

ATLANTIC

ENTREES

- LE POTAGE du jour (vg)** 5.95
Soup of the day and French bread
- LA SOUPE a l'Oignon** 8.95
French onion soup, Gruyère and brioche crouton
- NOS CHARCUTERIES Maison** 11.95
Jambon cru, saucisson sec, "Rosette de Lyon", Corsican coppa, chef's home-made terrine, cornichons, spiced apple chutney and toasted pain de campagne
- LES MOULES Marinières** 8.95
Steamed Shetland mussels, shallots, white wine, garlic, cream, lemon and garlic bread
- LA SALADE au Chevre Chaud** 8.95
Honey glazed goats' cheese, baby salad leaves, roasted baby beetroot, butter brioche croutons, pomegranate, dried cranberries, citrus vinaigrette, candied pine nuts and pumpkin seeds (Contains nuts)
- LES GREVETTES sur Glace Pilée** 9.95
5 large tail-on prawns, lemon, dill aioli, served on ice
- LES GAMBAS Flambées** 9.95
King prawns, Calvados apple brandy, beurre blanc sauce, smoked paprika oil and toasted pain de campagne
- LES HUITRES avec Mignonette** 8.95/14.95
Cumbrae oysters, 3 or 6, Mignonette, lemon, served on ice
- LES ESCARGOTS de Bourgogne** 8.95
Half dozen snails "Burgundy style", garlic, parsley, almond butter, white wine and pain de campagne
- LES NOIX de Saint Jacques** 11.95
Seared Scottish king scallops, haggis croquettes, apple and cinnamon purée, coriander oil and parsnip crisps
- LA TERRINE du Chef** 8.95
Home-made chef's terrine, spiced apple chutney, cornichons and toasted pain de campagne
- L'ARTICHAUT Grillé (vg)** 6.95
Half chargrilled globe artichoke and wholegrain Arran mustard dressing

LE GRILL

- Served with roasted cherry-vine tomatoes, rocket and red onion salad and French fries
- LE FAUX filet** 27.50
250g Prime Scottish sirloin
- LE FILET de boeuf** 31.50
230g Prime Scottish Fillet
- LA COTE de boeuf** 61.50
675g Prime Scottish ribeye on the bone, served between 2 persons with your choice of sauce
- LES SAUCES à steak**
Choose a sauce for your steak: Café de Paris, sauce au poivre vert, jus de rôti, Béarnaise, smoked hickory 3.00
- LA GARNITURE de steak**
Choose a topping for your steak:
Pan-fried gambas, chilli oil 7.00
Pan-fried king scallops 10.00
Fourme d'Ambert blue cheese 2.00

POISSONS

- LA BOUILLABAISSE de Marseille** 21.50
Classic fish and shellfish stew, tomato, aniseed liqueur and saffron broth, samphire, potato dumplings, garlic bread and dill aioli
- LA LIMANDE SOLE Entière** 24.50
Whole baked lemon sole and French fries, melted parsley butter, your choice of capers, toasted almonds or both
- LES MOULES Marinières** 17.50
Steamed Shetland mussels, shallots, white wine, garlic, cream, lemon and French fries
- LE SAUMON Poêlé** 17.50
Pan-fried Scottish salmon, vegetable and spelt ragoût, white wine, broad beans, spinach, garden peas, sun dried tomatoes, butternut squash and parsnip crisps
- LA SALADE Nicoise** 18.50
Seared fresh tuna steak, served pink, on a salad with cherry tomatoes, green beans, soft boiled egg, silver anchovies, capers, marinated black olives, buttered new potatoes with olive oil and fresh lemon juice

VIANDES

- LE BOEUF Bourguignon** 18.95
Slow cooked beef cheeks, Burgundy red wine, smoked pancetta, sautéed pearl onions, button mushrooms and creamy mash served in a large Yorkshire pudding
- LE CASSOULET au confit de canard** 17.95
Slow cooked duck leg confit, Toulouse sausage, smoked pancetta and bean cassoulet with sauce a l'orange
- LA SALADE de Poulet Atlantic** 17.95
Warm smoked paprika chicken salad with red onion, roasted baby beetroot, butter brioche croutons, pomegranate, dried cranberries, citrus vinaigrette, candied pine nuts, pumpkin seeds and smoked hickory sauce
- LA POITRINE de Porc Farcie** 17.95
Smoked honey glazed pork belly, black pudding with date, rosemary and thyme stuffing, creamy mash, smoked pancetta, Toulouse sausage and bean cassoulet with rich onion gravy
- LE CARRE D'AGNEAU Persille** 24.95
Herb crusted rack of Scottish lamb, Dauphinoise potatoes, classic Mediterranean vegetable ratatouille and thyme and redcurrant jus

