

The Atrium Bistro Bar

To share

Grilled flatbread 🌿
Aged balsamic glaze
(G / SE / S) Kcal 851
£5.00

Add any of the below

Hummus 🌿 (SE) Kcal 486
£5.00

Tzatziki 🌿 (MI) Kcal 204
£5.00

Marinated olives 🌿 Kcal 230
£5.00

Charcuterie plate
Sliced Serrano, chorizo, pastrami, mortadella, coppa with sun dried tomatoes, olives, cornichons and toasted focaccia bread
(G / M / SE / MI / S / SD)
Kcal 1354
£22.00

Tortilla nachos 🌿
Guacamole, salsa, sour cream and melted cheese
(MI) Kcal 825 / Kcal 1650
Small £8.00 Large £14.00

Small plates (served from 5pm)

Salt and pepper squid
Garlic mayo, rocket salad and fresh lime
(G / CR / F / S / SD / E / M)
Kcal 478
£14.00

Sauté chorizo
Glazed with shallots, red wine and honey
(MI / SD) Kcal 874
£12.00

Patatas bravas 🌿
Crispy potato cubes served with spicy tomato salsa
(G) Kcal 520
£7.00

Chargrilled 4oz sirloin steak
Chimichurri sauce
(MI) Kcal 751
£15.00

Pan fried chilli garlic prawns
Fresh lime and parsley
(CR / MI) Kcal 244
£15.00

Beetroot falafel 🌿
Chickpea hummus, pomegranate, pea shoots
(G / SE) Kcal 559
£10.00

Pizza - 12"

Artisan hand rolled stone baked pizza

Vegetable Deluxe 🌿
Artichoke, olives, red onion, bell peppers, tomato sauce and mozzarella
(G / S / MI / M)
Kcal 770
£18.00

BBQ chicken and bacon
Red-onion, BBQ chicken chunks, smoked bacon, mozzarella and spiced BBQ sauce
(G / S / MI / M / SD) Kcal 1119
£20.00

Extra pizza toppings £2.00

Mozzarella, pepperoni, coppa salami, anchovies, jalapeno, ham, fresh chilli, Serrano ham, red onion

The Meaty One
Pepperoni, smoked ham, roast chicken, tomato sauce and mozzarella
(G / S / MI / SD / M) Kcal 967
£20.00

Gluten free base available on request

Atrium grill club

28 day dry aged 10oz Sirloin steak
Chunky chips, garlic and thyme roast Portobello mushroom and grilled tomato
(G / S) Kcal 989
£33.00

Lemon and herb marinated salmon fillet
Chunky chips, garlic and thyme roast Portobello mushroom and grilled tomato
(G / F / S / MI) Kcal 853
£26.00

Piri-Piri spiced butterfly chicken breast
Sweet potato fries, garlic and thyme roast Portobello mushroom and grilled tomato
(E / M / G / MI) Kcal 780
£24.00

CONTAINS:

C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin
N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of staff prior to ordering. An average adult needs 2000 Kcal per day. Caloried needs vary.

Sandwiches

all served with chunky chips
(served till 5pm)

Smoked ham and cheddar cheese
Lettuce, tomato, mustard mayo, served on white or malted bloomer bread
(G / N / S / MI / M) Kcal 841
£12.00

Icelandic prawn and crayfish cocktail sandwich
Cucumber, dill and lemon, served on white or malted bloomer bread
(G / CR / N / S / E / MI / M)
Kcal 717
£13.00

Steak ciabatta
Grain mustard, onion chutney, rocket, parmesan and chunky chips
(G / N / S / E / MI / M)
Kcal 849
£17.00

Mains

Gourmet beef burger
Brioche bun, smoked streaky bacon, sliced cheddar, lettuce, tomato, pickles, burger sauce and salted chunky chips
(G / F / S / E / MI / M / SD)
Kcal 1209
£20.00

Spinach and kale falafel burger 🌿
Brioche bun, lettuce, tomato, hummus, salted chunky chips and harissa dip
(G / S / M / SD / SE) Kcal 1260
£18.00

Mexican black bean chilli 🌿
Steamed rice, tortilla nachos, sour cream and jalapenos
(MI)
Kcal 506
£18.00

