

Hot Drinks

Espresso Based Coffees

Stokes Espresso Blend produces a balanced, nutty & dark chocolate espresso.

** Decaffeinated coffee available **

Espresso - Single 2.2 Double 2.7

Americano - Regular 2.7 Large 3.1

Latte - Regular 3.2 Large 3.6

Cappuccino - Regular 3.2 Large 3.6

Mocha - Regular 3.5

Flat White 6oz - 3

Cortado - 2.9

Spanish Coffee

Made with a 50/50 blend of milk and condensed milk.

Café con Leche - Regular 3.3 Large 4

'El Ray' - Regular 3.4 Large 4.1

Café con leche and a shot of saffron syrup.

Spanish Rose - Regular 3.4 Large 4.1

Café con leche with added rose water.

Alternative Coffee Drinks

Chai Latte - 4

Add a shot of coffee for a dirty chai - .80

Matcha Latte - 4

Turmeric Latte - 4

It's Time For Tea

Pot of Tea for 1 - 2.5

Pot of Tea for 2 - 4

Pot of Flavoured Tea for 1 - 2.8 | **for 2** 4.5

Earl Grey or fruit tea (See our selection for what is available)

Extras

Flavoured Syrups - .80

Choice of Vanilla, Hazelnut, Cinnamon, Gingerbread or Caramel.

Extra Shot - .80

Alternative Milk - .40

Choice of Soya or Oat

Hot Chocolate

All our hot chocolates are made using real chocolate pieces, giving our hot chocolate a truly decadent feel. Choice of White or Milk Chocolate.

Hot Chocolate - 3.5

Hot Chocolate 'The Works' - 4.3

Includes squirty cream and marshmallows.

Deluxe Hot Chocolate

Black Forest - 4.7

Milk hot chocolate with dark cherry syrup, topped with cream, more dark cherry syrup, chocolate shavings and a cherry on top.

Chocolate Orange - 4.7

Using Terry's chocolate orange to create the ultimate chocolate orange treat. Topped with cream and a segment of the famous chocolate orange.

White Mint Chocolate - 4.7

White hot chocolate and peppermint syrup, topped with cream and sprinkled with mint aero.

Afternoon Tea

Treat yourself to one of Atriums amazing afternoon teas in our wonderful courtyard setting.

Individually priced at 18.9 or 2 for 35

Add a bottle of Prosecco for 17.95 per bottle

*Please note these must be booked at least 24hrs in advance.

Cold Drinks

Coca Cola - 2.3

Diet Coca Cola - 2.1

Orange Fanta - 2.3

Sprite - 2.1

Pepsi Max - 2.1

Pepsi Max Cherry - 2.1

Cawston Press sparkling - See Selection - 2.6

Cawston Press still - See Selection - 2.2

Harrogate Still Water - 1.7

Harrogate Sparkling Water - 1.7

Robinsons Fruitshoot - 1.6

Milk Based Drinks

Ice Cream Milkshakes - 3.5

Made using vanilla Ice Cream and milk with added flavouring. Choose from Vanilla, Chocolate, Strawberry or Banana

Childrens Milkshake - 2

Choose from vanilla, chocolate, strawberry or banana.

Something Fruity

Fresh Apple Juice - 2

Fresh Orange Juice - 2

Squash - .5

Beers & Cider

Draught San Miguel 1/2 Pint - 2.50 | Pint - 4.95

Draught Estrella Damm 1/2 Pint 2.95 | Pint - 5.25

San Miguel 0 (330ml) 3.95

Magners Original (568ml) - 4.50

Koppaberg Pear Cider (500ml) - 4.50

Black Sheep Ale (500ml) - 4.75

White Wine

Barinas Sauvignon Blanc - Sweet and sour on the palette with citrus and tropical notes.

175ml - 4.95 | 250ml - 6.50 | 750ml - 18.95

Verdejo Ruedo - Refreshing and lively with balanced acidity, underlying minerality and rich lemon notes.

