

ATLANTIC
BAR AND BRASSERIE

PRESTIGE RED WINE

Bottle

ALOXE CORTON 1ER CRU CLOS DU PAVILLON, ALBERT BICHOT, BURGUNDY, FRANCE

£95⁰⁰

A red Burgundian gem that exudes elegance and power. Its aromatic profile displays notes of dark cherry, raspberry and classic 'farmyard' notes. On the palate, the beautiful integration of rich fruit, velvety tannins and spice culminate in a long, lingering finish. A remarkable Premier Cru showcasing the finesse of the Côte de Beaune

CHÂTEAU GRAND-PUY-LACOSTE, 5ÈME CRU CLASSÉ, PAUILLAC, BORDEAUX.

£115⁰⁰

Château Grand-Puy-Lacoste displays a deep and shiny red colour. On the nose, the wine reveals powerful aromas of black fruits, like cherries, enhanced by hints of spices and menthol. On the palate, the attack is dense, precise and complex. The aromatic and balanced finish is underlined by a nice freshness. This wine expresses a beautiful richness and a great complexity, consistent with the signature of Grand-Puy-Lacoste

DON MELCHOR, CABERNET SAUVIGNON, MAIPO VALLEY, CHILE

£150⁰⁰

Showcasing the best of the highly prized Puente Alto terroir in central Chile, this is a wine with a complex bouquet of blackcurrant, cedar and graphite. Full-bodied and velvety, the palate offers layers of dark fruits, chocolate and tobacco, culminating in a long, refined finish. A wine of unparalleled elegance and age-worthiness

PALMA CAROLA MALBEC, PULENTA ESTATE, MENDOZA, ARGENTINA

£175⁰⁰

Deep and intense, this wine captivates with aromas of ripe blackberries, dark chocolate and a touch of smoky oak. Full-bodied and velvety, its well-structured palate showcases flavours of black fruits, spices and a hint of violet. A truly appealing and memorable Malbec experience

TIGNANELLO, ANTINORI, TUSCANY, ITALY

£200⁰⁰

Tignanello is an Italian masterpiece. A Sangiovese based 'Super Tuscan' that enchants with its harmonious blend of luscious dark berries, hints of black cherry and a touch of vanilla. The silky, elegant tannins lead to a long, memorable finish

PRESTIGE WHITE WINE

Bottle

MEURSAULT DOMAINE DU PAVILLON, ALBERT BICHOT, BURGUNDY, FRANCE

£110⁰⁰

A regal white Burgundy that embodies opulence and finesse. Its inviting nose showcases aromas of ripe yellow fruits, toasted brioche and a touch of vanilla. The palate is rich and creamy, with layers of citrus, pear and hazelnut, culminating in a long, luxurious finish

CLOS DES MOUCHES, DOMAINE CHANSON, BURGUNDY, FRANCE

£120⁰⁰

This is one of Beaune's most highly respected Premier Cru vineyards and its wines are held in high regard. This Clos de Mouches Premier Cru wine is rich and complex, exhibiting a mineral edge. The notes of white flowers, honey and beeswax are telling signs of a high-calibre wine. The palate is racy and chiselled with incomparable length

BARON DE L POUILLY FUMÉ, LOIRE VALLEY, FRANCE

£125⁰⁰

Baron de L is a prestigious Loire Valley Sauvignon Blanc. Its expressive nose reveals enticing aromas of citrus, green apple and flint. With a vibrant acidity and mineral backbone, it delivers a crisp, refreshing palate that lingers with a long, zesty finish

ALBERT BICHOT, CHABLIS GRAND CRU, MOUTONNE, BURGUNDY, FRANCE

£150⁰⁰

"La Moutonne" is a vineyard nestled in a natural amphitheatre at the heart of the Grand Cru sector of the historic age-old Chablis wine country, with its south/south-eastern exposure and a steep slope of almost 40%, this vineyard is protected from north winds. Full-bodied and generous on the palate with very distinct marly minerality due to the micro-terroir, it is immensely fresh, light, and supple with hints of oak

