

The Atrium Bistro Bar

To share

Grilled flatbread 🌱
Aged balsamic glaze
(G / SD) Kcal 851
£5.00

Add any of the below

Hummus 🌱 (SE) Kcal 486
£4.00

Tzatziki 🌱 (MI) Kcal 204
£4.00

Marinated olives 🌱 Kcal 230
£5.00

Meat Antipasti
Sliced Serrano, chorizo, pastrami, mortadella, coppa with sun dried, tomatoes, olives, cornichons and toasted focaccia bread
(SD / G)
Kcal 1354
£20.00

Tortilla nachos 🌱
Guacamole, salsa, sour cream and melted cheese
(MI) Kcal 825 / Kcal 1650
Small £8.00 Large £14.00

Lite bites

Salt & pepper squid
Garlic aioli, micro cress & fresh lime
(G / E / M / MO)
Kcal 578
£14.00

Hot & spicy crispy chicken wings
Maple & Bourbon BBQ Sauce
(G) Kcal 656
£12.00

Burrata 🌱
Sliced beef tomato, nut free pesto dressing, rocket salad
(MI) Kcal 395
£12.00

Steamed chicken & vegetable gyoza
Soy, sesame & ginger dressing
(G / S / SE) Kcal 440
£12.00

Sesame cauliflower wings 🌱
Bourbon glaze
(G / M / SE) Kcal 355
£12.00

Slow roasted pork belly bites
Chimichurri sauce, micro cress
(M / C) Kcal 795
£14.00

Pizza - 12"

Artisan hand rolled stone baked pizza

Margarita 🌱
Tomato sauce, cherry tomatoes and mozzarella
(G / S / MI / M)
Kcal 870
£18.00

BBQ chicken and bacon
Red-onion, BBQ chicken chunks, smoked bacon, mozzarella and spiced BBQ sauce
(G / MI / M) Kcal 1119
£20.00

Extra pizza toppings £2.00

Mozzarella, pepperoni, coppa salami, anchovies, jalapeno, ham, fresh chilli, Serrano ham, red onion
(Please see your server for allergen information)

The Meaty One
Pepperoni, smoked ham, roast chicken, tomato sauce and mozzarella
(G / MI / SD) Kcal 967
£20.00

Goat cheese 🌱
Red onion marmalade, mozzarella, olives and baby spinach
(G / MI) Kcal 970
£20.00

Gluten free base and vegan pizza available on request

Sandwiches and bagels

all served with chunky chips
(served till 5pm)

Deli style pastrami bagel
Lettuce, beef tomato, gherkins and grain mustard mayo
(G / M / SD / E) Kcal 990
£12.00

Beetroot cured smoked salmon bagel
Philadelphia cream cheese, pickled onion and cucumber
(G / F / MI / SD)
Kcal 988
£14.00

Steak ciabatta
Grilled 4oz sirloin steak, sauté mushrooms, rocket leaves, red onion & blue cheese
(G / MI)
Kcal 849
£17.00

Smashed falafel 🌱
Open sandwich of smashed beetroot falafel, hummus, grated carrots and rocket on toasted garlic flatbread
(G / SE) Kcal 978
£12.00

Chicken BLT
Toasted ciabatta,roasted chicken breast, beef tomato, streaky bacon, mayo and gem lettuce
(G / E / M)
Kcal 951
£16.00

Goat cheese ciabatta 🌱
Grilled goats cheese, roasted bell peppers, crisp rocket and onion chutney
(G / E / M / SD) Kcal 947
£14.00

Mains

Gourmet beef burger
Brioche bun, smoked streaky bacon, sliced cheddar, lettuce, tomato, pickles, burger sauce and salted chunky chips
(G / S / E / MI / M / SD)
Kcal 1283
£20.00

Moving Mountain vegan burger 🌱
Brioche bun, lettuce, pickles, beef tomato, salted chunky chips and harissa dip
(G / S) Kcal 1160
£18.00

Thai red vegetable curry 🌱
Served with steamed rice & crispy vegetable spring rolls
(G / S)
Kcal 623
£18.00

Carbonara
Linguine , smoked pancetta, white wine cream sauce, parmesan and toasted garlic bread.
(MI / G)
Kcal 1506
£20.00

