

THE ATLANTIC

BAR & KITCHEN



LUNCH

Small Plates

Nduja/Vegan Nduja on Toast	4
Bread, Oil, Balsamic	5
Falino Salami & Pickles	5
Puglian Olives	4.50
Caprese salad (tomato, mozzarella & basil)	7
Crispy sardines, lemon & sage	6.50
Padron peppers with Pangrattato	5
Sumac Squid, Chickpea, lemon crème fraiche	8
New potatoes with rosemary salt	5

Kids

Tomato pasta	5
Pork Argo pasta	6
Pea Risotto	6
Mussels and Bread	7

Salad Bowls

Oven baked Salmon, smashed peas, kale, lemon yogurt, buckwheat & quinoa	14
Lemon dressed chickpeas, ash roasted beetroot, kale, fennel, almond puree	11

Sandwiches

Muffuletta Carni – focaccia, cured meats, mozzarella, olive tapenade	10
Muffuletta Verdure – focaccia, fresh & pickled vegetables, mozzarella, olive tapenade	8
Mozzarella & Speck (smoked ham) toasted sandwich	7
Mozzarella & pesto toasted sandwich	7

Pizza

Ideal for sharing

Margherita

Tomato, Mozzarella, Oregano, Basil 19

Salami Tuscano

Tomato, Mozzarella, Salami, Rocket, Parmesan 22

Belgio Dolce

Pecorino sauce, kale, Nduja, honey, chilli oil 22

Sweetcorn

Creamed sweetcorn, chorizo, coriander, spring onion 23

Pizza ai frutti di Mare

White lobster sauce, crab, monkfish, mussels and samphire 30

Funghi prataioli

Chestnut mushroom, Gorgonzola dolce, truffle oil, Pumpkin seed 22

Napolitana

Tomato, olives, capers, basil, anchovies, oregano (no mozzarella) 20

Desserts

Churro's
Lemon Tart

Tiramisu
Pannacotta

Ice cream sundae
(See specials for info)

all 6

Please notify your server of any dietary requirements or allergies.