CHAMPAGNE & SPARKLING WINE

Bottle 125ml

CHAMPAGNE LAURENT-PERRIER, LA CUVÉE BRUT NV
£69⁹⁵ / £12⁹⁵

CHAMPAGNE LAURENT-PERRIER, LA CUVÉE ROSÉ NV
£99⁹⁵ / £17⁹⁵

CHAMPAGNE LAURENT-PERRIER HARMONY DEMI-SEC NV
£69⁹⁵

CHAMPAGNE LAURENT-PERRIER, BRUT MILLÉSIMÉ VINTAGE
£84⁹⁵

CHAMPAGNE LAURENT-PERRIER, BLANC DE BLANCS BRUT NATURE NV
£129⁹⁵

CHAMPAGNE GRAND SIÈCLE BY LAURENT-PERRIER. ITERATION NO.25
£219⁹⁵

CRUSE, BLANC DE BLANCS, BRUT , BORDEAUX
£29⁹⁵ / £6⁴⁵

GUSTAVE LORENTZ, CRÉMANT D'ALSACE, BRUT NV, ALSACE.
£42⁹⁵ / £7⁴⁵

GUSTAVE LORENTZ, CRÉMANT D'ALSACE, ROSÉ BRUT NV, ALSACE.
£42⁹⁵ / £7⁴⁵

RED WINE

Bottle 175ml 250ml

MERLOT. ATLANTIC, LANGUEDOC.
Smooth & fruity
£23⁹⁵ / £6¹⁵ / £8¹⁵

CÔTES DU RHÔNE. PARCELLES 38, QUIOT.
Full flavoured with ample fruit
£26⁹⁵ / £6⁹⁵ / £9²⁵

PINOT NOIR. LE VERSANT, LANGUEDOC.
A light delicious fruity pinot noir
£28⁹⁵ / £6⁹⁵ / £9⁷⁵

CABERNET SAUVIGNON. BRANDE BÈRGÈRE, BORDEAUX.
Fruity with a hint of acidity and nicely extracted tannins
£31⁹⁵ / £7⁴⁵ / £10⁷⁵

MALBEC. CHÂTEAU LAMARTINE,
Red fruits & sweet spices
£40⁹⁵ / £9⁹⁵ / £13⁹⁵

SYRAH-GRENACHE. THE RUGBYFIELD VINEYARD, LA GRAND MÉLÉE, COSTIERES DE NÎMES.
Black cherry & bramble flavours
£45⁹⁵

CAIRANNE, RÉSERVE DES SEIGNEURS, DOMAINE DE L'ORATOIRE SAINT MARTIN, RHONE VALLEY.
Blackberry, black cherry & liquorice full-bodied
£49⁹⁵

CHÂTEAUNEUF DU PAPE RESERVE DES ARGENTIERES, LÉON PERDIGAL, SOUTHERN RHONE.
Ripe fruits, Morello cherries, truffle & cedar.
£54⁹⁵

GRENACHE-SYRAH. L'APOGÉE, SAINT CHINIAN.
Long & complex
£59⁹⁵ / £14⁹⁵ / £19⁹⁵

SICHEL, MARGAUX AOC, BORDEAUX.
Delicate fruit flavours
£79⁹⁵

WHITE WINE

Bottle 175ml 250ml

SAUVIGNON BLANC. ATLANTIC, LANGUEDOC.
Dry & zingy
£23⁹⁵ / £6¹⁵ / £8¹⁵

MUSCADET. LES ROCHES NOIRES, LOIRE VALLEY.
Dry & light white, perfect with mussels
£26⁹⁵ / £6⁹⁵ / £9²⁵

PICPOUL DE PINET. LANGUEDOC
Fashionable, aromatic fruit notes
£34⁹⁵ / £8²⁵ / £11⁹⁵

