

# ATLANTIC

## ENTREES

- LE POTAGE** du jour (V) 5  
Soup of the day, French bread
- LA SOUPE** a l'Oignon 8  
French onion soup, Gruyère crouton
- NOS CHARCUTERIES** L'assiette de jambon 11  
Ardennes pâté, Vendée ham, saucisson sec, "Rosette de Lyon", Corsican coppa, cornichons, red onion marmalade, toasted pain de campagne
- LES MOULES** Mouclade 8  
Shetland mussels, shallots, white wine, garlic, leeks, Indian spices, Noilly Prat, cream, garlic bread
- LES CREVETTES** sur glace pilée 9  
5 large tail-on prawns, lemon, Noilly Prat & dill aioli, served on ice
- LES HUITRES** avec mignonette 8/14  
Cumbrae oysters, 3 or 6, Mignonette, lemon, served on ice
- LES ESCARGOTS** de Bourgogne 8  
Half dozen snails "Burgundy style", garlic, parsley, almond butter, white wine, pain de campagne
- LES NOIX** de Saint Jacques 11  
Seared Scottish king scallops, black pudding, Bramley apple purée, maple-balsamic reduction
- LE PATE** d'Ardennes 8  
Coarse Ardennes pâté, red onion jam, cornichons, toasted pain de campagne
- LA SALADE** estivale composée (V) 8  
Heirloom tomatoes, buffalo mozzarella, red onion, fresh basil, candied pine nuts, roasted pumpkin seeds, extra virgin olive oil & lemon
- LES GAMBAS** flambées 9  
King prawns, Calvados apple brandy, beurre blanc sauce, chilli oil
- L'ARTICHAUT** grillé (V) 6  
Half chargrilled globe artichoke, Pommery mustard dressing
- LE MELON** Charentais (V) 7  
Fragrant Charentais melon, summer berry compote, pomegranate sorbet, vanilla syrup

## THE PERFECT GIFT IS A GREAT NIGHT OUT

A full range of meal experience and gift vouchers are available

Buy gift vouchers online or in the restaurant. Meal experience vouchers are available online only.

atlanticbrasserie.co.uk

## ROTISSERIE

### LA SPÉCIALITÉ DE LA MAISON

Our specially prepared chickens are marinated in lemon, honey, paprika & thyme. Cooked on a Churasco charcoal fired rotisserie for that extra special flavour

Served with your choice of sauce, smoked hickory, jus de rôti, Béarnaise

### LE DEMI POULET

Half lemon, honey, paprika & thyme marinated chicken, roasted on the spit 11

### LE POULET ENTIER

Served for two, whole lemon, honey, paprika & thyme marinated chicken, roasted on the spit 22

## POISSONS

- LA BOUILLABAISSÉ** de poisson 20  
Classic fish & shellfish stew, tomato, aniseed liqueur, fennel & saffron broth, samphire, potato dumplings, garlic bread, Noilly Prat & dill aioli
- LA LIMANDE SOLE** entière 23  
Whole baked lemon sole, brown butter, baby capers, French fries
- LES MOULES** Mouclade 16  
Shetland mussels, shallots, white wine, garlic, leeks, Indian spices, Noilly Prat, cream, French fries
- LE LOUP** de Mer 17  
Pan-fried fillets of sea bass wrapped in sage & cured ham, rich tomato, sweet mixed pepper, smoked pancetta & potato dumpling fricassée, purple tender stem broccoli, sauce vierge
- LA NICOISE** traditionnelle 17  
Seared tuna steak, fresh ripened tomatoes, French beans, sweet peppers, soft boiled egg, marinated olives, Dijon mustard vinaigrette, new potatoes, with or without silver anchovies

## VEGETARIEN

- LES GNOCCHIS** aux champignons (V) 14  
Sautéed wild mushroom gnocchi, Mediterranean vegetables in rich tomato ragoût, rocket, fennel & red onion salad.
- LA SALADE** estivale composée (V) 14  
Heirloom tomatoes, red onion, fresh basil, buffalo mozzarella, candied pine nuts, roasted pumpkin seeds, extra virgin olive oil, lemon
- L'ORGE PERLE** printanier (V) 14  
Pearl barley ragoût, white wine, shallots, garlic, spinach, broad beans, sun blush tomatoes, mint oil, crispy leeks
- LA TARTIFLETTE** au Reblochon\* 15  
Layered Reblochon de Haute-Savoie cheese, Ratte potatoes, garlic, sautéed onions, crème fraîche, golden baked

## VIANDES

- LE BOEUF** Bourguignon 18  
Slow cooked beef cheeks, Burgundy red wine, smoked pancetta, sautéed pearl onions, button mushrooms, creamy mash
- LE MAGRET** de Canard 19  
Barbary duck breast, Lyonnaise potatoes, spinach, Griottines cherry sauce, orange gremolata
- LA POITRINE** de Porc 17  
Smoked honey glazed pork belly, chorizo, raisin & herb stuffing, creamy mash, smoked pancetta, Toulouse sausage & bean cassoulet, rich onion gravy
- LE CARRE** D'Agneau 24  
Rack of Scottish lamb, brioche-herb crust, Dauphinoise potatoes, grilled Mediterranean vegetables à la Provençale, rosemary jus

## LE GRILL

All dishes served with garlic field mushroom, roasted cherry-vine tomatoes, French fries

### LE FAUX filet 26

250g Prime Scottish Sirloin

### LE FILET de Boeuf 30

230g Prime Scottish Fillet

### LA COTE de Boeuf 60

675g Prime Scottish Ribeye on the bone, served between 2 persons with your choice of sauce

### STEAK SAUCES

Café de Paris, sauce au poivre vert, jus de rôti, Béarnaise, smoked hickory 2.0

### ADD A TOPPING

Pan-fried gambas, chilli oil 6.5

Pan-fried king scallops, lemon butter 9.5

## PLATS LATÉRAUX

- Great for sharing, choose any 3 sides for £9 to accompany your meal
- MARINATED FRENCH OLIVES 3.5
- BASKET OF FRENCH BREAD 3.5
- FRENCH FRIES 3.5
- POTATOES ROASTED IN GOOSE FAT 4
- NEW POTATOES IN PARSLEY & GARLIC BUTTER 3.5
- CREAMY MASHED POTATO 3.5
- BUTTERED BABY SPINACH 3.5
- HONEY ROASTED VEGETABLES 3.5
- BABY ROCKET SALAD, FENNEL & RED ONION SALAD 4
- HARICOTS VERTS 3.5  
French green beans with shallots
- CASSOULET 4  
Smoked pancetta, Toulouse sausage, haricot & cannelloni bean casserole with herb brioche crust