VEGETARIEN ET VEGETALIEN

- LES GNOCCHIS à la Truffe Noire (v)** 14.95
Sautéed black truffle gnocchi, Mediterranean vegetable and rich tomato ragoût, rocket and red onion salad. A vegan & gluten free option is available (May contain nuts)
- LA SALADE au Chevre Chaud (v)** 14.95
Honey glazed goats' cheese, baby salad leaves, roasted baby beetroot, butter brioche croutons, pomegranate, candied pine nuts and pumpkin seeds, dried cranberries with a citrus vinaigrette
- L'ÉPEAUTRE Perlé (vg)** 14.95
Vegetable and spelt ragoût, white wine, broad beans, spinach, garden peas, sun dried tomatoes, butternut squash and parsnip crisps

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU. A GLUTEN FREE MENU IS AVAILABLE ON REQUEST.

ROTISSERIE

- LA SPÉCIALITÉ DE LA MAISON**
Our specially prepared chickens are marinated in smoked paprika and thyme. Cooked on a Churrasco charcoal fired rotisserie for that extra special flavour
- Served with your choice of sauce, smoked hickory, jus de rôti or Béarnaise sauce
- LE DEMI POULET**
Half smoked paprika and thyme marinated chicken, roasted on the spit 12.95
- LE POULET ENTIER**
Whole smoked paprika and thyme marinated chicken, roasted on the spit 23.95

PLATS LATÉRAUX

- Great for sharing, choose any 3 sides for £ 9.95 to accompany your meal
- MARINATED FRENCH OLIVES 3.50
PAIN DE CAMPAGNE 4.50
Warm pain de Campagne with Charentes-Poitou butter
FRENCH FRIES 4.50
POTATOES ROASTED IN DUCK FAT 4.50
NEW POTATOES IN PARSLEY & GARLIC BUTTER 4.95
CREAMY MASHED POTATO 4.50
BUTTERED BABY SPINACH 4.95
HONEY ROASTED VEGETABLES 4.95
BABY ROCKET & RED ONION SALAD 4.95
HARICOTS VERTS 4.95
French green beans & shallots
CASSOULET 4.95
Smoked pancetta, Toulouse sausage, haricot and cannelloni bean casserole



TRACK & TRACE

Use the camera on your phone to scan this QR code. You will be taken to an online form or visit theanchorline.co.uk/trackandtrace-atlantic

COCKTAILS

BRIGITTE BARDOT 9.50

Cîroc Red Berry vodka, Chambord, grapefruit, vanilla, strawberry citrus foam
(Contains pasteurized egg white and gelatine)

LYCHEE LI 9.50

Finlandia Mango vodka, Gabriel Boudier Lychee Liqueur, RinQuinQuin à la pêche, lime and raspberrry

METAXA RHUBARB COSMO 10.00

Metaxa 12, Gabriel Boudier Rhubarb Liqueur, cranberry juice, lime

ISLAY GARDENS 10.50

The Botanist gin, chamomille tea infused Martini Bianco, St. Germain Elderflower liqueur, lemon

L' ARNACOEUR 10.00

Courvoisier V.S.O.P, Cointreau, lemon, lime, hazelnut syrup and almond milk
(clarified mil, contains nuts)

ST VINCENT'S MARQUIS 10.00

Marquis V.S.O.P Armagnac, Tio Pepe fino sherry, Benedictine
(Contains pasteurized egg white)

GIN BASIL SMASH 9.50

Roku gin, lime, basil syrup and black pepper

FRENCH N STORMY 9.50

Pere Magloire V.S.O.P Calvados, Chairman's Reserve Spiced rum, apple juice, apple shrub, lime, Angostura bitters and ginger beer

