

# ATLANTIC

— BAR AND BRASSERIE —

# Bar Menu

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## *Crustaces*

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- LES CREVETTES** sur glace pilée 9  
Five large tail-on prawns served on ice with a tomato and horseradish sauce and lemon
- LES HUITRES** avec mignonette 8/14  
Cumbrae oysters, choose 3 or 6 served on ice with Mignonette and lemon
- LES MOULES** marinieres des Iles Shetland (S/L) 8/16  
Steamed Shetland mussels with shallots, white wine, garlic, parsley and cream.  
As a starter served with rustic garlic bread, as a main served with French fries

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## *Petits Plats*

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- LA TERRINE** du chef 7  
Home-made coarse pâté with spiced pear chutney and toasted pain de campagne
- LES ESCARGOTS** au beurre d'ail 8  
Half dozen snails prepared "Burgundy style" with garlic butter, fresh parsley, a touch of white wine served with pane compagne

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## *Garnitures*

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- LES OLIVES ET ECREOUS** 4  
Marinated French olives and a bowl of mixed nuts
- LE PANIER DE PAIN** 3.5  
A basket of brown and white French bread
- POMME FRITES** 3.5  
French fries with tomato sauce or mayonnaise

# Bar Menu

## Plats De Partage

**LES FROMAGES** L'assiette de fromages affinés de France (V) 9/10  
A selection of 3 or 4 French ripened cheeses, served with grapes, apricots and oatcakes. Choose from:

**BEAUFORT AOC\*, French Alps**

A mild hard cows' milk cheese with a nutty and fruity flavour

**MUNSTER AOC\*. Vosges, Eastern France**

A smooth and sweet cows' milk cheese

**FOURME D'AMBERT\*, Auvergne**

semi-hard raw cows' milk blue cheese

**TOMME DE CHEVRE AOC. Haute Savoie, French Alps**

A soft goats' cheese with a creamy, but slightly sour flavour

**NOS CHARCUTERIES** L'assiette de Jambon 11  
Pâté de campagne, thinly sliced Bayonne ham, saucisson sec "rosette de Lyon", cornichons and spiced pear chutney served with toasted pain de campagne

**LE PLAT A COMBINÉ** L'assiette de charcuteries et fromages 19  
A selection of three French ripened cheeses served with grapes, apricots and oatcakes, choose from the cheeses above accompanied Pâté de campagne, thinly sliced Bayonne ham, saucisson sec "rosette de Lyon", served with pain compagne

**LE GRAND PLAT A COMBINÉ** L'assiette de charcuteries et fromages 26  
To get you started, five large tail-on prawns served on ice with a tomato and horseradish sauce and lemon with a selection of three French ripened cheeses served with grapes, apricots and oatcakes, choose from the cheeses above. Accompanied by Pâté de campagne, thinly sliced Bayonne ham, saucisson sec "rosette de Lyon" and cornichons, served with pain compagne

## *Signature Cocktails*

<b>LA BELLE ÉPOQUE</b> Bombay Sapphire, passion fruit liqueur, sugar syrup mixed with cranberry and lime juice. Sheer romance in a glass!	£7.45
<b>BRIGITTE BARDOT</b> Wild berry vodka, Chambord, vanilla syrup and grapefruit juice Served in a chilled coupe and topped with a strawberry-citrus foam* <small>This cocktail contains pasteurised egg whites and gelatine</small>	£7.85
<b>PEAR-GARITA</b> Xante liqueur, tequila blanco, Cointreau, lime juice, sugar and sparkling wine	£7.95