Truffle egg mayonnaise 🌿
Baby spinach and sliced beef tomato, served on white or malted bloomer bread
(G / N / S / E / MI / M) Kcal 601
£10.00

De Vere club sandwich
Ciabatta with chicken and bacon, sliced tomato, egg mayonnaise and crisp lettuce
(G / N / S / E / MI / M)
Kcal 951
£17.00

Goat cheese ciabatta 🌿
Roasted red peppers, crisp rocket and red onion marmalade
(G / N / M / MI / S) Kcal 1027
£13.00

Crispy buttermilk chicken burger
Brioche bun, sliced cheddar, lettuce, tomato, pickles, burger sauce and salted chunky chips
(G / F / S / E / MI / M / SD)
Kcal 1524
£20.00

Chicken tikka masala
Steamed rice, onion bhaji and naan bread
(G / S / MI / E) Kcal 951
£20.00

Ale battered fish and chips
Salted chunky chips, mushy peas and tartare sauce
(E / F / M / G / SD / SE)
Kcal 1230
£20.00

Salads

Caesar salad
Baby gem, croutons, Italian hard cheese and anchovies (optional)
(G / F / N / S / E / MI) Kcal 476

Superfood salad 🌿
Cauliflower roasted with turmeric, chilli and ginger with ruby beetroot, baby kale, coriander, fine beans and topped with toasted pumpkin seeds
(N / S) Kcal 228

Choose your topping from the below options

Crispy beetroot falafel 🌿
(G) Kcal 383 £15.50

Piri-Piri spiced butterfly chicken breast
Kcal 316 £17.50

Lemon and herb marinated salmon fillet
(F) Kcal 453 £19.50

Sides and sauces

Salted chunky chips 🌿
(G) Kcal 407
£5.00

House salad honey mustard dressing 🌿
(M) Kcal 48
£5.00

Sprouting broccoli 🌿
(MI) Kcal 106
£5.00

Béarnaise sauce
(E / MI) Kcal 320
£3.50

Desserts and cheese

Raspberry baked cheesecake
Baked cheesecake with a raspberry glaze and Chantilly cream
(G / N / S / E / MI / SD)
Kcal 629
£10.00

Vegan black forest cake 🌿
Plant based chocolate mousse, chocolate sponge, ganache, cream, cherry crumble and raspberry puree
(S / N / G)
Kcal 537
£10.00

Tiramisu
Layers of coffee soaked sponge and coffee mousse served with almond biscotti and chocolate spoon
(G / N / S / E / MI / SD)
Kcal 667
£10.00

Regional cheeseboard
Bath Blue, Cotswold Brie and Ilchester Farmhouse Cheddar with biscuits, grapes and chutney
(G / E / MI / M / SE / SD / C)
Kcal 785
£13.00

Sweet potato fries 🌿
(G) Kcal 414
£6.00

Ale battered onion rings 🌿
(G) Kcal 628
£5.00

Peppercorn sauce
(MI / C) Kcal 163
£3.50

Millionaires tart
Rich chocolate pastry, caramel, dark chocolate and toffee popcorn
(MI / E / N / SE / G / S)
Kcal 787
£10.00

Lemon torte
Lemon curd, vanilla mousse, sponge, served with meringue and raspberry sorbet
(G / N / S / E / MI / SD)
Kcal 566
£10.00

Berry Eton mess
Whipped cream, crushed seasonal berries, strawberry puree and crushed meringue
(MI / E)
Kcal 927
£10.00

White wine

AROMATIC & FRUITY DRIVEN

S Satellite Spy Valley Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.

125ml £9.25 175ml £13 250ml £38.50

V Bodegas Castro Martin A2O Albarino

GALICIA, SPAIN

This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.

125ml £47

V Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA

A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.

125ml £31

V Monte Clavijo Rioja Blanco

RIOJA, SPAIN

Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate

125ml £31

FRUITY & RIPE

Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.

125ml £8.50 175ml £12 250ml £35

V Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE

Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.

125ml £48

Rosé

S Château de Berne Esprit IGP Mediterranee Rosé

PROVENCE, FRANCE

Classically light and stylish, from one of Provence's best known producers. Perfectly paired with Mediterranean inspired dishes or as a summer aperitif.