Crispy buttermilk chicken burger
Brioche bun, sliced cheddar, lettuce, tomato, pickles, burger sauce and salted chunky chips
(G / S / E / MI / M / SD)
Kcal 1324
£20.00

Chicken tikka masala
Steamed rice, onion bhaji and naan bread
(G / MI) Kcal 888
£20.00

Ale battered fish and chips
Salted chunky chips, mushy peas and tartare sauce
(E / F / G / SD)
Kcal 1250
£20.00

Grilled lamb kofta kebabs
Flatbread, tzatziki, Cajun spiced sweet potato fries, salad garnish.
(G / MI / SD)
Kcal 1432
£20.00

Salads

Caesar salad
Baby gem, croutons, Italian hard cheese and anchovies (optional)
(G / F / E / MI) Kcal 711

Greek salad
Vegan feta cubes, rocket leaves, olives, red onion, cucumber and peppers, drizzled with olive oil
(No Allergens) Kcal 473

Superfood salad 🌱
Cauliflower roasted with turmeric, chilli and ginger with ruby beetroot, baby kale, coriander, fine beans and topped with toasted pumpkin seeds
(No Allergens) Kcal 178

Choose your topping from the below options

Crispy beetroot falafel 🌱
(G) Kcal 275 £15.50

Roasted garlic and thyme chicken breast
(No Allergens) Kcal 329 £17.50

Lemon and herb marinated salmon fillet
(F) Kcal 397 £18.50

Sides and sauces

Salted chunky chips 🌱
(G) Kcal 407
£5.00

Truffle and parmesan chips 🌱
(G / MI) Kcal 468
£6.00

Sprouting broccoli 🌱
(MI) Kcal 106
£5.00

Sweet potato fries 🌱
(G) Kcal 474
£5.00

Battered onion rings 🌱
(G) Kcal 617
£5.00

House salad with honey and mustard dressing
(M / E) Kcal 107
£5.00

Desserts and cheese

Mango passionfruit dome
Vanilla mousse dome with mango jelly & passionfruit mirror glaze on shortbread biscuit
(MI / E / SD / G / S)
Kcal 489
£9.00

Plant-based chocolate opera slice 🌱
Layers of chocolate & vanilla sponge, coffee & chocolate mousse, chocolate bean, honeycomb sprinkles
Kcal 337
£9.00

De Vere ice cream sundae 🌱
Vanilla ice cream, chocolate brownie, chocolate & caramel sauce, toffee popcorns, whipped cream, raspberry tuille
(G / MI)
Kcal 467
£9.00

Regional cheeseboard
Bath Blue, Cotswold Brie and Ilchester Farmhouse Cheddar with biscuits, grapes and chutney
(G / MI / SD)
Kcal 785
£13.00

Key lime pie 🌱
Shortbread base with lime curd, decorated with cream & chocolate leaves, raspberry coulis & seasonal berries
(MI / E / SD / G / S)
Kcal 597
£9.00

Salted caramel cheesecake
Crunchy biscuit base, rich vanilla chilled cheesecake, caramel, caramel cubes, salt and dark chocolate, toffee popcorns
(MI / E / SD / G / S)
Kcal 596
£9.00

Warm sticky toffee pudding 🌱
Served with vanilla ice cream, butterscotch sauce
(G / S / E / MI)
Kcal 847
£9.00

🌱 Vegetarian | 🌱 Vegan

CONTAINS:

C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin
N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of staff prior to ordering. An average adult needs 2000 Kcal per day. Caloried needs vary.

A discretionary 12.5% service charge will be added to your bill. This charge is entirely distributed among our team members as a way of recognizing their dedication to providing excellent service. If you would prefer to remove or adjust this charge, please let us know.

White wine

AROMATIC & FRUITY DRIVEN

Satellite Spy Valley Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.

£9.75 £13.50 £39

Bodegas Castro Martin A2O Albarino

GALICIA, SPAIN

This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.

£48

Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA

A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.

£32

Monte Clavijo Rioja Blanco

RIOJA, SPAIN

Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate

£32

FRUITY & RIPE

Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.

£9 £12.50 £36

Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE

Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.

£49

Rosé

Château de Berne Esprit IGP Mediterranee Rosé

PROVENCE, FRANCE

Classically light and stylish, from one of Provence's best known producers. Perfectly paired with Mediterranean inspired dishes or as a summer aperitif.

