



THE CHAMPIONSHIPS LIVE
AT THE ATLAS

Starts June 27th
Final July 10th

THE ATLAS

Tuesday 21st June

Kitchen Open

12pm — 2.30pm

6pm — 10pm



Gin of the
month

Hoxton

Distilled with coconut
& grapefruit. Serve
with grapefruit &
Fevertree Tonic

Special

Moules Marinières'—steamed mussels, chilli, coriander, white wine & cream £8

Chilled tomato & cucumber soup with paprika croutons £6

(v) 'Bruschetta di pomodoro' - grilled pugliese bread with tomato, basil & garlic £7

(v) 'Burrata' & heritage tomato salad - focaccia & pesto £8

Caesar salad 'alla Cardini' - pangrattato, anchovies & parmesan £7.5

Smoked salmon bruschetta with watercress - Avocado & chilli salsa £7

Salt Cod croquettes - rocket & spicy aioli £7

Antipasti platter - to share £14

Prosciutto, speck, salami Milano & Finocchiona - crostini fegato,

Mozzarella & slow roast tomatoes - grilled courgettes

Chicken & saffron risotto - tomatoes, peas, spinach & parmesan £9/£13

Penne with Italian sausage ragù - tomato, oregano, cream & parmesan £9.50/£13

(v) Orecchiette with asparagus, mange tout, peas, courgette, tomato & basil £8/£12

Spaghettoni with prawns, cherry tomato, rocket salad & lemon £10/£15

Chorizo & seafood Paella - Langoustine, king prawns, squid, mussels & clams £17

To share £16 per person

Salmon & dill fishcakes - sautéed spinach & paprika hollandaise £13.50

Grilled tuna 'Nicoise' - Green beans, potatoes, tomatoes, olives, red onion & boiled egg £18

'Petto di pollo alla Milanese' - fried chicken breast - radish, wild rocket & citrus yoghurt £16

'Spiedino d'agnello' - Grilled lamb skewer with 'Fregola' - Sardinian couscous - harissa & yoghurt £18

'The Atlas Burger' mozzarella, spicy mayonnaise, grilled red onion & chips £13.50

Grilled Italian sausages - mashed potatoes & red onion marmalade £14

Grilled ribeye steak - hand-cut chips, rocket & salsa verde £19.50

'Atlas Sandwiches'

(v) Mozzarella & slow roast tomatoes with pesto £9.50

Grilled chicken & pancetta with avocado & tomato £10

Marinated rump steak with onions, chili & red wine £10.50

Side orders £3.50

Hand-cut Chips

Mashed potatoes

Sautéed greens with chili & garlic

Rocket salad & parmesan

Please inform your waiter of any food allergies before ordering.

A discretionary 12.5% service charge will be added to your bill

Afters...

Desserts & Cheese

French & British cheeses with apple, biscuits & toasts £7

Profiteroles with vanilla ice cream & chocolate sauce £5

Sticky toffee pudding - ice cream & caramel sauce £5

‘Affogato’ - Vanilla ice cream with espresso £5

Lemon mousse - crispy orange zest £5

Apple & cherry crumble - vanilla ice cream £5

Selection of Jude’s ice creams £5

Sweet Wine & port

Muscat de Rivesaltes, Domaine De Cazes, 2011 France - 125ml Gl £5.90 - 37.5cl Btl £17.50

‘Pure, clean and citrusy – the team chez Cazes have captured the essence of the muscat grape in this lively, delicate, little gem from France’s deep south.’

Tawny Port, 10yr old, Quinta do Infantado - 100ml Gl £5.40 - 37.5cl Btl £19.50

‘Exceptional, this amber nectar is particularly good with hard cheeses and, without question, on its own. Available chilled.’

La Beryl, Chenin Blanc, Fairview, paarl, 2010, South Africa 50cl £25

‘Not only does the Chenin Blanc excel in SA in dry form, but even more so here in its sweet version, as it has done for centuries, and at exceptional value. It’s very Loire with its purity of fruit and long, lingering finish that seems to resonate for an age...’

Coffees

Espresso Sgl £1.60 DbL £1.90, Americano £2.10

Cappuccino, Latte/Hot Chocolate/macchiato £2.50

Teas - Earl Grey/English Breakfast/Peppermint £1.60

Irish Coffee £5

Upstairs at the Atlas...

Did you know the Atlas has two stunning rooms for private hire?

Our private dining room is ideal for lunch/dinner for 15-44 people

while the private bar can accommodate up to 120 people for drinks

Whichever format you choose, we are here to make your next occasion special

Take a look today! Ask one of our friendly bar staff for a tour