



# ATELIER

ARTISAN FOOD & DRINK EMPORIUM

BAR SNACKS	PLATES	SEAFOOD
<b>OLIVES</b> £6.50 Chilli ginger Kaffir lime & chilli Rosemary & garlic Thyme bay Sweet basil Pitted kalamata Perello Gordal with Chilli £5.00 Manzanilla with Anchovie paste £5.00  <b>NUTS 100g</b> Smoked almonds £3.50 Salt & pepper cashews £3.50 Honey & chilli cashews £3.50  <b>BAGS</b> Beer Bullets £2.50 Iberico pork scratchings £2.95 Spicy chilli broad beans £2.20 Salted broad beans £2.20 Pipers crisps £1.20 (Ask staff for flavours available)  <b>MOONS GREEN CHARCUTERIE</b> £6.00 Beer sticks Beef sticks Reggae sticks Lamb sticks Hell-fire sticks	<b>GORGONZOLA AL CUCCHIAO</b> £8.50 Spooned gorgonzola, salami, sourdough with apple & pear chutney  <b>MOZZARELLA DI BUFALA</b> £10.00 Buffalo Mozzarella, ham, sun blushed tomato, lemon oil, rocket & artisan bread  <b>BAKED CAMEMBERT</b> £10.00 Artisan bread with beetroot & ginger chutney  <b>SMALL PLATES</b>  <b>SLICED SALAMI 30g</b> £3.00 Ask staff for selection. All served with pickled fennel	<b>SCOTTISH MUSSELS</b> £8.00 Garlic butter or white wine sauce with crusty bread  <b>BEETROOT CURED SALMON</b> £10.00 Capers, pickled fennel, sunshine mayo  <b>CURED/CARPACCIO</b>  <b>ROSEMARY CURED WELSH LAMB</b> £10.00 Capers, parmesan, balsamic fig vinegar, sunshine mayo  <b>JUNIPER CURED WILD VENISON</b> £10.00 Red cabbage, parmesan, lemon oil, sunshine mayo
<b>JARVIS PICKLE PIES</b>  <b>PORK &amp; BLUE CHEESE</b> £8.00 <b>BEEF &amp; ALE</b> £8.00 <b>MOROCCAN LAMB</b> £8.00 <b>CHICKEN &amp; LEEK</b> £8.00 <b>CAULIFLOWER CURRY</b> £8.00 <b>SPINACH &amp; GOATS CHEESE</b> £8.00 <b>VENISON</b> £8.00 <b>CULLEN SKINK</b> £8.00 Add salad & pickles £2.00	<b>ATELIER'S FAMOUS SHARING PLATTERS</b>  The very best cured meats, charcuterie and cheeses from Britain's quality artisan producers.*Gluten free bread available  <b>SEASONAL PLATTER</b> £13.00 PP Selection of charcuterie, cheese & antipasti served with freshly baked bread & chutneys  <b>CHEESE PLATTER</b> £13.00 PP Selection of Doddington & Swiss artisan cheese & antipasti served with freshly baked bread & chutneys  <b>ANTIPASTI VEGAN PLATTER</b> £13.00 PP Selection of Silver & Green antipasti served with freshly baked bread & chutneys	
<b>SOUPS &amp; STEWS</b> With artisan bread  <b>PUNJABI CHICKEN SOUP</b> £6.50 <b>SRI LANKAN VEGETABLE SOUP</b> £6.50 <b>CHICKEN, CHORIZO &amp; BEAN CASSEROLE</b> £7.50	<b>GOURMET SANDWICHES</b>  <b>HOT SMOKED PIGS CHEEK</b> £6.50 With peas pudding  <b>TREALY FARM BRATWURST</b> £6.00 The ultimate hot dog served on brioche roll with sauerkraut & piccalilli  <b>PASTRAMI</b> £6.50 With Swiss emmental, mustard & mayo  <b>SLOW ROASTED GLAZED HAM</b> £6.50 With Swiss emmental	<b>MONMOUTHSHIRE AIR DRIED BEEF</b> £7.00 Rocket, fresh parmesan, lemon oil  <b>CHORIZO &amp; GORGONZOLA</b> £7.00 Moons Green chorizo with spooned gorgonzola  <b>GRILLED MEDITERRANEAN</b> £7.00 <b>VEGETABLES</b> Gorgonzola & pesto  <b>TOMATO &amp; MOZZARELLA</b> £6.50 Sun blushed tomatoes, mozzarella & pesto