£9.90 £12.75 £36

Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

A fruity rosé with juicy flavours of raspberry and strawberry. With a touch of sweetness, it's perfect for those that don't want a dry style of rosé.

£7.75 £10.50 £31

Wispering Angel

PROVENCE, FRANCE

Pale pink in colour, it has flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality. Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes.

£60

LIGHT & FRESH

Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON, FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

£9.25 £13 £37

Circa Pinot Grigio

NEW SOUTH WALES, AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.

£8.75 £12 £35

La Chablisienne Chablis Le Finage

BURGUNDY, FRANCE

Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.

£63

Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

£7.75 £10.50 £31

Tuffolo Gavi

PIEMONTE, ITALY

This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.

£9.50 £13.75 £39

Dessert wine

Warre's Heritage Ruby Port

DOURO, PORTUGAL

This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich fruity flavours of blackberry, plum and cherry.

£5 £6.75 750ml £43

Grand Tokaji Late Harvest

TOKAJ, HUNGARY

This Late harvest Tokaji offers notes of orange, lime, honey, and raisins. The palate features pear, quince, and tropical fruits, with a perfect balance of sweetness and 123g/L residual sugar.

£5 £9.25 500ml £44

50ml 100ml

Sustainable wines S

We have carefully hand-picked a selection of wine from producers who share our sustainability values. Their winemaking principles include organic certified farming, ethical working conditions and targets for reducing carbon emissions, waste, and water usage.

Red wine

RICH & BOLD

Villa dei Fiori Primitivo Puglia

PUGLIA, ITALY

Well-balanced, with notes of ripe redberries and delicious warm spices.

£8.90 £12.25 £35

Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA

Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.

£9.35 £13.50 £38

S V Zuccardi

Barzoz Malbec

MENDOZA, ARGENTINA

Dark violet with blue hues with typical Malbec aromas reminiscent of ripe red and black fruits as cherries, plums and blackberries. Medium bodied, with soft tannins and balanced acidity. Fruity and spicy finish.

£12 £17 £49

S V Vivanco Rioja Reserva

RIOJA, SPAIN

Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

£46

S V Journey's End Single Vineyard Shiraz

STELLENBOSCH, SOUTH AFRICA

Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

£46

English

V Silver Reign Brut

KENT, ENGLAND

Moreish English sparkling, made using the Charmat method (like Prosecco), with notes of pear, lime and elderflower.

£9.40 £52

Chapel down Rosé

KENT, ENGLAND

Ripe and fruity rosé, with delicate summer pudding notes of stewed raspberry, strawberry and blackberry.

£45

Balfour Liber Bacchus

KENT, ENGLAND

Textured and complex, with flavours of elderflower, hedgerow and cedar wood and a spicy finish.

£43

Sparkling

V Vaporetto Prosecco NV

VENETO, ITALY

Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.

£8.65 £39.50

V Vitelli Prosecco Rosé NV

VENETO, ITALY

A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.

£8.65 £39.50

ROUNDED & BALANCED

Chateau La Croix Ferrandat St-Emilion

BORDEAUX, FRANCE

Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

£45

Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.

£9.10 £12.75 £37

V Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA

Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

£32

Alto Bajo Merlot

CENTRAL VALLEY, CHILE

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.

£8.25 £11.75 £33

Domaine Pavelot Savigny les Beaune Rouge 1er Cru

BURGUNDY, FRANCE

The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

£67

LIGHT RED FRUITS

V Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE

A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

£42

V El Muro Tinto Tempranillo Garnacha

ARAGON, SPAIN

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

£7.75 £10.50 £31

Champagne

Champagne Bonnet Grand Reserve Brut

CHAMPAGNE, FRANCE

Well-structured Champagne blend, with floral perfumes followed by lemon, grapefruit and red apple on the palate.

£14.40 £62

Champagne Bonnet Perle Rosé

CHAMPAGNE, FRANCE

Delightful pink Champagne, with raspberry, redcurrant and almond notes, from vineyards famous for sparkling rosé..

£14.90 £65

S V Pommery Brut Royal NV

CHAMPAGNE, FRANCE

Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.

£79

Pommery Brut Rosé Royal NV

CHAMPAGNE, FRANCE

The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.

£82