## *Aperitifs*

<b>FRENCH PEAR FIZZ</b> St Germain Elderflower Liqueur, pear vodka and French sparkling wine <small>*Upgrade to Laurent Perrier Champagne for £2</small>	£9.95
<b>ST VINCENT BOULEVARD</b> Woodford Reserve bourbon, Noix de St Jean and Campari. The classic Boulevardier - Atlantic style	£8.95
<b>LES CHAMPS ELYSEES</b> Taken from London's Savoy Hotel classic cocktail book, this drink evokes Paris in its golden years - Martell V.S. Cognac, green Chartreuse, lemon juice, sugar syrup and Angostura bitters	£7.95
<b>FRENCH NEGRONI</b> Citadelle Reserve gin and Campari stirred together with Pineau de Charentes giving this Negroni an unexpected depth	£8.95
<b>LE ROI</b> Hayman's Old Tom gin, Noilly Prat vermouth, orange bitters and caper berries. The king of cocktails; The roaring 1920's in a glass!	£7.25
<b>RATPACK MANHATTEN</b> Gentleman Jack, Cocchi di Torino, Orange Curacao and Angostura bitters	£9.95

## *Champagne Cocktails*

<b>FRENCH 75</b> Gin and lemon juice capped with Laurent-Perrier Brut NV and garnished with a lemon twist and a cherry	£9.95
<b>KIR ROYALE</b> Cassis and Laurent-Perrier Brut NV	£9.95
<b>CHAMPAGNE PASSION</b> Passion fruit liqueur and passion fruit purée capped with Laurent-Perrier Brut NV	£9.95
<b>LE CLASSIC</b> An sugar cube soaked in Angostura bitters with Cognac and capped with Laurent-Perrier Brut NV	£12.95

## *Contemporary and Twisted Classics*

<b>FRENCH MARTINI</b>	£7.45
A tempting blend of vodka, Chambord and pineapple juice	
<b>ATLANTIC MARGARITA</b>	£7.95
Tequila, Cointreau and lime juice topped with a strawberry-citrus foam	
<small>This cocktail contains pasteurised egg whites and gelatine</small>	
<b>SAUVELLE VANILLA ESPRESSO MARTINI</b>	£7.95
Vanilla infused Sauvelle vodka, Kahlua and a shot of espresso	
<b>HEAVEN ON HER LIPS</b>	£7.65
Bombay Sapphire, Lejay Creme de Fraise, fresh basil, lime juice and sugar	
<b>STRAWBERRY AND ROSEMARY MOJITO</b>	£7.95
Strawberry infused Bacardi Carta Oro, lime juice and rosemary syrup served over crushed ice and capped with soda	
<b>FRENCH 'N 'STORMY</b>	£7.95
Bacardi Oakheart, Calvados, ginger beer, apple shrub and apple juice. A tropical classic with an undeniably French attitude	
<b>VIOLET FIZZ</b>	£7.95
Brockmans gin, violet liqueur, lemon juice, sugar syrup, egg white and soda water	
<small>This cocktail contains pasteurised egg whites</small>	
<b>SCOTCH FASHIONED</b>	£9.95
Dewar's 12YO, Glayva, orange bitters and sugar. A must-try Old Fashioned	
<b>MADAME JULEP</b>	£8.95
Martell V.S. Cognac, Cassis, fresh mint, cinammon syrup and bitters	

## *Mocktails*

<b>MIMOSINA</b>	£4.25
Orange juice and orange cordial with fresh lemon juice and ginger beer	
<b>BAR LE DUC FIZZ</b>	£4.25
Cranberry and apple juice with fresh raspberry and redcurrants topped with soda water	
<b>APPLE MOJITO</b>	£4.25
Apple juice, fresh mint, lime and sugar served over crushed ice	

# Gin

At Atlantic Bar & Brasserie we are proud to showcase premium French and Scottish Gins in our exquisite continental stemmed balloon glasses. A wide bowl traps the aromas inside the glass giving you a greater taste and appreciation of the gin you're drinking. This specialist glass for Gin and Tonic provides a more intense taste to your favourite drink; you could almost be sipping it in one of Europe's stylish capital cities

As we are serving our gin in continental wide bowl glasses, we think only a 50ml measure will do. However, if you want a 25ml measure of your favourite gin, just let your server know

## **Bombay Sapphire** £6.90

Bombay Sapphire uses an uncommon distillation method called vapour infusion. There are ten botanicals used including; almond, lemon peel, liquorice, juniper berries, coriander and grains of paradise

We say mix it with London Essence · Classic London Tonic Water and a slice of lemon

