

# ATRIUM RESTAURANT

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## MENU

(V)-vegetarian



### STARTERS

Soup of the day with wholemeal bread

£4.50

Pork, black pudding and quail egg terrine, pistachio crumb, roasted fig and watercress

£5.50

Smoked mackerel fillet, pickled carrots, salt baked beetroot, dill crème fraiche

£5.50

Lemongrass, ginger & coconut steamed mussels, coriander

£5.50

Red wine poached pear, butternut squash, feta cheese, pomegranate salad, toasted sunflower seeds

£4.50

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### MAINS

Char grilled 8oz rib eye steak with chips, vine tomato, flat mushroom and peppercorn sauce

£18.00

Char grilled T bone pork chops with chips, vine tomato, flat mushroom and tarragon garlic butter

£16.50

Braised curried lamb shank, Mumbai potato, masala sauce, sweet potato and red onion bhaji, mint yoghurt

£17.50

Honey roast duck breast, crispy leg, caramelised onion puree, fondant potato, hispi cabbage

£16.50

Seared sea bream fillet, buttered spinach, saffron potato puree, lemon fennel, herb dressing

16.50

Wild mushroom, chive and goats cheese risotto, toasted pine nuts, root vegetable crisps (V)

£14.00

Cheese and onion omelette with fries, vine tomato and flat mushroom (V)

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### SIDE DISHES

Buttered new potatoes  
Seasonal vegetables  
Mixed salad  
Chips  
£3.50 per dish

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### DESSERTS

Peanut butter parfait, chocolate sorbert with  
peanut praline

**£5.00**

Light chocolate mousse, vanilla cream, roasted  
hazelnuts

**£5.00**

Vanilla pannacotta, poached rhubarb, shortbread  
crumbs

£5.00

Tonka bean pannacotta, poached rhubarb,  
shortbread crumbs

**£5.00**

Brandied cherry and almond clafoutis, vanilla  
ice-cream

**£5.00**

England cheese and biscuit selection

**£6.00**

(V) – vegetarian

We endeavour to use local suppliers for all our  
ingredients where possible

Food allergies & intolerances: before you choose your  
food & drinks, please speak to a member of staff if you  
want to know about our ingredients