegetarian

vg- vegan

*All vegetarian dishes can be made vegan

This menu is subject to changes. We operate a busy kitchen incorporating use of nuts, shellfish and ingredients containing gluten so therefore cannot guarantee the complete absence of traces of these or any allergens in your food. Please be sure to share any dietary requirements with our staff.

A discretionary service charge of 12.5% will be added to your bill.

8 Stoney St, London Bridge SE1 9AA

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We are only accepting card payments

COCKTAILS

Bloody Mary, Arthur's twist	10
Coffee Negroni, coffee infused Campari, gin, sweet vermouth, tiramisu liqueur, chocolate bitter	10
Aperol citrus breeze , Aperol, prosecco, grapefruit juice, sprig of dill	10
Mai Quiri, Appleton State 8y rum, banana liqueur, pineapple & fresh lime juice, egg white, spices	10
Limoncellous Martini, limoncello, vodka, fresh lemon juice	10
Volcanic Margarita, tequila, Cointreau, blood orange juice, lime juice, agave, tabasco	10
Sunset light Old Fashioned, Calvados, Grand Marnier, caramel, bitter	10
Twinkle, vodka, champagne, elderflower cordial	12

GIN & TONIC

JustGin, 41.3%, served with a spring of fresh dill and blueberries	9.95
Tanqueray No 10, 47.3%, served with a slice of pink grapefruit	9.95
Tanqueray Sevilla, 41.3%, served with a slice of orange	9.95
Hendricks, 41.4%, served with fresh cucumber	9.95
Sipsmith, 41.6%, served with a slice of lime	9.50
Gin Mare, 42.7%, served with a spring of fresh rosemary, green olive	9.95
No 3, 46%, served with a slice of pink grapefruit, spring of fresh rosemary	9.95
Henners, 45%, served with fresh cucumber spring of fresh mint	9.95
All gins are served in 50ml measures with Franklin & Sons tonics	

BEER & CIDER

	Half pint	Pint
Estrella Damm Lager, 4.6% ABV	3	6
		Bottle
Estrella Damm, 4.6% ABV 330ml bottle		4.95
Damm Inedit, 4.8% ABV 330ml bottle		5.50
Sassy Cider, 0.0% 275ml bottle		4.40
Sassy Cider Brut, 5.2% ABV 330ml bottle		5.50
Sassy Rose Cider, 3.0% ABV 330ml bottle		5.50

NON-ALCOHOLIC DRINKS

Lemonade hangout, fresh lemon juice, soda	4.50
Chill Lemonade, homemade rosemary & ginger syrup, fresh lemon juice, soda	4.75
Virgin Mary	6.50
Non-alcoholic Aperol citrus breeze , Crodino, grapefruit juice, fresh lime juice, sprig of dill	7.00
Gordons, 0.0% served with a slice lime, 50ml and Franklin & Sons Tonic	7.50





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