

Atrium Brasserie

Dinner Menu

To Start

Omelette Arnold Bennett

This classic dish is said to have been named after the famous English novelist by the Chef at the Savoy Hotel in London. This rich omelette containing smoked haddock and cream is set in a pan then finished under the grill.

***£5.80**

Pickled winter vegetables with warm sage and onion bread

A selection of seasonal vegetables lightly cooked and preserved with spiced vinegar served with warm homemade sage & onion bread.

£5.50

Warm chicken livers and wild mushrooms

Pan fried Chicken livers with a selection of wild mushrooms of the season & tossed in a devilled butter

£4.65

The Gonville Welsh Rabbit with local ham

Our own blend of cheese & stout on toasted home baked bread with a sweet onion jam

£2.25

Salad of white beans tossed in truffle oil served on a parmesan crisp

A mixture of white beans tossed with fresh herbs, pine nuts and truffle infused olive oil served on baked parmesan cheese formed into a crisp.

£4.50

Seared Pigeon breast and black pudding salad

A Pigeon breast seared until pink served alongside grilled black pudding and slices of pear poached in red wine

***£7.25**

Chef's homemade Soup of the Day

With our chefs own baked bread

£3.95

Selection of homemade Breads

Olive oil and balsamic vinegar

£3.50

Side Orders

Chips

£2.95

Chef's vegetables of the day

£2.95

Mixed salad

£2.95

New Potatoes

£2.95

Supplements

For guests on the inclusive dinner rate items marked with the asterisk will incur an extra charge of Starter £2.75 Mains £3.50

Atrium Brasserie

Dinner Served

Sunday to Thursday

5.30pm until 9.30pm

To Follow

Seared rump steak, hand cut chips, watercress and spicy tomato chutney

Rump steak cooked to your taste, crisp hand cut chips, dressed watercress and spicy roasted tomato chutney

***£19.50**

Venison sausages, mustard mash, juniper berry and red onion gravy

A tasty version of the traditional sausage and mash. The venison sausages are made by our local butcher, whole grain mustard mash potatoes and fragrant juniper berry onion gravy

£9.45

Mixed bean & chickpea stew with cumin baked sweet potato chips

A variety of beans & chickpeas slowly stewed with carrots, onions, celery with red wine. Served with thin slices of sweet potato baked until crisp with ground cumin and spices.

£8.25

Leg of chicken with a prune farce, braised leeks and pearl barley

A whole leg of chicken with the bones removed, cooked with a prune & sausage meat stuffing. The leeks are braised with thyme & served in the broth thickened with pearl barley

£7.95

Salmon with sesame seeds wrapped in filo, courgette tagliatelle and oven dried tomatoes

Salmon supreme coloured in a hot pan & coated with toasted sesame seed then wrapped in layers of filo pastry. Courgettes are shaped into strips to form tagliatelle & tossed in olive oil, finished with oven dried tomatoes to enhance their natural sweetness

***£14.95**

Pumpkin and sage dumpling, toasted pine nuts with a parmesan velouté

Oven roasted pumpkins are blended with fresh sage leaves into a puree and rolled in dumplings before being sautéed with toasted pine nuts & rocket. The dish is completed with a smooth parmesan sauce made with vegetable stock & cream.

£9.25

Roasted Pollack, parmentier potatoes, spiced lentils and brown shrimp butter

Pollack is the stronger flavoured yet under used relative of Cod & Haddock. Gently roasted, it is served with sautéed diced potatoes, peppery lentils and a refreshing warm butter sauce with brown shrimp

£11.25

Spicy lamb burger, Smokey aubergine dip, rosemary roasted potato wedges

Ground lamb is combined with spices to form the burger which is served in a toasted foccacia bun with salad leaves & minted yoghurt.

£9.95