<b>ARTISAN PÂTÉ &amp; RILLETTE</b>  <b>PORK RILLETTE</b> £11.00 With sloe gin <b>DUCK RILLETTE</b> £11.00 With cranberries & Grand Marnier <b>CHICKEN RILLETTE</b> £11.00 With lemon oil & black pepper <b>POTTED BEEF</b> £11.00 With horseradish <b>MUSHROOM PÂTÉ</b> £11.00 With chilli & carriander <b>SALMON PÂTÉ</b> £11.00 With lemon <b>SALMON PÂTÉ</b> £11.00 With horseradish & dill <b>SPICED BEAN CRUSH</b> £11.00 With tomato & coriander <b>EDAMAME BEAN PÂTÉ</b> £11.00 All served with artisan bread	<b>TOASTED OPEN SANDWICHES</b>  <b>GRILLED VEGETABLE BRUSCHETTA</b> £7.50 With pesto & rocket Add buffalo mozzarella £1.50  <b>VEGETARIAN RACLETTE</b> £8.50 Toasted artisan bread,grilled courgette, melted French raclette cheese  <b>DODDINGTON DAIRY ICE CREAM</b> Evolving selection, expect the following:  <b>LEMON SORBET</b> £3.30 <b>ROMAN CHERRY</b> £3.30 <b>SIMPLY VANILLA</b> £3.30 <b>REAL STRAWBERRY</b> £3.30 <b>HEATHER HONEY</b> £3.30	<b>RACLETTE</b> £8.50 Toasted artisan bread, salami, melted French raclette cheese  <b>MONMOUTHSHIRE AIR DRIED PORK</b> £8.00 Roasted garlic, tomato & black garlic oil  <b>SPICY SOBRASADA</b> £8.00 Soft spicy chorizo, gorgonzola, beetroot & ginger chutney  <b>DOUBLE GINGER</b> £3.30 <b>APPLE &amp; CINNAMON</b> £3.30 <b>UTTER CHOCOLATE</b> £3.30 <b>MINT &amp; DARK CHOCOLATE</b> £3.30 <b>CARAMEL &amp; SEA SALT</b> £3.30



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WHITE WINE	125ml 175ml 250ml BOT	RED WINE	125ml 175ml 250ml BOT
<b>VG THE PARODIST PINOT GRIGIO</b> HUNGARY This Pinot Grigio offers a delightfully pure, fragrant expression of this highly popular grape variety and has abundant peach and grapefruit flavours, accompanied by a ripe citrus fragrance.	4.60 6.10 8.30 23.00	<b>PORTA 6</b> LISBOA, PORTUGAL Quintessentially Portuguese red, offering plenty of warm, jammy forest fruit flavours combined with heady aromas of violets and touches of spice. Supple, chewy tannins provide texture and length.	4.00 5.30 7.20 20.00
<b>KRIZNO SAUVIGNON BLANC</b> SLOVENIA Packed with pink grapefruit and tropical fruit notes. Made in Brda, a region gaining some serious attention from wine critics.	5.00 6.60 9.00 25.00	<b>VIÑALBA PARRILLA MALBEC</b> ARGENTINA A deep ruby colour, this Malbec is crammed with damson, blackberry and plum flavours, accented by touches of oak toast. Smooth, ripe tannins offer a silky finish.	4.70 6.60 9.40 27.00 <b>VG</b>
<b>V VALLE ANTIGUA SAUVIGNON BLANC</b> CHILE A bright, fresh, and fruity wine with citrus and green apple flavours in abundance. Additional complexity and richness is added by a period of lees ageing.	4.40 5.80 7.90 22.00	<b>FIVE RAVENS PINOT NOIR</b> ROMANIA Romania may not be the first place you think of when you are looking to buy a Pinot Noir but this has all the classic bright red fruit flavours and spicy notes you would expect.	4.20 5.60 7.50 21.00 <b>V</b>
<b>OLD GUM TREE CHARDONNAY</b> AUSTRALIA Lifted peach and cream with lemon blossom, soft juicy palate and crisp cleansing finish make this an enjoyable easy drinking wine.	4.20 5.60 7.50 21.00	<b>GHOST IN THE MACHINE SHIRAZ</b> S.AFRICA Rich, ripe, and full of flavour. Well-rounded, with flavours of mulberry, blackberry and plum, a touch of classic Shiraz spice, and a smooth, lingering finish.	6.60 8.70 11.00 33.00 <b>O</b>
<b>VG GHOST IN THE MACHINE CHENIN BLANC</b> SOUTH AFRICA A stepping stone between white and orange wine, this Chenin has been fermented in contact with the grape skins for a rich texture and depth of flavour. Notes of pear drop, green apple and candied citrus peel, balanced with an aromatic nose of cardamom.	6.60 8.70 11.00 33.00	<b>PROSECCO &amp; CHAMPAGNE</b>	20cl BOT