APPLE & CUCUMBER COLLINS 10.00

Haku Japanese vodka, Gabriel Boudier apple liqueur, lemon, honey, cucumber, orange bitters, Ting Grapefruit Soda

FRENCH 75 11.50

Bombay Sapphire gin, lemon, sugar and Laurent Perrier La Cuvée Brut Champagne

KIR ROYALE 13.50

Lejay Crème de Cassis and Laurent Perrier La Cuvée Brut Champagne

LE CLASSIC 13.50

Rémy Martin 1738, sugar, bitters and Laurent Perrier La Cuvée Brut Champagne

ATLANTIC MARGARITA 9.50

Batanga Blanco tequila, Cointreau, lime, sugar, strawberry and citrus foam*
(contains pasteurized egg white and gelatine)

MARTINI 9.50

Bombay Sapphire / Haku Vodka- / Vesper

NEGRONI & CO 9.50

Choose Classic or with Brugal 1888 rum or Woodford's Boulevardier

MANGO DAIQUIRI 9.50

Bacardi rum, mango puree, mint, lime and cardamom syrup

ALL CLASSIC COCKTAILS AVAILABLE

CHAMPAGNE ET VINS MOUSSEUX

Bottle | 125ml

CRUSE, BLANC DE BLANCS, BRUT 29.95 | 5.95

GUSTAVE LORENTZ, CRÉMANT D'ALSACE, BRUT NV 42.95 | 7.45

GUSTAVE LORENTZ, CRÉMANT D'ALSACE, ROSÉ BRUT NV 42.95 | 7.45

LAURENT-PERRIER, LA CUVÉE BRUT NV 69.95 | 12.95

LAURENT-PERRIER, VINTAGE 84.95

LAURENT-PERRIER, LA CUVÉE ROSÉ NV 99.95 | 17.95

LAURENT-PERRIER, GRAND SIÈCLE 199.95

VINS BLANCS

Bottle | 175ml | 250ml

SAUVIGNON BLANC. ATLANTIC, LANGUEDOC 20.95 | 5.45 | 7.45

A dry and zingy white from Languedoc

MUSCADET. LES ROCHES NOIRES, LOIRE VALLEY 25.95 | 6.35 | 8.95

An old school dry white and perfect with mussels

PICPOUL DE PINET. LANGUEDOC 28.95 | 6.95 | 9.75

A lighter style white with subtle aromatic fruit notes

SANCERRE. DOMAINE BONNARD, LOIRE VALLEY 39.95 | 9.45 | 13.75

A classic Sancerre, crisp and elegant with lovely citrus notes

BORDEAUX BLANC, SAUVIGNON-SEMILLON. CRUSE, GÈME GÉNÉRATION, BORDEAUX 25.95

Sauvignon-Semillon is a classic white wine blend

VIOGNIER. LE VERSANT, LANGUEDOC 29.95

An un-oaked rich white with delicate floral notes

CHARDONNAY. JEAN LORON, MÂCON VILLAGES 35.95 | 8.45 | 11.95

A very well structured and subtly oaked wine

PETIT CHABLIS. DOMAINE DE COLOMBIER 39.95 | 9.45 | 13.75

An elegant and bone dry white with a mineral character

MEURSAULT. LOUIS LATOUR, BURGUNDY 99.95

Like a drop of gold, this is a rich buttery Chardonnay

CHABLIS. GRAND CRU MOUTONNE, BURGUNDY 119.95

A single vineyard, Grand Cru Chablis is quite simply stunning

MOCKTAILS

CIDER SANGRIA 4.25

Magners 0.0% cider, lemon sherbet, fruits, mint, soda

NO-MOSA 4.25

Nosecco, orange juice

PASSION FRUIT NOJITO 4.25

Passion fruit puree, vanilla syrup, mint, lime, soda

VINS ROUGES

Bottle | 175ml | 250ml

MERLOT. ATLANTIC, LANGUEDOC 20.95 | 5.45 | 7.45

A smooth and fruity red from Languedoc

CÔTES DU RHÔNE. PARCELLES 38 26.95 | 6.95 | 9.25

A blend of Grenache, Syrah and Mourvedre, this is a serious Côtes Du Rhône

PINOT NOIR. LE VERSANT, LANGUEDOC 28.95 | 6.95 | 9.75

A delicious fruity Pinot Noir from near Narbonne, great with meat

CABERNET SAUVIGNON. BRANDE BÈRGÈRE, BORDEAUX 31.95 | 7.45 | 10.75

Don't let the great value of this Claret put you off. It is made by a personal friend of our wine merchant and has as much attention paid to it as a classified growth, but without the price tag to match