125ml £9.40 175ml £12.25 250ml £35.50

V Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

A fruity rosé with juicy flavours of raspberry and strawberry. With a touch of sweetness, it's perfect for those that don't want a dry style of rosé.

125ml £7.25 175ml £10 250ml £29.50

S Ultimate Provence AOP Cotes de Provence

PROVENCE, FRANCE

The beauty of this wine extends from the bottle to the contents. Layers of raspberry and strawberry fruits on the nose invite you to a gorgeous, yet spicy palate. A fresh wine with great acidity for food pairing, but with enough roundness to also enjoy on its own.

125ml £52

LIGHT & FRESH

V Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON, FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

125ml £8.75 175ml £12.50 250ml £36.50

V Circa Pinot Grigio

NEW SOUTH WALES, AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.

125ml £8.25 175ml £11.50 250ml £34

V La Chablisienne Chablis Le Finage

BURGUNDY, FRANCE

Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.

125ml £62

V Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

125ml £7.25 175ml £10 250ml £29.50

V Tuffolo Gavi

PIEMONTE, ITALY

This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.

125ml £9 175ml £13.25 250ml £38

Dessert wine

Warre's Heritage Ruby Port

DOURO, PORTUGAL

This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich fruity flavours of blackberry, plum and cherry.

125ml £4 175ml £6.25 250ml £42

Royal Tokaji Late Harvest

TOKAJ, HUNGARY

Delicious complexity and richness, with characters of fresh and dried apricots, orange blossom and runny honey.

125ml £4.75 175ml £8.75 250ml £43

125ml 100ml

Sustainable wines S

We have carefully hand-picked a selection of wine from producers who share our sustainability values. Their winemaking principles include organic certified farming, ethical working conditions and targets for reducing carbon emissions, waste, and water usage.

Red wine

RICH & BOLD

Villa dei Fiori Primitivo Puglia

PUGLIA, ITALY

Well-balanced, with notes of ripe redberries and delicious warm spices.

125ml £8.40 175ml £11.75 250ml £34.50

Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA

Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.

125ml £8.85 175ml £13 250ml £37

S V Esquinas de Argentio Malbec

MENDOZA, ARGENTINA

This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffle flavours, with a long lingering finish and velvety tannins. Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argentio produces wines packed with character.

125ml £11.50 175ml £16.50 250ml £48

S V Vivanco Rioja Reserva

RIOJA, SPAIN

Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

125ml £45

S V Journey's End Single Vineyard Shiraz

STELLENBOSCH, SOUTH AFRICA

Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

125ml £45

Champagne

S V Champagne Palmer Brut Reserve

CHAMPAGNE, FRANCE

A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche.

125ml £14 175ml £61

S V Champagne Palmer Rosé

CHAMPAGNE, FRANCE

Intense and spicy with red berry aromas followed by blackcurrants and redcurrants, topped with vanilla and cinnamon.

125ml £14.50 175ml £64

S V Pommery Brut Royal NV

CHAMPAGNE, FRANCE

Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.

125ml £77

Pommery Brut Rosé Royal NV

CHAMPAGNE, FRANCE

The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.

125ml £81

ROUNDED & BALANCED

Chateau La Croix Ferrandat St-Emilion

BORDEAUX, FRANCE

Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

125ml £44

Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.

125ml £8.60 175ml £12.25 250ml £36

V Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA

Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

125ml £31

Alto Bajo Merlot

CENTRAL VALLEY, CHILE

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.

125ml £7.75 175ml £11.25 250ml £32.50

Domaine Pavelot Savigny les Beaune Rouge 1er Cru

BURGUNDY, FRANCE

The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

125ml £66

LIGHT RED FRUITS

V Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE

A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

125ml £41

V El Muro Tinto Tempranillo Garnacha

ARAGON, SPAIN

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

125ml £7.25 175ml £10 250ml £29.50

Sparkling

V Silver Reign Brut

KENT, ENGLAND

Fun, moreish sparkling wine, made from a blend of grape varieties using the Charmat method (like Prosecco), with mouth-watering notes of pear, apricot, lime and elderflower.

125ml £9 175ml £51

V Vaporetto Prosecco NV

VENETO, ITALY

Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.

125ml £8.25 175ml £38.50

V Vitelli Prosecco Rosé NV

VENETO, ITALY

A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.

125ml £8.25 175ml £38.50