CHARDONNAY. JEAN LORON, MÂCON VILLAGES
Balance acidity & rich buttery flavours, subtle oak
£35⁹⁵ / £8⁴⁵ / £11⁹⁵

VIOGNIER. LE VERSANT, LANGUEDOC
Delicate floral notes & fresh finish
£36⁹⁵

CHARDONNAY. DOMAINE DE COLOMBIER, PETIT CHABLIS, BURGUNDY.
Unoaked chardonnay, crisp & fresh
£39⁹⁵ / £9⁴⁵ / £13⁷⁵

SANCERRE. DOMAINE BONNARD, LOIRE VALLEY.
Zesty fruit, good acidity & a long finish
£49⁹⁵ / £9⁴⁵ / £13⁵⁰

BEAUJOLAIS BLANC. CHATEAU DE BELLEVUE, PRINCESSE LIEVEN, BURGUNDY.
White flowers, citrus fruit, fresh & crisp lemon & green apple
£54⁹⁵

ROSÉ WINE

Bottle 175ml 250ml

CHEMIN DE PROVENCE ROSÉ, LES VIGNOBLES FONCALIEU, PROVENCE
Pale pink colour, summer fruits, dry finish.
£29⁹⁵ / £7²⁵ / £10⁰

L'ENTENTE, ROSÉ BIO, ORGANIC SYRAH GRENACHE, LANGUEDOC.
Strawberries & cherries, herbs & spice, dry & medium-bodied crisp
£32⁹⁵

ORANGE WINE

Bottle 175ml 250ml

RIGAL, GROS MANSÈNG, VIN ORANGE, CAHORS.
White peach & citrus, long, complex & slightly toasted finish.
£34⁹⁵ / £8⁷⁵ / £11⁹⁵

QUI L'EUT CRU, GUSTAVE LORENZ, VIN ORANGE, ALSACE.
Floral notes of rose, acacia, mandarin peel, full & fresh
£44⁹⁵

A L'ARRIVEE

*All gins are 50ml

BLOODY MARY
Absolut vodka, tomato, lemon & house spice mix
10⁵⁰

APEROL SPRITZ
Aperol, Cruse sparkling wine & soda
10⁹⁵

BRIGITTE BARDOT
Cîroc Red Berry vodka, Chambord, grapefruit juice, vanilla & strawberry citrus foam (contains pasteurized egg white & gelatine)
10⁵⁰

LAURENT-PERRIER, LA CUVÉE BRUT NV
A champagne of great finesse & legendary freshness
12⁹⁵

FRENCH 75
Beefeater gin, lemon, sugar & Laurent Perrier Champagne
14⁰⁰



BEEFEATER
Mix with Fever-Tree Classic Tonic Water & lemon slice
11⁹⁵

BOMBAY BRAMBLE
Mix with Fever-Tree Blood Orange Soda & orange slice
11⁹⁵

THE BOTANIST
Mix with Fever-Tree Indian Tonic, lime & fresh mint
11⁹⁵

ROKU
Mix with Fever-Tree Ginger Ale & ginger dime
11⁹⁵

POUR LA TABLE

OLIVES v 4⁵⁰
Marinated French olives

PAIN DE CAMPAGNE v 4⁹⁵
Warm pain de campagne with Charentes-Poitou butter

NOS CHARCUTERIES maison 14⁹⁵
Jambon cru, saucisson sec, "Rosette de Lyon", Corsican coppa, ham hock roulade, cornichons, red onion & mustard marmalade with toasted pain de campagne

SOUFFLE au fromage de chèvre v 9⁹⁵
Twice baked goats' cheese soufflé, fine-herbs & goats' cheese mousse, beetroot purée and walnut persillade

ESCARGOTS de Bourgogne 9⁹⁵
Half dozen snails "Burgundy style", garlic, parsley, almond butter, white wine and pain de campagne