## **Citadelle Gin** £7.10

Citadelle Gin has a very floral, creamy aroma and a smooth well balanced taste. This French gin from the cognac region is quadruple distilled with the introduction of 19 botanicals on the final distillation

Perfectly served with London Essence · Classic London Tonic Water an orange twist & cinnamon stick

## **Citadelle Reserve Aged Gin** £7.90

Complex interplay of the floral and spicy makes for multilayered gin experience. The aging process is a real throwback to the days of the smugglers of the 'Auld Alliance'

For the true gin connoisseur simply served over ice with a twist of lemon. Alternatively try this gin mixed with Bitter lemon & lemon twist

## **Gabriel Boudier Saffron Gin** £7.90

Definitely a curiosity worth seeking out for the gin fanatic. The bright orange colour from the saffron will catch the eye. Very mild, but unique in comparison to other gins on the market

Some gins should not be messed about with. Try this with a twist of orange & a splash of soda, let the gin speak for itself

## **Brockmans** £7.90

Traditional notes of gin are combined with a refreshing influence of citrus and aromatic wild berry. This creates an intensely smooth gin with a beautifully crafted taste that is sensual and daringly different

We say give it a try with London Essence · London Delicate Ginger Ale and a fresh blackberry

## **Botanist Islay Gin** £7.90

A fabulous Scottish gin from Islay incorporating 31 foraged botanicals, 22 native to the island including wild Islay juniper berries distilled to perfection by the same distillery behind Bruichladdich Single Malt

We reckon it cannot be beaten when mixed with London Essence · Classic London Tonic Water, a piece of lime and a sprig of fresh mint

**Caorunn** £7.50

Caorunn (pronounced 'ka-roon') is a small batch gin, distilled on Speyside. A clean, crisp, aromatic gin with a pronounced fruitiness and slight heather honey sweetness

We recommend with  
London Essence • Classic London Tonic  
Water and a slice of apple

**Hendrick's** £7.90

Distilled and bottled in Scotland, Hendrick's is a super-premium gin with a subtly different botanicals recipe that includes a unique infusion of rose petals and cucumber alongside more traditional botanical ingredients

It's almost a classic with  
London Essence • Bitter Orange &  
Elderflower Tonic Water  
and a dash of cucumber bitters

**Misty Isle Gin** £8.50

This new gin is infused with the spirit of Skye. A marriage of crystal clear spring waters from the Storr Lochs and the right balance of the finest botanicals with juniper berries hand foraged from various wild locations around Skye then vapour infused with botanicals such as coriander, angelica and lemon to name a few

We say, try this with  
London Essence • Grapefruit & Rosemary  
Tonic Water and cloves

**Makar Glasgow Gin** £7.50

Makar Glasgow Gin is a premium handcrafted gin produced in small batches. Bright, vibrant and well balanced Makar Glasgow Gin is invigorating with tonic and worthy of its "Makar" name; the Scots word for poet

Absolutely fabulous with  
London Essence • London Delicate  
Ginger Ale, a black pepper tincture,  
chilli and orange oil

**Rock Rose** £8.50

Britain's most northerly mainland distillery, Rock Rose use an increasingly unique distilling process which infuses 18 botanicals of which 5 are grown locally. Perhaps most interestingly, they use two types of junipers which are blended together to create a unique juniper taste for their gin.

Why not try with  
London Essence • Grapefruit & Rosemary  
Tonic Water and a sprig of rosemary

**G'Vine Floraison** £9.50

A French gin from the heart of the Cognac region - we are not making this up! Made using 10 botanicals including the precious vine flower and distilled separately using grape-spirit which is what sets this delicious gin apart from others on our list

We recommend  
London Essence • Bitter Orange &  
Elderflower Tonic Water and a slice of  
dried kiwi

**Why not try one of our other gins?**

50ml serving

**Monkey 47** £11.90

**Tanqueray 10** £9.90

**Haymans** £7.50

**Star of Bombay** £8.65

**LONDON ESSENCE**

Bitter Orange & Elderflower Tonic Water  
Grapefruit & Rosemary Tonic Water  
London Delicate Ginger Ale  
Classic London Tonic Water

