

New Years Eve

THE ATLAS

Staff Picks For The Winter!

We will be open until late on New Years Eve!

Book your table either online, call, or speak to a member of our team

Kitchen open hours:

Monday - Friday 6pm to 9.30pm
Saturday - 12pm to 4pm / 6pm to 9.30pm
Sunday - 12pm to 8.30pm

'Wild Earth'
New Zealand,
Pinot Noir,
Central Otago,
2020

£48

Menu

- (v/ve) Jerusalem artichoke & chestnut soup - quail's egg, crispy roots & chives **£7**
(ve) 'Bruschetta di Pomodoro' - grilled Pugliese bread - vine tomatoes, basil & rocket **£7.50**
Prosciutto, Speck, Salami Milano & Finocchiona - mozzarella & slow roast tomatoes **£12**
Hot pine-smoked salmon & watercress salad - confit potato & horseradish cream **£11**
(v) Burrata, black fig, pine nuts, pomegranate & pesto - Focaccia & Capezzana olive oil **£11**
Pheasant & ham hock terrine - spiced pineapple relish - brioche toasts **£10.50**
(v) Caesar salad 'Cardini' - pan grattato, parmesan, *no anchovies* **£9.50**
(v) Black truffle & ricotta ravioli - butter, sage & parmesan **£15/£19**
'Calamari' - Deep-fried squid - green chilli & aioli **£9.50**

- Pan-roasted fillet of hake & clams - 'Cima di rape' - lemon & caper butter - cannellini beans **£24.50**
Roast cornfed chicken- roast potatoes, parsnips, carrots, green beans & pancetta - cranberry relish **£25**
Braised beef short rib - red wine - roast baby onions, sauteed girolles & sage - creamed polenta **£27.50**
Grilled Tuscan Sausages - mashed potatoes, red onion marmalade - red wine jus **£18.50**
The Atlas Burger - mozzarella, grilled onion, spiced mayonnaise - hand-cut chips **£17.50**
Grilled Ribeye steak - hand-cut chips - béarnaise & mixed leaves **£31**
Penne & Italian sausage ragú - tomatoes, chilli, oregano, cream, parmesan **£13/£17.50**
(v) Risotto Bianco & pan grattato - sauteed wild mushrooms with sage - parmesan **£19**

Sides

Mashed potatoes, Hand-cut chips, Tenderstem broccoli, Rocket & parmesan salad, Baby leaf salad
£4.50

Cheese

Sainte Maure de Touraine, Mrs Binham's Blue, Fougereus, Comté
Chutney & biscuits **£10.00**

Dessert

- 'Affogato' - Vanilla Ice cream with espresso **£6.50**
Chocolate & almond cake - crème fraiche & orange zest **£7.50**
Apple & Mixed Berry Crumble - vanilla ice cream **£7.50**
Sticky toffee pudding - toffee sauce - ginger ice cream **£7.50**
Ice Creams - Vanilla, Chocolate, Strawberry, Ginger, Honeycomb, Pistachio, Salted caramel,
White chocolate - **£2.50/** scoop
Sorbets - Passionfruit, Blood Orange, Coconut - **£2.50 /scoop**

Please inform us of any food allergies or dietary requirements

A discretionary gratuity of 12.5% will be added to your bill