175ml - 5.05 | 250ml - 7.05 | 750ml - 20.95

Milenrama Blanco, Rioja - Made from Tempranillo and Viura grapes it has a high intensity bouquet of yellow fruits mixed with notes of hazelnuts.

175ml - 5.95 | 250ml - 7.95 | 720ml - 22.75

Red Wine

Barinas Monastrell - Cherry colour with intense flavour of roasted fruits and spices, with a vanilla finish

175ml - 5.05 | 250ml - 7.05 | 750ml - 20.95

Milenrama Tinto - Blended Rioja grapes give a perfect mix of plum and blackberries with added savoury, spice and cedar aroma.

175ml - 5.05 | 250ml - 7.05 | 750ml - 20.95

Palacio Quemado Temp 2016 - Intense nose with notes of red fruits and pine, touches of spiciness.

175ml - 5.95 | 250ml - 7.95 | 720ml - 22.75

Rose Wine

Milenrama Rosado, Rioja - Made from Grenache & Tempranillo grapes. On the nose it has high intensity, notes of fresh peach & raspberry. Soft and silky on the palate with a fine sweet flavour at the end.

175ml - 5.05 | 250ml - 7.05 | 750ml - 20.95

Sparkling

Prosecco (750ml) - 17.95

Breakfast And Brunch

Served 9:30am - 2:30pm Monday - Thursday and 9:30am - 2pm Friday & Saturday

Atrium Full English

Back bacon, free range fried eggs, sausages, roasted tomato, roasted field mushroom, baked beans and toast. (GFA)

Small - 9.2 | Large 10.9

Vegetarian Breakfast - 10.5

2 Free range fried eggs, roasted field mushroom, roasted tomato, kale, winter squash halloumi, avocado, toasted pumpkin seeds and toast. (V)

Vegan Breakfast - 10.5

Wild mushrooms, homemade falafel, smoky beans, beetroot hummus with toasted pumpkin seeds and smashed avocado. Served with toast. (VG)

Avocado Benedict on Sourdough - 10.7

Smashed Avocado and Edamame beans on top of toasted sourdough with free range poached eggs, topped with sriracha hollandaise and rocket oil (GFA,VA)

Choice of Bacon or Smoked Salmon as topping.

Turkish Eggs - 10.2

Warmed Greek yoghurt mixed with garlic and lemon juice creating a base for the pan fried chorizo and poached eggs, topped with Hazelnut Dukkha and sprigs of Dill and Mint and finished with our signature chilli oil. (GFA)

Wild Mushrooms on toast - 9.6

Wild mushrooms and baby onions pan fried in truffle butter, served on toasted sourdough and topped with a poached egg and finished with grated fresh truffle...

Umami decadence on a plate. (V, GFA)

Poacher Bubble & Squeak - 9

Kale, spring onion & Lincolnshire Poacher bubble and squeak, pan fried until crispy then more poacher added and grilled to golden brown then topped with a fried egg and served with white or seeded toast. (V)

Nasi Goreng - 9

A popular Indonesian fried rice dish, topped with a fried egg and garnished with spring onion and drizzled with sriracha (V)

Roasted Cauliflower Flatbread - 9.5

Roasted curried cauliflower florets, homemade onion bhaji, mango chutney served on a toasted flatbread and topped with a rocket and pickled red onion salad and finished with a mint and dill yogurt dressing. (V)

Moroccan Eggs Flatbread - 9

Homemade Harissa hummus spread onto flatbread, topped with two fried eggs and pomegranate seeds, then drizzled with rose harissa oil.

The Extra Stuff

(Any item can be added to any dish, must not be ordered individually)

Smashed Avocado & Edamame Beans - Mixed with lime juice and chilli flakes - 3

Egg - Poached or Fried - 1.5

Field Mushroom - 1.5

Roast Tomato - 1.5

2 Rashers of Bacon - 2.5

Black Pudding - 1.8

Baked Beans - 1.5

Sausage - 1.7

Toast (White or Malted) - 2.3

Herbed Roast Baby Potatoes - 3

Grilled Halloumi - 3

Parmesan & Truffle Potatoes - 3.5

Wilted Buttered Greens - 2.5

Important Bits: PLEASE NOTIFY A MEMBER OF OUR TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS PRIOR TO PLACING YOUR ORDER.

