



ATELIER

ARTISAN FOOD & DRINK EMPORIUM

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



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WHITE WINE		125ml	175ml	250ml	BOT	RED WINE		125ml	175ml	250ml	BOT		
🍷	THE PARODIST PINOT GRIGIO <small>HUNGARY</small> 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.	4.40	5.80	7.90	22.00	🍷	PORTA 6 <small>LISBOA, PORTUGAL</small> 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		
	KRIZNO SAUVIGNON BLANC <small>SLOVENIA</small> Packed with pink grapefruit and tropical fruit notes. Made in Brda, a region gaining some serious attention from wine critics.	4.80	6.40	8.20	24.00		🍷	VIÑALBA PARRILLA MALBEC <small>ARGENTINA</small> 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.	5.20	6.90	9.30	26.00	
	VALLE ANTIGUA SAUVIGNON BLANC <small>CHILE</small> 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.	4.00	5.30	7.20	20.00			🍷	FIVE RAVENS PINOT NOIR <small>ROMANIA</small> 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
	OLD GUM TREE CHARDONNAY <small>AUSTRALIA</small> Lifted peach and cream with lemon blossom, soft juicy palate and crisp cleansing finish make this an enjoyable easy drinking wine.	4.00	5.30	7.20	20.00				🍷	JEAN BON MERLOT IGP PAYS D’OC <small>S.FRANCE</small> Notes of cassis, raspberry and hints of black pepper compliment the palate while being serenaded by the aroma of sweet black berries.			
🍷	ACACIA ROAD CHENIN BLANC <small>SOUTH AFRICA</small> A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavours.				22.00	PROSECCO & CHAMPAGNE						20cl	BOT
ROSÉ WINE						🍷	PROSECCO BEL CANTO <small>ITALY</small> Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.					7.50	26.00
OMBRELLINO PINOT GRIGIO ROSÉ <small>ITALY</small> Delicate pink in colour. A balanced wine with fresh notes of red cherry fruit, ripe pears and nectarine.		4.00	5.30	7.20	20.00		🍷	PAUL DROUET BRUT <small>FRANCE</small> Apple and brioche lead the way in this medium-bodied, fruity, and classically biscuity style of Champagne.					45.00
ORANGE WINE								🍷	TAITTINGER BRUT RÉSERVE <small>FRANCE</small> Aged in the oldest cellars in Champagne, Taittinger weaves notes of peach, acacia, citrus and honey through the divine bubbles.				65.00
🍷	ORANGE GRÜNER VELTLINER <small>AUSTRIA</small> 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.	5.20	6.90	9.30	26.00								
DRAUGHT		EUROPE’S FINEST BOTTLED BEERS & CIDERS											
PAULANER MUNICH LAGER 4.9% One of the worlds best lagers		£4.70	AUGUSTINER HELLES 5.2% One of the worlds most respected lagers		£5.00	SIREN BROKEN DREAMS 6.5% Breakfast stout		£4.00					
ATELIER BOHEMIAN LAGER 4.2% Brewed by multi-award winning Belgian brewery Huyghe		£4.40	JUPILER PILS 5.2% Belgium’s most popular lager		£4.00	CHIMAY RED 7% Abbey dubbel		£4.50					
TEMPEST LONG WHITE CLOUD 5.4% New Zealand extra pale ale		£5.00	OMNIPOLLO PRIZE PILS 4.8% German Pilsner malt & Bavarian hops		£5.00	KWAK 8.4% Amber ale		£5.50					
PAULANER HEFE-WEISSBIER 5.5% Germany’s favourite wheat beer		£4.80	VEDETT 5.2% A delicious Belgian pilsner		£4.50	SAISON DUPONT 6.5% Saison		£5.00					
LERVIG HOUSE PARTY 4% Norwegian juicy, tropical, hazy IPA		£4.50	PAULANER HEFE-WEISSBIER 0% non-alcoholic wheat beer		£3.00	MONKS STOUT DUPONT 5.2% Belgian 1950 stout recipe		£5.00					
WHIPLASH SLOW LIFE 4.5% A complex, dry nitro stout from Dublin		£4.70	JEVER FUN 0% Brewed full beer & then alcohol removed		£3.00	DELIRIUM TREMENS 8.5% Multi-award winning iconic Belgian blond		£5.50					
GUEST CRAFT ALES		£4.50/£5.00	LERVIG NO WORRIES 0% Hazy Norwegian non-alcoholic IPA		£3.00	LA CHOUFFE 8% Belgian strong ale		£5.00					
GUEST CASK ALES		£3.80/£4.00	LINDERMANS FRAMBOISE 2.5% Raspberry lambic		£5.00	SHEPPY’S CLASSIC CIDER 5.5% Light crisp and refreshing		£4.50					
			LINDERMANS APPLE 3.5% Apple lambic		£5.00	OLD MOUT 4.0% Kiwi & lime, Berries & cherries, Pineapple & raspberry		£4.50					
			KRIEK BOON 4.5% Blended cherry beer		£5.75								
SOFT DRINKS													
VICHY CATALAN Sparkling Orange or Lemon		£2.75	COKE/DIET COKE		£1.90	FENTIMANS		£3.40					
FROBISHERS Fresh Orange or Apple		£2.80	SPRITE		£1.90	ROSE LEMONADE		£3.40					
			SPARKLING WATER		£1.75/£3.50	MANDARIN JIGGER		£3.40					