

## GRAND MENU

### ENTREES

#### **POTAGE** *du jour* vg

Soup of the day and pain de campagne.

#### **GAMBAS FLAMBÉES** *epicées*

Sautéed king prawns in creamy tomato & almond bisque, red chilli & rocket salad with toasted pain de campagne.

#### **SOUFFLE** *au saumon*

Twice baked hot smoked Scottish salmon souffle, asparagus, horseradish & herb mousse and sauce vierge.

#### **ROULADE DE JAMBON** *et canneberges*

Ham & cranberry roulade, pea & ham velouté, crème fraîche, goats' cheese mousse, pickled radish, kohlrabi & apple remoulade, pistachios and herb oil.

#### **SALADE** *de tomates anciennes* vg

Heirloom tomatoes, candy & golden beetroot, quinoa, beetroot & port purée, asparagus, toasted hazelnuts and pickled Romanesco broccoli.

### PRINCIPAUX

#### **DEMI POULET** *rôti*

Half smoked paprika & thyme marinated chicken, roasted on the spit, roast potatoes or French fries, tender stem broccoli, choice of smoked hickory, jus de rôti or Béarnaise sauce.

#### **MORUE** *de l'Atlantique Nord*

Pan seared fillet of North Atlantic cod, blood orange beurre blanc, pomegranate & caper dressing, fine herb crushed potatoes and asparagus

#### **CASSOULET** *a la courge doubeurre* vg

White bean, vegetable, tomato and chick pea cassoulet with cumin roasted butternut squash and garlic confit leek and lavosh flatbread.

#### **POITRINE** *de porc*

Slow cooked pork belly, apple & vanilla purée, white wine & juniper choucroute, black pudding, Pommes Anna, carrot purée and tender stem broccoli

#### **DAUBE DE BOEUF** *Bourguignon*

Beef cheeks slow cooked for 16 hours with carrots, onion & red wine, cauliflower purée, pancetta, fine herb persillade, glazed carrots, Burgundy sauce, creamy mash and herb oil

#### **FAUX** *filet*

283g Prime sirloin steak, French fries, grilled field mushroom and cherry vine tomatoes. Choose Béarnaise, Café de Paris, sauce au poivre vert or jus de rôti.

(Supplement £10)

### DESSERTS

#### **CREME BRULEE** *au chocolat*

Dark chocolate & orange crème brûlée, fresh raspberries and petits sable.

#### **POUDING** *de l'Atlantique*

Warm sticky date pudding, warm butterscotch sauce & vanilla ice cream

#### **CREMEUX** *au chocolat blanc*

Raspberry & white chocolate cremeux, white chocolate shard, meringue, raspberry purée and Crème Chantilly.

#### **CHEESECAKE** *au caramel salé*

Salted caramel & white chocolate cheesecake, coffee & chestnut purée and coconut tuile.

from £36.<sup>95</sup> per person.

IF YOU HAVE A FOOD ALLERGY PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.  
AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM.

# ATLANTIC

— BAR AND BRASSERIE —