

ATRIO

RESTAURANT & BAR

White Wine

175 m l / 250 m l / 750 m l

Embrujo Verdejo Organic, Spain	£6 / £8.5 / £25
QL Vinho Verde, Quinta da Lixa, Portugal	£7.5 / £10 / £30
Pinot Grigio delle Venezie IGT, Sartori,	£9 / £12 / £35
Italy Estate Chardonnay, De Martino, Chile	£11/ £15 / £45
Sauvignon Blanc, Pete's Pure, Australia	£13 / £17/ £50
Pulpo Albarino, Rías Baixas, Spain	£13 / £17/ £50

Rosé Wine

175 m l / 250 m l / 750 m l

Il Sospiro Pinot Grigio Blush, Italy	£7.5 / £10 / £30
Solstice Zinfandel, California	£9 / £ 12 / £35

Red Wine

175 m l / 250 m l / 750 m l

Embrujo Tempranillo Organic, Spain	£6 / £8.5 / £25
Tooma River Shiraz, Australia	£7.5 / £10 / £33
Project Malbec, Argentina	£9 / £12 / £35
Cabernet Sauvignon, South Africa	£11 / £15 / £45
Don Jacobo Rioja, Spain	£11 / £15 / £45

Bubbles

125 m l / 750 m l

NV Prosecco, Via Vai, Italy	£9.5 / £45
Perrier-Jouët Grand Brut, Champagne	£16 / £95
Moët & Chandon, Champagne	- / £110

Soft Drinks & Mixers

Fruit Juices	£3
Coca Cola / Diet Coke	£4.5
Fever Tree Lemonade, 200ml	£3
Fever Tree Ginger Beer/Ginger Ale, 200ml	£3
Fever Tree Tonic/Light/Mediterranean/Elderflower	£3
Red Bull	£4.5
J20 Orange & Passion Fruit / Apple & Raspberry	£4.5
Still Water 250ml/750ml	£3.5 / £5
Sparkling Water 250ml/750ml	£3.5 / £5
Selection of Teas & Coffees	£4

Bottled Beer & Cider

Peroni 5.1%, 330ml	£6
Guinness Surger 4.2% 520ml	£6.5
Magners Cider 4.5% 568ml	£7
Rekorderlig Strawberry & Lime 4% 500ml	£7
Rekorderlig Wild Berries 4% 500ml	£7
Becks 4%	£3.5
Becks Blue 0%	£4

Cocktails

Negroni	£11.50
Espresso Martini	£11.50
Mojito	£11.50
Black Russian	£11.50
Aperol Spritz	£11.50
Passion Fruit Martini	£11.50
Cuba Libre	£11.50
Old Fashioned	£12.50

House Spirits

50 m l

Beefeater London Dry Gin	£7
Absolut Vodka	£7
Havana Club 3 Rum	£7
Olmeca Blanco Tequila	£7
Jameson Whiskey	£8
Martell VS Cognac	£8

Ask your server about our premium options

Aperitifs

Martini Dry/Blanco/Rosso 50ml	£6
Campari 50ml	£6.5
Limoncello Luxardo 50ml	£6.5
Patron Cafe XO 25ml	£6

*All prices include VAT at the current rate and are quoted in Pounds.
A discretionary service charge of 12.5% will be added to all orders.*

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SMALL BITES

Bread basket (v) <i>366 kCal</i> £4.5	Nocellara olives (vg) <i>190 kCal</i> £4.5	Heritage tomato, mozzarella & pesto flat bread <i>651 kCal</i> £8	Smoked bacon & nduja mini arancini <i>679 kCal</i> £7.5	Pumpkin & ricotta bruschetta Sage, pine nuts (v) <i>533 kCal</i> £8
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STARTERS

Beef & pork meatballs <i>225 kCal</i> <i>Spicy tomato sauce, parmesan</i>	£7
Burrata & aubergine caponata (v) <i>330kCal</i> <i>Pomegranate, caper & raisin dressing</i>	£10
Tuscan bean soup (vg) <i>449 kCal</i>	£6
Beetroot & gorgonzola salad <i>788kCal</i> <i>Pear, walnut, gorgonzola, endive</i>	£8
Steamed mussels <i>650 kCal</i> <i>White wine & garlic sauce, sourdough bread</i>	£9
Cuoppo Fritto <i>512kCal</i> <i>Fried calamari, king prawns, whitebait, lemon & basil mayonnaise</i>	£14
Charcuterie board <i>855 kCal</i> <i>Cured meats, British cheddar, fruit chutney, sourdough bread</i>	£14

MAINS

Aubergine parmigiana <i>385 kCal</i> <i>Tomato, mozzarella</i>	£11
Broccoli & 'nduja orecchiette <i>480 kCal</i> <i>Spicy 'nduja sausage, chilli, garlic anchovies, breadcrumb</i>	£14
Braised beef shin <i>1082kCal</i> <i>Creamy polenta, charred leeks, crispy onions</i>	£18
Chicken Milanese <i>641kCal</i> <i>Tomato & basil panzanella, balsamic dressing</i>	£15
Guinea fowl supreme <i>630 kCal</i> <i>Gnocchi, wild mushroom, truffle, parmesan cream</i>	£22
Catch of the day <i>734 kCal</i> <i>New potatoes, samphire, garlic butter</i>	£19
King prawn linguini <i>601kCal</i> <i>Shellfish bisque, tomatoes, chilli, garlic</i>	£20
10oz British rib-eye steak <i>938 kCal</i> <i>Roast potatoes, watercress salad, red wine jus</i>	£30

PLANT-BASED PLATES

Grilled vegetable board (vg) <i>201 kCal</i>	£8
Aubergine caponata bruschetta (vg) <i>712 kCal</i> <i>Pomegranate, pine nuts, sourdough bread</i>	£8
Superfood salad (vg) <i>716 kCal</i> <i>Pomegranate, broccoli, quinoa, roasted pumpkin, baby spinach, avocado, toasted nuts & seeds</i>	£10
Tomato & basil rigatoni (vg) <i>330 kCal</i>	£12
Pumpkin & sage tortelloni (vg) <i>620 kCal</i> <i>Kale and butternut squash</i>	£14

SIDES

French fries (v) <i>556 kCal</i>	£4.5
Roast potatoes <i>536 kCal</i>	£4.5
Steamed tender stem broccoli (v) <i>240 kCal</i>	£5
House salad (vg) <i>204 kCal</i>	£5
Rocket and parmesan salad <i>174 kCal</i>	£5

DESSERTS

Vegan coconut & passion fruit panna cotta (vg) <i>254kCal</i> <i>Caramelized banana, passion fruit</i>	£8
Warm rhubarb & orange tarte tatin <i>536kCal</i> <i>Orange mascarpone, vanilla ice cream</i>	£8
Tiramisu <i>792 kCal</i>	£8
Roasted plum & fig fool <i>853kCal</i> <i>Lemon & thyme shortbread</i>	£8
Dark chocolate tart <i>626kCal</i> <i>Marsala poached pear</i>	£9
Cheeseboard, fruit chutney, crackers (V) <i>645kCal</i> <i>Gorgonzola, Taleggio, Lincolnshire Poacher & Coastal cheddar</i>	£12