HUITRES avec mignonette 10⁹⁵ / 18⁹⁵
Cumbrae oysters, 3 or 6, Mignonette, lemon, served on ice

LIVE JAZZ

Every Sat & Sun
from 2 - 5pm

SUNDAY LUNCH

2 Courses from £26
until 6pm

PARTAGER

Starters to share

HUITRES *avec mignonette* 10⁹⁵/18⁹⁵
Cumbrae oysters, 3 or 6, Mignonette, lemon, served on ice

NOS CHARCUTERIES *maison* 14⁹⁵
Jambon cru, saucisson sec, “Rosette de Lyon”, Corsican coppa, ham hock roulade, cornichons, red onion & mustard marmalade with toasted pain de campagne

CAMEMBERT *fondue de Normandie* 17⁹⁵
Made for sharing, a whole 250g Camembert fondue, baked with rosemary, sea salt, toasted pain de campagne, red onion & mustard marmalade

Allow 20 minutes to bake

ENTRÉES

POTAGE *du jour* vg 6⁴⁵
Soup of the day and pain de campagne

SOUPE *a l'oignon* 9⁹⁵
French onion soup, Gruyère & brioche crouton

MOULES *au safran et à l'orange* 10⁴⁵
Steamed Shetland mussels with white wine, fennel, orange, saffron, garlic, dill & chervil with garlic bread

ROULADE DE JAMBON *et canneberges* 9⁹⁵
Ham hough & cranberry roulade, cauliflower purée, kohlrabi remoulade, goats' cheese mousse, apple purée, pickled radish, watercress and brioche crouton

SAUMON *Fumé* 13⁴⁵
Scottish smoked salmon, avocado purée, lemon mayo, tri-colour quinoa, samphire, sauce vierge, radish and olive oil crostini

SOUFFLE *au fromage de chèvre* v 9⁹⁵
Twice baked goats' cheese soufflé, fine-herbs & goats' cheese mousse, beetroot purée, walnut persillade, mixed tomato, shallot & aged balsamic confit

CARPACCIO *de betterave* vg 8⁴⁵
Carpaccio of golden-candy beetroot, port & beetroot purée, pickled mustard seeds, aged balsamic, toasted pine nuts, tarragon and rocket

GAMBAS FLAMBÉES *épiciées* 12⁹⁵
Sautéed king prawns in creamy tomato & almond bisque, red chilli & rocket salad with toasted pain de campagne

ESCARGOTS *de Bourgogne* 9⁹⁵
Half dozen snails “Burgundy style”, garlic, parsley, almond butter, white wine and pain de campagne

VIANDES

DAUBE DE BOEUF *Bourguignon* 24⁹⁵
Beef slow cooked for 16 hours with carrots, onion & red wine, cauliflower purée, smoked pancetta, creamy mash, roast shallot, rich Burgundy sauce and herb oil

POITRINE *de porc* 19⁹⁵
Slow cooked pork belly, white wine & juniper choucroute, black pudding, apple & vanilla purée, Pommes Anna, honey glazed carrots, pickled mustard seeds and rich cider jus

JARRET D'AGNEAU *au cassoulet* 28⁹⁵
Lamb shank slow-cooked for 12 hours with white wine, garlic, root vegetables, cumin and rosemary, served with white bean, vegetable, tomato & chick pea cassoulet cooked with sausages, pancetta, garden peas and potatoes

SAUCISSES *de Toulouse* 18⁹⁵
Churrasco grilled Toulouse sausages, Puy lentil cassoulet, tender stem broccoli, creamy mash, caramelised red onion and rich cider jus

POISSONS

SAUMON *au topinambour* 25⁹⁵
Pan seared fillet of salmon, parsnip & tarragon purée, garlic confit leeks, roasted Jerusalem artichoke, sautéed potatoes and hazelnut-herb crumb

