

ATRIUM

MENU

APERITIFS

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| Moët & Chandon Grand Vintage 2016 125ml | 21 |
| Mimosa Moët & Chandon, fresh orange juice | 18 |
| Aperol Spritz Moët & Chandon, Aperol, soda water | 21 |
| Classic Negroni Tanqueray gin, Campari, sweet vermouth | 21 |
| Espresso Martini Beluga Noble vodka, coffee liquor, espresso | 21 |
| Bloody Mary Beluga Noble vodka, spicy mix, lemon, tomato juice | 18 |

ALL DAY BREAKFAST

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| Avocado Toast <i>V</i> Olive bread, tomato, arugula, salsa verde, pine nuts | 21 |
| Labneh Shakshuka <i>V</i> Aromatic tomato sauce, confit pepper, baked eggs, za'atar focaccia | 25 |
| Eggs Benedict Prosciutto cotto, hollandaise sauce | 26 |

STARTERS

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| Za'atar Focaccia <i>Ve</i> Aubergine caviar, sunflower seeds | 7 |
| Yellowtail Crudo Avocado, radish, ponzu dressing | 22 |
| Beef 'Sujuk' Pizzetta Beef sausage, buffalo mozzarella, red pepper pesto, herb salad | 19 |
| Roasted Artichoke <i>V</i> Parsley garlic, pangrattato | 17 |
| Beef Tartare Shallots, nashi pear, sweet gochujang, cured egg yolk | 24 |
| Lobster Roll Crème fraîche, dill, lemon, chive | 23 |
| Warm Crab Cake Celeriac remoulad, gribiche sauce | 23 |

SALADS & SOUP

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| Wild Mushroom Soup <i>V</i> Tarragon butter, parmesan crouton | 14 |
| Caeser Salad Egg, parmesan cheese, bacon Add chicken | 20 9 |
| Burrata Fresh tomato, basil pesto | 22 |
| Beetroot & Avocado <i>Ve</i> Mesclun leaves, confit tomato, avocado, cucumber | 19 |

MAINS

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| Fettuccine Pasta 12-hour slow cooked beef ragu, parmesan cheese | 28 |
| Roasted Cauliflower <i>Ve, Gf</i> Arabic spices, raisin, kale, chickpea | 22 |
| Beef Burger Master blend of 7 cuts, tomato jam, cheddar, triple-cooked chips | 32 |
| Blue Lobster Spaghetti Marinara tomato sauce | 42 |
| Gochujang Salmon Charred broccolini, grains salad, feta cheese | 34 |
| Beef Rump Steak Lake District Farm, triple-cooked chips, Béarnaise sauce | 38 |
| Baby Chicken Chermula, pomegranate, sumac, mint, mushroom | 36 |

SIGNATURE

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| Lake District Farm Ribeye Steak 30-days dry-aged, 400g | 68 |
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SIDES

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| Soy Butter Sautéed Mushrooms <i>V, Gf</i> | 8 |
| Broccolini, Almond Butter <i>V, Gf</i> | 8 |
| Mixed Green Salad <i>Ve, Gf</i> | 8 |
| Triple-Cooked Chips <i>Ve, Gf</i> | 8 |
| Olive Oil Mash Potato <i>V, Gf</i> | 8 |

