

## Quiz Night Every Tuesday night

8pm start // £2 pp  
entry

Reservations are  
highly recommended!

## THE ATLAS

Thursday 25<sup>th</sup> May

Kitchen Open

12pm – 2.30pm

6pm – 10pm

## Sipsmith Summercup

Served with lemonad & lemon  
£ 5.50



White bean & ham hock soup, chorizo oil €6

- (v) Caesar salad with parmesan croutons £7.50 - with grilled chicken €11.50
- (v) Bruschetta 'al Pomodoro', grilled Toscana bread, vine tomatoes & basil €6.50
- (v) Grilled asparagus, truffled duck egg, pan grattato with pistachio €7.50
- 'Scallopine di vitello' – fried veal rump, breadcrumbs, wild rocket & lemon €8
- Pork & chorizo terrine, spiced pineapple salsa, brioche toasts €7.50
- (v) Burrata with heritage cherry tomatoes, leaves & foccacia €7.50

Antipasti platter - to share €14

Prosciutto, speck, salami Milano & Finocchiona - crostini fegato,  
Mozzarella & slow roast tomatoes - grilled courgettes

- (v) Orecchiette with cavolo nero, pinenuts & mascarpone cream €9.50/€13.50
- (v) Spinach & leek risotto – ricotta & truffle oil €9.50/€13.50
- Penne with Italian sausage ragù - tomatoes, chilli, oregano & cream €9.50/€13
- (v) Black truffle & burrata Torteloni - butter, walnuts & parmesan €10/€14

Roast whole seabass, tomatoes, olives, capers – salsa verde €19.50

Salmon & dill fishcakes – sautéed spinach & paprika hollandaise €13.50

Grilled skewered lamb, peppers, onions & rosemary – Sardinian couscous & flatbread €18.50

Roast spring chicken, roast datterini tomatoes, lemon, rosemary – roast potatoes €17.50

'The Atlas Burger' - mozzarella, spicy mayonnaise, grilled red onion & chips €13.50

Grilled ribeye steak – hand-cut chips, roast red onion, watercress & béarnaise €19.50

Grilled Italian sausages - mashed potatoes & red onion marmalade €14

### '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

# Afters...

## Desserts & Cheese

- French & British cheeses with apple, biscuits & toasts £7
- Sticky toffee pudding - ice cream & caramel sauce £5
- 'Affogato' - Vanilla ice cream with espresso £5
- Apple crumble with vanilla ice-cream £5
- Vanilla panna cotta with rhubarb compote £5
- Pear & Almond Tart - ice cream £5
- Selection of Jude's ice creams £5
- Mixed berries & fruit semi fredo £5

## Sweet Wine & port

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

*'Pure, clean and citrusy - the team chez Gazes 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.'*

**La Beryl, Chenin Blanc, Fairview, paarl, 2010, South Africa 50cl £25**

*'Not only does the Chenin Blanc excel in SA in dry form, but even more so here in its sweet version, as it has done for centuries, and at exceptional value. It's very Loire with its purity of fruit and long, lingering finish that seems to resonate for an age...'*

## Coffees

- Espresso Sgl £1.60 Db1 £1.90, Americano £2.10
- Cappuccino, Latte/Hot Chocolate/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 120 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