BEAUJOLAIS VILLAGES. HENRY FESSY, BEAUJOLAIS 26.95

Lusciously soft and light with notes of attractive raspberry fruit

MALBEC. CHÂTEAU CROZE DE PYS PRESTIGE, CAHORS 32.95 | 7.95 | 11.25

A spicy and complex Malbec from south-west France

TANNAT. CHÂTEAU FITÈRE, MADIRAN 44.95

A dark and complex red wine with hallmark liquorice flavours

PINOT NOIR. COTES DE BEAUNE VILLAGES, LOUIS LATOUR, BURGUNDY 55.95

This wine offers delicate fruit flavours, raspberry and redcurrant

CHÂTEAUNEUF DU PAPE PARCELLES 38, SOUTHERN RHONE 54.95

Deep ruby-red in colour with a complex nose with aromas of ripe fruits

GRENACHE-SYRAH. L'APOGÉE, SAINT CHINIAN 59.95

Made from grapes grown by a handful of the best vineyards in Saint Chinian

CHÂTEAU GRAND-PUY-LACOSTE. 5ÈME CRU CLASSÉ,

PAUILLAC, BORDEAUX 99.95

Pauillac is a wonderful wine with lamb and duck

VIN ROSÉ

Bottle | 175ml | 250ml

CHEMIN DE PROVENCE ROSÉ, LES VIGNOBLES

FONCALIEU, PROVENCE

27.95 | 6.95 | 9.65

A classic Provence rosé with a very pale salmon pink colour

GIN

As a 'perfect serve' we think only 50ml measure will do, however, if you would prefer a 25ml measure just let your server know.

Our perfect serve gins do not include your choice of mixer

BOMBAY SAPPHIRE 8.30

We recommend mixing with London Essence Classic Tonic Water & lime wedge

THE BOTANIST 9.90

A great mixer is London Essence Classic Tonic Water, mint & lime

GABRIEL BOUDIER SAFFRON GIN 8.00

We reckon an oragne twist & topped with soda water

PUERTO DE INDIAS STRAWBERRY GIN 8.90

We reckon lemonade & fresh strawberries

CITADELLE 7.90

CITADELLE RESERVE 9.90

CAORUNN 8.50

BROCKMANS 8.90

HENDRICK'S 10.50

NORDES GALICIAN 9.90

ROCK ROSE 9.30

AVIATION 8.90

MAKAR GLASGOW GIN 12.00

G'VINE 9.50

ROKU 12.50

MONKEY 47 10.50

TANQUERAY 10 9.90

BROOKIES DRY GIN 9.50

BROOKIES SLOW (PLUM) GIN 9.30

STAR OF BOMBAY 8.50

HOXTON 9.50

HOXTON PINK 9.50

JIN.DEA 8.30

PICKERINGS 9.90

GLASWEGIN 8.90

WHITLEY NEIL DRY 8.90

WHITLEY NEIL BLOOD ORANGE 8.90

MIXERS

BRITVIC Bitter Lemon

FEVER-TREE Light Tonic Water, Ginger Beer, Mediterranean Tonic

LONDON ESSENCE Classic Tonic Water, Delicate Ginger Ale, Grapefruit & Rosemary Tonic

All our mixers are 2.30 a bottle

DRAUGHT CIDER/BEER

ATLANTIC LAGER 4% 4.95 / 2.60

DRYGATE PILSNER 4% (Gluten Free) 4.95 / 2.60

DRYGATE GLADEYE IPA 5.5% 5.75 / 2.85

GUINNESS 4.2% 5.45 / 2.85

TENNENT'S LIGHT 3.5% (Gluten Free) 5.25 / 2.75

BOTTLED CIDER/BEER

Please ask your server for our range of bottled beers and ciders