

Light Bites



Toast **V** 2.9

White or Granary Roberts Bloomer toasted. Served with whipped salted butter. Add either Tiptree Strawberry Jam or Marmalade for 90p (Gluten Free Bread Available upon request)

Toasted Teacake **V** 2.9

Traditional toasted teacake served with whipped salted butter. Add Tiptree Strawberry Jam for 90p

Eggs Your Way 6.5

Thick cut Cliff Farm sourdough toasted and topped with your choice of:

· Two poached eggs seasoned with black pepper.

· Scrambled made with butter and cream and finished with chopped chives

· Two fried eggs topped with 'Nduja crumb.

Avocado on Toast **V** 8.2

Toasted Cliff Farm sourdough topped with smashed avocado mixed with fresh lime zest, lime juice and chopped parsley, poached egg.

Atrium Avocado on Toast **V** 9.7

Toasted Cliff Farm sourdough topped with smashed avocado mixed with fresh lime zest, lime juice and chopped parsley, poached egg. Topped with rocket, pickled red onion and feta dressed salad.

Pina Colada Granola **V** 7

Roasted pineapple, natural Greek yogurt, homemade coconut granola drizzled to finish with a white rum and lime syrup.

Mushrooms on Toast **V** 8

Button mushrooms and spinach cooked in truffle butter and finished with parmesan cheese placed on top of toasted Cliff Farm sourdough.

Add ons + poached egg for £1.50

Breakfast Sandwich 6

Choose either



3 Slices of back bacon or 2 Wards of Ruskington sausages in white or granary bloomer.

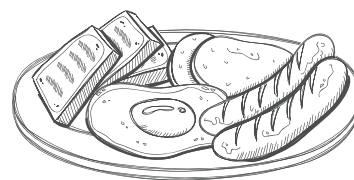
DIETARY INFO

We cannot guarantee an allergen free environment but we will use our best endeavours to accommodate customers dietary and allergen requirements. Please speak to a member of the team prior to ordering.

V Vegetarian **VG** Vegan

VA Vegan Alternative Available

All Day Brunch



Atrium Full English **Regular 10.7 | Large 12.6**

Back bacon, Wards of Ruskington Lincolnshire sausage, free range fried eggs, roast tomato, roast mushroom, hash browns, baked beans and toasted bloomer.

Vegan Breakfast **VG** 12.2

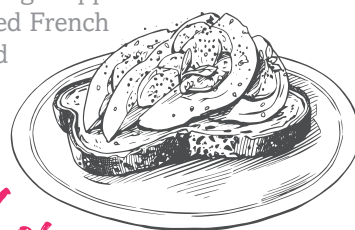
Pea, broad bean and mint hummus, tenderstem broccoli, field mushroom, roast tomato, smashed avocado, Korean tofu bites and finished with sesame seeds. Served with toasted Cliff Farm sourdough.

Green Shakshuka **V** 12

Avocado, spinach, leeks, onions and garlic topped with poached eggs and feta. Baked in the oven then drizzled with harissa oil and served with Cliff Farm sourdough.

Beef Short Rib and French Onion Toast 13.7

Thick cut Cliff Farm sourdough topped with slow roasted short rib of beef, caramelised French onions, Gruyere cheese and fresh thyme.



Sandwiches

Monday to Saturday 11:30am 2:30pm

Croque Monsieur 13

It's Back by Popular Demand!! Sliced ham, smoked cheddar, bechamel sauce and a Dijon mustard mayo make this the perfect toasted sandwich. Served in toasted Cliff Farm sourdough with fries and coleslaw.

Roasted Mediterranean Vegetables **VG** 12

Roasted aubergine, courgette and red peppers, topped with a rich slow roasted tomato and harissa sauce, crispy shallots and roasted garlic mayonnaise dressed rocket. Served in toasted Cliff Farm sourdough with fries and coleslaw.

Chicken Parmo 13.9

Breaded chicken fillet topped with a slow roasted tomato and herb sauce, crispy Serrano ham and Mozzarella cheese. Served in toasted Cliff Farm sourdough with fries and coleslaw.

Philly Cheese 14

Our take on a classic. Slow roasted short rib of beef, mixed with slow roasted onions and peppers topped with smoked cheese and a chipotle mayonnaise. Served in toasted Cliff Farm sourdough with fries and coleslaw.

Italian Mixed Meats 14

A selection of Italian mixed meats with a homemade basil pesto, sundried tomatoes and rocket. Served on either white or granary Roberts bloomer with fries and coleslaw.

