

# ATRIUM

## LUNCH

### STARTERS

Rosemary Focaccia <i>VG</i> <i>Aubergine dip</i>	5	Seared Scallops <i>Sweetcorn puree, sobressada, Oscietra caviar</i>	21
Truffle Pizzetta <i>V</i> <i>Robiola cheese, honey, black truffle</i>	19	Braised Leek <i>V, GF</i> <i>Hazelnut lemon vinaigrette, dukka spice, herb salad</i>	16
Wagyu Bresaola <i>GF</i> <i>Mushrooms carpaccio, hazelnut vinaigrette, Mahon cheese</i>	24	Crab French Toast <i>Portland crab, citrus crème fraiche, chipotle, watercress</i>	23
Green Asparagus <i>V, GF</i> <i>Cacio e pepe sauce, cured egg yolk</i>	18		

### SALADS & SOUP

Chilled Heritage Tomato Soup <i>V</i> <i>Lemon verbena poached cucumber, cheese toast</i>	14	Burrata <i>V</i> <i>Salt baked beetroot, basil pesto, aged balsamic</i>	19
Grill Gem Lettuce <i>Anchovies dressing, Guanciale, parmesan, croutons</i> <i>Add chicken</i>	18 9	Octopus <i>GF</i> <i>Ratte potatoes, olives, confit tomato, lemon parsley vinaigrette</i>	24

### MAINS

Fettuccine <i>12 hours beef ragu, parmesan</i>	26
Lobster Spaghetti <i>Confit tomato, shellfish and Pernod sauce</i>	38
Harissa Roasted Salmon <i>Fennel and grains salad, herbs and tomato capers concasse</i>	34
Aubergine <i>V</i> <i>Tomato roasted, marinated feta, caramelized walnut, spring onion</i>	28

### FROM THE GRILL

Ibérico Pork Chop <i>GF</i> <i>Bacon jam, apple and cucumber salsa</i>	29
Butcher's Cut Skirt Steak <i>GF</i> <i>English wagyu, triple cooked chips, Béarnaise sauce</i>	34
Sladesdown Chicken <i>GF</i> <i>Chermoula, preserved lemon, truffle jus gras</i>	32
Dry Aged Rib Eye <i>GF</i> <i>Confit tomato, shellfish and Pernod sauce</i>	49
Lake District Lamb <i>GF</i> <i>Grilled chop, braised belly, bagna cauda, samphire salsa verde</i>	42

### SIDES

Grilled Broccolini <i>VE, GF</i> <i>Chilli garlic oil</i>	8	Triple Cooked Chips <i>VE, GF</i> <i>Mushroom ketchup</i>	8
Radicchio and Gem Salad <i>VE, GF</i> <i>Shallots, vinaigrette</i>	8	Mash Potato <i>V, GF</i> <i>Herbs infused olive oil</i>	8

### DESSERT

Cheesecake <i>Mango, passion fruit</i>	14	Chocolate Raspberry and Lychee Mousse <i>VE, GF</i> <i>Single origin dark chocolate mousse, raspberry</i>	12
Tiramisu <i>Lady fingers, mascarpone cheese</i>	14	Spiced Rhum Baba <i>Summer berries, chantilly cream</i>	12
Selection of Sorbet and Ice Cream <i>GF</i> <i>Choice of strawberry, chocolate, matcha or vanilla ice cream or raspberry, yuzu or coconut sorbet</i>	6 / scoop	Cheese Selection <i>Selection of 3 artisanal cheeses, farmhouse chutney, quince paste, crackers</i>	18



Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

Please inform our team of any allergy or any dietary requirements.

*GF* - gluten free, *VE* - vegan, *V* - vegetarian

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## BEVERAGE

### APERITIFS

Mimosa, <i>Moët &amp; Chandon, fresh orange juice</i>	18	Espresso Martini <i>Beluga Noble vodka, coffee liquor, espresso</i>	21
Aperol Spritz <i>Moët &amp; Chandon, Aperol, soda water</i>	21	Bloody Mary <i>Beluga Noble vodka, spicy mix, lemon, tomato juice</i>	21
Classic Negroni <i>Tanqueray gin, Campari, sweet vermouth</i>	21		
<b>ATRIUM ICED TEA</b>		<b>HOMEMADE LEMONADE</b>	
Black Iced Tea	7	Seasonal Lemonade	7
Ginger, Lemon & Mint Iced Tea	7		

### CHAMPAGNE & SPARKLING

	125ml	750ml
Moët & Chandon, Grand Vintage Extra Brut 2016	24	135
Ruinart, Brut Rosé NV	29	168
Alcohol-Free Sparkling, Wild Idol 2022	14	79
Ruinart, Blanc de Blancs Brut NV		182
Dom Pérignon, Brut Vintage 2017		480
Krug, Grand Cuvée Brut Édition 172		580
Cristal Louis Roederer, Brut Vintage 2015		750

### WHITE WINE

Vermentino Siddùra Spèra di Gallura 2023	12	69
Chablis Domaine Gérard Tremblay Côte de Léchet 1er Cru 2023	19	105
Sancerre Pascal Jolivet Les Caillottes 2023	22	125
Chenin Blanc Carinus Polkadraai 2022		120
Riesling Bott-Geyl Grand Cru Schoenenbourg 2018		150
Chassagne-Montrachet 1er Cru Domaine Jean-Marc Pillot Les Pierres 2023		240
Trebbiano d'Abruzzo Agricola Tiberio Fonte Canale 2022		390

### ROSÉ WINE

Château d'Esclans Côtes de Provence Rosé 2024	14	79
Domaine Ott Clos Mireille Rosé 2024	27	150

### RED WINE

Chianti Classico Riserva Querciavalle 2015	12	69
Sangiovese Tua Rita Perlato del Bosco 2022	19	105
Pinot Noir Domaine de Montille Bourgogne Rouge 2022	23	120
Haut-Médoc Château Belgrave 2015		160
Barolo Cascina Adelaide 4 Vigne 2019		190
Châteauneuf-du-Pape Vieux Télégraphe 2020		230
Saint-Émilion Grand Cru Château Canon-La Gaffelière 1er Grand Cru Classé		420



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