<b>ROSÉ WINE</b>		<b>PROSECCO BEL CANTO</b> ITALY Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.	7.50 26.00 <b>V</b>
<b>OMBRELLINO PINOT GRIGIO ROSÉ</b> ITALY Delicate pink in colour. A balanced wine with fresh notes of red cherry fruit, ripe pears and nectarine.	4.20 5.60 7.50 21.00	<b>PAUL DROUET BRUT</b> FRANCE Apple and brioche lead the way in this medium-bodied, fruity, and classically biscuity style of Champagne.	45.00 <b>V</b>
<b>ORANGE WINE</b>		<b>TAITTINGER BRUT RÉSERVE</b> FRANCE Aged in the oldest cellars in Champagne, Taittinger weaves notes of peach, acacia, citrus and honey through the divine bubbles.	65.00 <b>V</b>
<b>V ORANGE GRÜNER VELTLINER</b> AUSTRIA Orange' wines are made from white grapes treated as if they were red. This results in a deeper colour, and a rich, textural, spicy complexity.	4.70 6.60 9.40 27.00	<b>EUROPE'S FINEST BOTTLED BEERS &amp; CIDERS</b>	
<b>DRAUGHT</b>		<b>AUGUSTINER HELLES</b> 5.2% <b>£5.00</b> One of the worlds most respected lagers	<b>SIREN BROKEN DREAMS</b> 6.5% <b>£4.00</b> Breakfast stout
<b>PAULANER MUNICH LAGER</b> 4.9% <b>£4.70</b> One of the worlds best lagers		<b>JUPILER PILS</b> 5.2% <b>£4.00</b> Belgium's most popular lager	<b>CHIMAY RED</b> 7% <b>£4.50</b> Abbey dubbel
<b>ATELIER BOHEMIAN LAGER</b> 4.2% <b>£4.40</b> Brewed by multi-award winning Belgian brewery Huyghe		<b>OMNIPOLLO PRIZE PILS</b> 4.8% <b>£5.00</b> German Pilsner malt & Bavarian hops	<b>KWAK</b> 8.4% <b>£5.50</b> Amber ale
<b>TEMPEST LONG WHITE CLOUD</b> 5.4% <b>£5.00</b> New Zealand extra pale ale		<b>VEDETT</b> 5.2% <b>£4.50</b> A delicious Belgian pilsner	<b>SAISON DUPONT</b> 6.5% <b>£5.00</b> Saison
<b>PAULANER HEFE-WEISSBIER</b> 5.5% <b>£4.80</b> Germany's favourite wheat beer		<b>PAULANER HEFE-WEISSBIER</b> 0% <b>£3.00</b> non-alcoholic wheat beer	<b>MONKS STOUT DUPONT</b> 5.2% <b>£5.00</b> Belgian 1950 stout recipe
<b>LERVIG HOUSE PARTY</b> 4% <b>£4.50</b> Norwegian juicy, tropical, hazy IPA		<b>JEVER FUN</b> 0% <b>£3.00</b> Brewed full beer & then alcohol removed	<b>DELIRIUM TREMENS</b> 8.5% <b>£5.50</b> Multi-award winning iconic Belgian blond
<b>WHIPLASH SLOW LIFE</b> 4.5% <b>£4.70</b> A complex, dry nitro stout from Dublin		<b>LERVIG NO WORRIES</b> 0% <b>£3.00</b> Hazy Norwegian non-alcoholic IPA	<b>LA CHOUFFE</b> 8% <b>£5.00</b> Belgian strong ale
<b>GUEST CRAFT ALES</b> <b>£4.50/£5.00</b>		<b>LINDERMANS FRAMBOISE</b> 2.5% <b>£5.00</b> Raspberry lambic	<b>SHEPPY'S CLASSIC CIDER</b> 5.5% <b>£4.50</b> Light crisp and refreshing
<b>GUEST CASK ALES</b> <b>£3.90/£4.00</b>		<b>LINDERMANS APPLE</b> 3.5% <b>£5.00</b> Apple lambic	<b>OLD MOUT</b> 4.0% <b>£4.50</b> Kiwi & lime, Berries & cherries, Pineapple & raspberry
<b>SOFT DRINKS</b>		<b>KRIEK BOON</b> 4.5% <b>£5.75</b> Blended cherry beer	
<b>VICHY CATALAN</b> <b>£2.75</b> Sparkling Orange or Lemon		<b>COKE/DIET COKE</b> <b>£1.90</b>	<b>FENTIMANS</b> <b>£3.40</b> Dandelion & Burdock, Ginger Beer, Rose Lemonade, Orange & Mandarin Jigger, Victorian Lemonade
<b>FROBISHERS</b> <b>£2.80</b> Fresh Orange or Apple		<b>SPRITE</b> <b>£1.90</b>	
		<b>SPARKLING WATER</b> <b>£1.75/£3.50</b>	