Ploughman's 13.5

Lincolnshire poacher, fresh slices of apple, tomato chutney and rocket. Served on either white or granary Roberts bloomer with fries and coleslaw.



Haddock and 'Nduja Benedict 13

Homemade haddock and 'Nduja fish cake, topped with poached egg then glazed with hollandaise sauce. Served with a preserved lemon and parsley leaf salad with crispy capers.

Whipped Cashew and Roast Squash Benedict **VG** 12

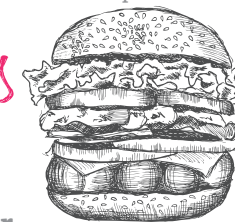
Cliff Farm sourdough topped with whipped cashews and maple roast butternut squash, finished with a cashew and pumpkin seed dukka, crispy shallots and dressed micro herb salad.

Pork Belly Benedict 13.7

Brined and roasted pork belly glazed with miso and honey then placed on a croissant round, topped with Gochujang hollandaise, fried egg, crispy shallots and a spring onion and fresh coriander salad.

Atrium Croissant Toast **V** 12.3

Croissant round soaked in a vanilla, cream and egg mixture before being griddled then glazed with soft brown sugar. Topped with caramel sauce, strawberry gel, fresh strawberries, Matcha mascarpone and finished with a pistachio crumb.



Chicken Ceasar Burger 14.5

Seasoned chicken fillet topped with crispy Serrano ham, Caesar dressed lettuce leaves, and a parmesan crisp. Served in a toasted Pretzel bun and accompanied with fries and coleslaw.

The Beefcake 15

2 x 3oz smashed beef patties, topped with Monterey Jack cheese, truffle butter mushrooms and black garlic mayonnaise. Served in a toasted Pretzel bun and accompanied with fries and coleslaw.

Halloumi Burger **V** 14

Smoked Paprika seasoned griddled Halloumi drizzled with hot honey then topped with smashed cucumber and mint salad, pickled red onions, roast garlic mayonnaise. Served in a Pretzel bun and accompanied with fries and coleslaw.



Small Plates

Monday to Saturday 11am - 2:30pm

Korean Tofu **VG** 8

Deep fried tofu pieces tossed in our signature homemade Korean BBQ Sauce and garnished with sesame seeds, fresh chillies and spring onions.

Crispy Cauliflower **V** 6.5

Tempura cauliflower coated in hot honey and served with whipped cashew nut and finished with a cashew crumb.

Glazed Sausage 7

Wards of Ruskington sausages cooked in a marmalade and wholegrain mustard glaze.

Pork Belly Bites 8

Crispy pork belly bites finished in hot honey and served with sesame seeds, fresh chillies and spring onions.

Halloumi **V** 6.5

Sliced halloumi griddled until golden brown, finished in hot honey with sesame seeds, fresh chillies and spring onions.

Lamb Kofte 9

Lamb Kofte served on Greek natural yogurt and drizzled with harissa oil to finish, served with flatbread.

Minted pea and broad bean hummus **VG** 6

Served with flatbread

Parmesan and Truffle fries 5

Large Plates

Lamb Kofte 16

Homemade Lamb Kofte served with Greek flatbread, homemade tzatziki, dressed salad and fries with our secret Greek chip spice.

Mussels with 'Nduja butter sauce 16

Mussels cooked in a 'Nduja butter, garlic and cream sauce. Finished with fresh lemon juice and parsley. Served with either Cliff Farm sourdough or fries.

Slow Cooked Beef Short Rib 19

10oz Braised Beef Short Rib, served with smoked creamy potatoes, red wine juj, crispy shallots and buttered tenderstem broccoli.

Crispy Pork Belly with Beer Glazed Onions 18

Brined, slow roasted and pressed pork belly is crisped in a pan. Served with slow cooked onions glazed in a dark beer, stout reduction gravy and chive mashed potatoes.

Cauliflower Steak **V VA** 14

Cauliflower steak cooked in butter until beautifully nutty and tender, topped with a sesame breadcrumb. Served on a green goddess tahini base topped with roast harissa chickpeas and a kale and pomegranate salad.

Superfood Salad **V** 15

Roast Harissa chickpeas, steamed tenderstem broccoli, crispy kale, maple glazed butternut squash pieces, pickled red onion, feta cheese and walnuts dressed with a green goddess sauce.