**BRITVIC**

Bitter Lemon  
Ginger Ale

**FEVER-TREE**

Light tonic Water

All our mixers are £1.90 a bottle

## *Vodka*

Finlandia	£3.25
Finlandia Mango	£3.45
Ciroc	£3.55
Ciroc Red Berry	£3.75
Grey Goose	£4.95
Grey Goose Citron	£4.95
Grey Goose La Poire	£4.95
Sauvella	£4.25

## *Rum*

Atlantico Platino	£3.95
Atlantico Reserva	£4.25
Atlantico Cask	£4.95
Bacardi 8 YO	£3.95
Bacardi Carta Oro	£3.65
Bacardi Carta Blanca	£3.25
Bacardi Oakheart	£3.45
Gosling Black Seal	£3.75
Matusalum Classico	£3.95
Matusalum Gran Reserva	£4.45
La Mauny French Rhum Blanc	£3.25
La Mauny 1749 Ambre Rhum	£3.45
Chairman's Spiced	

## *Whiskey, Rye and Bourbon*

Jack Daniels	£3.25
Canadian Club	£3.75
Gentleman Jack	£4.55
Woodford Reserve	£4.25
Buffalo Trace	£3.95
Elijah Craig	£4.75
Wild Turkey 8 yr old	£4.15

## *Whisky and Malts*

Dewars White Label	£3.25
Dewars 12	£3.75
Famous Grouse	£3.35
Johnnie Walker Black Label	£3.75
Jamesons	£3.25
Aberfeldy	£5.15
Arran 10 Single Malt	£5.30
Arran Sauternes Cask Finish	£5.85
Auchentoshan 12	£5.25
Auchentoshan American Oak	£5.25
Highland Park 12	£4.85
Laphroaig 10	£4.95
Macallan 10	£4.65
Glengoyne 15	£5.25
Glennmorangie 10	£4.55
Talisker 10	£4.85



## *Brandy and Cognac*

Martell VS	£3.45
Remy Martin VSOP	£4.95
Remy Martin XO	£15.75
Hennessy VS	£3.95
Janneau Armagnac VSOP	£4.25
Boularde Calvados	£4.25
Aba Pisco	£3.45
Xante	£3.95
Courvoisier VSOP	

## *Tequila, Absinthe and Anisette*

Arette Blanco	£3.25
Patron XO Café	£4.75
Patron Silver	£5.50
La Fee Parisienne	£5.50
Ricard	£3.25
Pernod	£3.25

## *Aperitifs, Fortified Wine and Vermouths*

Cocchi Americano	£3.75
Cocchi Stopilo	£3.75
Noilly Pratt (50ml)	£3.75
Grahams LBV Port	£4.25
Fino Sherry	£3.75
Harveys Cream Sherry	£3.75

## *Liqueurs*

Poire William	£3.95
Framboise	£3.95
Chautreuse	£4.25
Chautreuse Jeune	£4.25
Chambord	£3.25
Cointreau	£3.25
Amaretto Saliza	£3.25
Archer's Peach Schnapps	£3.25
St Germain (Elderflower)	£3.25
Molinari Sambuca	£3.25
Frangelico	£3.25
Bailey's Irish Cream (50ml)	£3.95
Drambuie	£3.25
Glavya	£3.25
Southern Comfort	£3.25
Limoncello	£3.25
Grand Marnier	£3.25
Domaine De Canton	£3.45

## *Sparkling Wines and Champagne*

125ml

Cruse, Blancs de Blancs, Brut	£25.95	£5.65
Gustave Lorentz, Cremant D'Alsace, Brut NV	£39.95	£6.95
Gustave Lorentz, Cremant D'Alsace, Rosé Brut NV	£39.95	£6.95
Laurent-Perrier Brut NV	£59.95	£11.95
Laurent-Perrier Ultra Brut	£79.95	
Laurent-Perrier Vintage	£79.95	
Laurent-Perrier Rosé	£89.95	
Laurent-Perrier Grand Siecle	£224.95	

