

Ale of The Week

This light chestnut-brown session beer has a fresh, grainy, biscuity nose with a hint of fresh citrus fruit in the background £4.60



THE ATLAS

Kitchen open

Lunch 12pm - 2.30pm

Dinner 6pm - 10pm

NEW GIN @ THE ATLAS

BROKEN HEART
Distilled in the Pure South of New Zealand

A unique blend of 11 herbs - best enjoyed neat or paired with Fever tree Tonic and fresh Orange



- (v) Parsnip & celeriac soup, wild mushrooms, sage & truffle oil £6.50
- (v) 'Bruschetta di Pomodoro' - grilled Pugliese bread - tomato, basil & rocket £6.50
- (v) Burrata & black fig salad - pomegranate, pine nuts, Focaccia & Fontodi olive oil £8.50
- (v) Caesar salad 'Cardini' - pangrattato, anchovies, parmesan £7.50 - grilled chicken £11.50
- Roast pheasant & ham hock terrine - spiced pineapple chutney & brioche toasts £8
- Roast pear & confit duck, watercress, black pudding & sweet chilli relish £8.50
- Hot-smoked salmon, puy lentil & chicory salad, salsa verde £8.50
- 'Calamari' - Deep-fried squid & aioli £8

Antipasti platter - to share £16

Prosciutto, Speck, Salami Milano & Finocchiona, crostini fegato, Mozzarella, slow roast tomatoes & grilled courgettes

- (v) Spinach & ricotta ravioli - butter, walnuts & parmesan £10/14
- Penne with Italian sausage ragú - tomatoes, chilli, oregano & cream £10/£14
- 'Pappardelle al Cinghiale' - wild boar ragú, tomato, red wine & rosemary £10/£14
- (v) Roast pumpkin risotto - chestnuts, amaretti, cinnamon & parmesan £9.50/£13.50

- Salmon & dill fishcakes - sautéed spinach & paprika hollandaise £15
- Pan-roasted fillet of halibut - savoy & black cabbage gratin, roast pink fir potatoes £21
- Braised shin of beef, roast onions, pancetta, girolles, celeriac purée, red wine jus £19.50
- Roast corn-fed chicken - spiced cranberry relish & bread sauce
- Roast potatoes, parsnips, carrots, green beans & pancetta £19.50
- (v) Cauliflower & chickpea Tagine - couscous, pomegranate, yoghurt, harissa & flatbread £14.50
- 'The Atlas Burger' mozzarella, spiced mayonnaise, grilled red onion & hand-cut chips £14.50
- Grilled ribeye steak - hand-cut chips, roasted red onion, béarnaise & mixed leaves £22
- Grilled Italian sausages - mashed potatoes & red onion marmalade £15

'Atlas Sandwiches'

- (v) Mozzarella & slow roast tomatoes with pesto £9.50
- Grilled chicken & pancetta with avocado & tomato £10
- Marinated rump steak with onions, chilli & red wine £10.50

Side orders £3.50

Hand-cut Chips - Mashed potatoes - Rocket salad & parmesan
Sautéed greens with chili & garlic

Please inform your waiter of any food allergies before ordering

A discretionary 12.5% service charge will be added to your bill - All the service charge goes to our staff.

Afters...

Profiteroles & dark chocolate sauce - almonds £6.50
Apple & mixed berries crumble - vanilla ice-cream £6
Sticky toffee pudding - honeycomb ice cream £6.50
Pear & almond tart - clotted cream £6
Selection of Jude's ice creams & sorbets £4.50

French & British cheeses -
Comté, Fougereus, St Maure de Touraine, Mrs. Binham's Blue
Biscuits & toast £7.50

Sweet Wine & port

Muscat de Rivesaltes, Domaine De Cazes, 2013 France - 125ml Gls £5.90 - 37.5cl Btl £17.50

'Pure, clean and citrusy - the team chez Cazes have captured the essence of the muscat grape in this lively, delicate, little gem from France's deep south.'

Tawny Port, 10yr old, Quinta do Infantado - 100ml Gls £5.40 - 37.5cl Btl £19.50

'Exceptional, this amber nectar is particularly good with hard cheeses and, without question, on its own. Available chilled.'

Coffees

Espresso Sgl £1.60 DbL £1.90, Americano £2.10
Cappuccino, Latte/Hot Chocolate/ Flat white /macchiato £2.50
Teas - Earl Grey/English Breakfast/Peppermint £1.60
Irish Coffee £5

Upstairs at the Atlas...

Did you know the Atlas has two stunning rooms for private hire?

Our private dining room is ideal for lunch/dinner for 15-44 people while the private bar can accommodate up to 100 people for drinks. Whichever format you choose, we are here to make your next occasion special. Take a look today! Ask one of our friendly bar staff for a tour.