BOUILLABAISSE *de Marseille* 26⁹⁵
Classic fish & shellfish stew, tomato, aniseed liqueur & saffron broth, samphire, steamed saffron potatoes, garlic bread and dill aioli

LIMANDE SOLE *entière* 29⁹⁵
Whole baked lemon sole, French fries, melted parsley butter, your choice of capers, toasted almonds, or both

MOULES *au safran et à l'orange* 19⁴⁵
Steamed Shetland mussels with white wine, fennel, orange, saffron, garlic, dill & chervil with French fries

A GLUTEN FREE MENU IS AVAILABLE ON REQUEST.

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.

RÔTISSERIE

LA SPÉCIALITÉ DE LA MAISON

Our specially prepared chickens are marinated in smoked paprika & thyme, cooked on a Churrasco charcoal fired rotisserie for that extra special flavour

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

DEMI POULET

Half smoked paprika & thyme marinated chicken, roasted on the spit 17⁹⁵

POULET ENTIER

Whole smoked paprika and thyme marinated chicke, roasted on the spit 29⁹⁵

VÉGÉTARIEN ET VÉGÉTALIEN

MILLE-FEUILLE *aux légumes d'été* vg 18⁹⁵
Sweet potato, kohlrabi, courgette, celeriac, carrot mille feuille, spinach velouté, horseradish and fines herbs salad with sauce vierge

SALADE DE MOUSSE *au fromage de chèvre* v 18⁹⁵
Goats' cheese mousse, beetroot & port purée, radish, pickled fennel, rocket, mixed tomato, shallot & aged balsamic confit, walnuts and cranberries with crisp pain de campagne

CASSOULET *à la courge doubeurre* vg 17⁹⁵
White bean, vegetable, tomato and chick pea cassoulet with cumin roasted butternut squash, garlic confit leek and lavosh flatbread

SALADE DE LENTILLES *du Puy* vg 16⁹⁵
Puy lentil & chick pea salad, herb oil, port & beetroot purée, golden and candy beetroot, tomato & shallot confit, watercress and smoked almond dukkah

AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM,

GRILL

Served with roasted cherry-vine tomatoes and slow cooked field mushroom with French fries

FAUX *filet* 31⁹⁵
283g Prime sirloin steak

FILET *de boeuf* 35⁹⁵
230g Prime fillet

COTE *de boeuf* 74⁹⁵
675g Prime ribeye on the bone, served between 2 persons with your choice of sauce

SAUCES *à steak*
Choose a sauce for your steak: Café de Paris, sauce au poivre vert, jus de rôti, Béarnaise or smoked hickory 4⁰⁰

GARNITURE *de steak*
Choose a topping for your steak: Pan-fried gambas, chilli oil 9⁰⁰
Fourme d'Ambert blue cheese 4⁰⁰

PLATS LATÉRAUX

18⁹⁵ Great for sharing, choose any 3 sides for £10⁹⁵ to accompany your meal

MARINATED FRENCH OLIVES v 4⁵⁰

PAIN DE CAMPAGNE v 4⁹⁵

Warm pain de campagne with Charentes-Poitou butter

FRENCH FRIES v 4⁹⁵

POTATOES ROASTED IN DUCK FAT 4⁹⁵

NEW POTATOES IN PARSLEY AND GARLIC BUTTER v 5⁴⁵

CREAMY MASH v 4⁷⁵

WHITE BEAN, VEGETABLE, TOMATO & CHICK PEA CASSOULET vg 4⁹⁵

HONEY ROASTED VEGETABLES v 4⁹⁵

TENDER STEM BROCCOLI WITH GARLIC ALMOND BUTTER v 4⁹⁵

BABY ROCKET, PICKLED FENNEL & RED ONION SALAD v 4⁹⁵

SALADE DE CAROTTES RAPEES v 4⁵⁰

Classic French shaved carrot salad, pistachios, chives and lemon dressing