## *Wines by the Glass - White*

175ml

250ml

Sauvignon Blanc. Atlantic, Languedoc	£4.95	£6.45
Muscadet. Les Roches Noires, Loire Valley	£6.35	£8.95
Picpoul de Pinet, Languedoc	£6.85	£9.05
Sancerre. Domaine Bonnard, Loire Valley	£9.35	£13.45

## *Wines by the Glass - Red*

175ml

250ml

Merlot. Atlantic, Languedoc	£4.95	£6.45
Reserve du Crouzau, St Gervais. Cotes du Rhone	£6.85	£8.75
Pinot Noir. Le Versant, Languedoc	£7.05	£9.35
Malbec. Château Croze de Pys, Cahors	£7.75	£10.45

## *Wines by the Glass - Rosé*

175ml

250ml

Griset Sauvignon Gris Rosé, Languedoc	£6.95	£8.95
Château Haut Gleon. Vallée du Paradis Rosé	£8.95	£10.95

## *White Wine*

### **Sauvignon Blanc. Atlantic, Languedoc**

£18.95

Specially selected and blended by our wine merchant, this wine is a dry and zingy white from Languedoc

### **Muscadet. Les Roches Noires, Loire Valley**

£24.95

An old school dry white and perfect with mussels, Muscadet has developed a cult following in recent years with good reason, it is lighter in style than many whites and very 'more-ish'

### **Picpoul de Pinet, Languedoc**

£25.95

A very fashionable, lighter style white with subtle aromatic fruit notes. A lovely way to start a meal

### **Sancerre. Domaine Bonnard, Loire Valley**

£39.95

A classic Sancerre from the Loire. Crisp and elegant with lovely citrus notes

### **Sauvignon Blanc. Cruse, Bordeaux**

£24.95

A plate of oysters and a glass of chilled Bordeaux Sauvignon Blanc is a match everyone should try at least once

### **Terra Quercus Blanc, Cotes du Rhone**

£26.95

This dry white wine is full of delicious ripe pear and white peach flavours

### **Viognier. Le Versant, Languedoc**

£26.95

An un-oaked yet rich white with delicate floral notes and a fresh finish. A perfect accompaniment to shellfish

### **Riesling. Gutsave Lorentz, Alsace**

£29.95

Riesling from Alsace is wonderful with many different dishes and has lots of fresh acidity which means it can be matched with smoked and grilled pork or ham

## *White Wine*

### **Grenache-Blanc, Domaine Haut Gleon, Corbieres**

£38.95

This stunning white, grown in vineyards nestling in the Garrigue of the Corbieres has amazing herbaceous flavours combined with ripe, tropical fruit

### **Chablis, Reserve de Montaignu, Burgundy**

£39.95

A Chablis with full buttery aromas with almost a hint of fudge followed by the steely dry fruit which you would expect. Nicely complex

### **Chardonay, Vire Clesse, Louis Latour, Burgundy**

£45.95

Subtle vanilla notes with a crisp finish, this white Burgundy is excellent with seafood, salads and also white meats, particularly chicken

### **Meursault. Louis Latour, Burgundy**

£89.95

Like a drop of gold, rich buttery chardonnay is perfect with chicken dishes and also ripe soft French cheeses such as Munster

### **Chablis. Grand Cru Moutonne, Burgundy**

£119.95

A single vineyard, Grand Cru Chablis is quite simply stunning and the perfect choice when only the best will do

## *Red Wine*

**Merlot. Atlantic, Languedoc** £18.95

Specially selected and blended by our wine merchant, this smooth and fruity red from Languedoc is great with many dishes

**Reserve du Crouzau, St Gervais. Cotes du Rhone** £25.95

From the beautiful village of St. Gervais in the Rhone Valley, this ripe and spicy red is fantastic with red meat

**Pinot Noir. Le Versant, Languedoc** £27.95

A delicious fruity Pinot Noir from near Narbonne, this is great with duck or beef and is stunning value compared to other Pinots' from elsewhere in France

**Malbec. Château Croze de Pys, Cahors** £29.95

Spicy and complex Malbec from south-west France where they drink it with c assoulet, but it is also a match made in heaven with slow cooked beef

**Cabernet Franc, Chinon Les Bernieres, Touraine** £23.95

A light bodied Chinon made from Cabernet Franc from the Loire Valley. Delicate and fruity red, perfect with fish - Red wine with fish! we hear you cry and we say, Oui!