Whilst we do our best to accommodate requests it may not be possible during busy periods.

GFA - Gluten Free Available V - Vegetarian VG - Vegan - VA - Vegetarian Available

Lunch

Served 11:30am - 2:30pm Monday - Thursday and 11:30am - 2pm Friday & Saturday

Deli Style Toasted Sandwich (Choice of Granary or White Bread)

Served with homemade coleslaw and Pipers Sea Salt & Black Pepper crisps.

Brie, Pear & Toasted Walnuts - 8.5

Sliced pear, Brie and toasted walnuts.
(V, GFA)

Add 2 rashers of bacon for 2.5

Croque Monsieur - 10.2

Hand carved ham, mature English Cheddar toasted sandwich topped with Bechamel sauce, grated cheese then grilled till golden brown. (GFA)
Add a fried egg to turn the Monsieur into a Croque Madame for - 1.50

Cuban - 10.5

The ultimate sandwich! - Hand carved ham, pulled pork, gherkins, slices of Swiss cheese and wholegrain mustard mayonnaise. (GFA)

Truffle Mushrooms and Swiss Cheese - 9

Wild mushrooms cooked in truffle butter placed into the sandwich, topped with Swiss cheese. Its amazing, messy, but amazing!! (GFA, V)

Goats Cheese and Apricot, Honey and Thyme - 9.5

Goats cheese, honey, apricot and fresh thyme.
(GFA,V)

Deli Style Sandwich (Choice of Granary or White Bread)

Served with homemade coleslaw and Pipers Sea Salt & Black Pepper crisps.

Turkey, Bacon & Avocado - 9.3

Slices of succulent turkey breast topped with bacon and avocado slices. (GFA)

Tuna, Mayonnaise with Fennel & Orange - 8

Skipjack Tuna mixed with grated fennel, orange zest and mayonnaise. Put a little zest into life! (GFA)

Crayfish Roll - 12.9

Succulent crayfish tails, mixed in our homemade seafood sauce, served in a brioche roll, topped with rocket and served with a portion of Parmesan and truffle fries. (GFA)

Add soup to any sandwich for 1.5

Add hand cut chips to any sandwich for 2.5

Loaded Jacket Potato or Loaded Fries

Traditional oven baked potato, served with homemade coleslaw or indulge yourself and have it as a portion of fully loaded fries.

Choose your topping:

Bourbon BBQ Pulled Pork topped with cheese, sour cream and chopped chives - 8.5 (GF)

Smoky BBQ Beans with cheese and topped with Jalapenos - 8 (VGA, V, GF)

Crayfish tails in our homemade seafood sauce - 8.7 (GF)

Southern Fried Chicken fillets, cheese and a bourbon BBQ Sauce - 8.5

Feta, Olives, Red Onion mixed with lemon and oregano dressing - 8 (VGA, V, GF)

Platters

Vegetarian Antipasti Platter - 10.5

Soft cheese with sundried tomatoes, mixed olives, artichoke hearts, hummus, homemade falafel and flatbread. (V)

Mixed Meat Antipasti – 12.5

Selection of mixed meats, mixed olives, soft cheese with sundried tomatoes, hummus, artichoke hearts and flatbread

Mixed Meat & Cheese Antipasti 14

Selection of mixed meats & cheese, mixed olives, soft cheese with sundried tomatoes, hummus, artichoke hearts and flatbread.

Suppliers To Atrium

Butchers - Price & Fretwell, Tibshelf

**Fish & Seafood - Moorcroft Seafoods,
Grimsby**

Fresh Fruit & Veg - Greens on Wheels, Brigg

**Ambient, Chilled & Frozen - Turner Price,
Hull**

Free Range Eggs - Scamen Farm Eggs, Louth

Coffee - Stokes of Lincoln