**Cabernet Sauvignon, Château Brande Bergere, Bordeaux** £27.95

Don't let the great value of this Claret put you off. It is made by a personal friend of our wine merchant and has as much attention paid to it as a classified growth, but without the price tag to match

**Beaujolais Villages. Henry Fessy, Beaujolais** £25.95

Lusciously soft and light, this wonderful example of Beaujolais Villages displays attractive raspberry fruit. It works brilliantly with pate and charcuterie

**Granache Noir, Domaine Haut Gleon, Vallee Du Paradis** £38.95

This popular Cabernet Sauvignon from southern France works well with red meats and hard cheeses

## *Red Wine*

### **Tannat, Château Fitère, Madiran**

**£42.95**

One of the darkest and complex red wines known to man, with hallmark liquorice flavours, Madiran from south-west France is a well kept secret and must be enjoyed with rich red meat dishes. This wine is our favourite red

### **Chateauneuf Du Pape Reserve Des Argentiers, Leon Pedigal, Southern Rhone**

**£42.95**

Deep ruby-red in colour with a complex nose with aromas of ripe fruits, Morello cherries, truffle and cedar. A great match with red meat

### **Pinot Noir, Cotes De Beaune Villages Louis Latour, Burgundy**

**£49.95**

This shows amazing depth of fruit and character. The nose offers pretty delicate fruit flavours such as raspberry and redcurrant

### **Merlot/Cabernet, Frank Phelan, Saint Estephe Bordeaux**

**£49.95**

A classic Bordeaux from St Estephe with concentrated blackcurrant fruit and cigar box notes. This is fantastic with duck

### **Granache-Syrah, L'Apogée, Saint Chinian**

**£56.95**

Made from grapes grown by a handful of the best vineyard plots in Saint Chinian. This wine is one of the finest available from this part of France. It is long and complex

### **Château Grand-Puy-Lacoste, Grand Cru, Pauillac. Bordeaux**

**£89.95**

One of the most revered areas in Bordeaux, Pauillac is a wonderful wine with lamb and duck and Grand-Puy-Lacoste is famous the world over for its elegance and concentration

## *Rosé Wine*

### Griset Sauvignon Gris Rosé, Languedoc

£25.95

Vibrant pink grapefruit aromas jump out of the glass when you pour this wonderful Sauvignon-Gris rosé from near Montpellier on the Mediterranean

### Château Haut Gleon. Vallée du Paradis Rosé

£29.95

A complex and fuller bodied rose from “The Valley of Paradise” that has the structure to match up to grilled red meats, but, also delicate enough for white meats and salads

## *Draught Beer and Cider*

	PINT	HALF PINT
Atlantic Lager (4.8% ABV)	£4.45	£2.25
Schiehallion (4.8% ABV)	£5.50	£2.75
Guinness (4.2% ABV)	£4.95	£2.55
Belhaven Best (3.2% ABV)	£3.95	£2.00
Thistly Cross (4.4% ABV)	£4.85	£2.45

## *Bottled Beer and Cider*

Peroni 330ml	£3.95
Sol 330ml	£3.95
Rekorderlig Apple 500ml	£4.65
Rekorderlig Pear 500ml	£4.65
Rekorderlig Strawberry & Lime	£4.65

## *French and Belgian Craft Beer*

Pelforth Blonde 250ml	£3.85
Lefte blonde 330ml	£5.75

## *Scottish Craft Beer*

Bitter & Twisted 330ml	£4.85
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## *Non-Alcoholic*

Budvar	£3.25
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## *Soft Drinks*

San Pellegrino Aranciata	£2.75
San Pellegrino Limonata	£2.75
Appletiser	£2.95
Tango	£2.95
Mineral Water 330ml Sparkling/Still	£2.25
Mineral Water 750ml Sparkling/Still	£3.95