

The
ATRIUM

NIBBLES

ALL £6.00

MIXED OLIVES (V)
CARROT & CUMIN HUMMUS, TOASTED FOCACCIA
SALT & PEPPER SQUID

HOMEMADE FOCACCIA BREAD,
OIL & BALSAMIC (V)
PULLED PORK LOLLIPOP,
MUSTARD MAYO

TO START

SOUP OF THE DAY, HOMEMADE FOCACCIA £6.00

ROSEMARY & GARLIC BAKED CAMEMBERT (V) HOMEMADE FOCACCIA,
CARAMELISED ONION CHUTNEY £15.00 (TO SHARE)

THYME & BLACK PEPPER CHEESE SCONE, WILD MUSHROOM, CREAM, GARLIC & HERB £8.00

OX CHEEK, SMOKEY BOURBON SAUCE, PARSNIP & HONEY PUREE, CRISPY ONION & HERB GRATIN £9.00

BETROOT & ORANGE CURED SEA TROUT, HORSERADISH CRÈME FRAICHE,
PICKLED WINTER VEGETABLES, HERB CROSTINI £10.00

SATAY AUBERGINE, CURRIED LENTIL, CORIANDER OIL £8.00 (VEGAN)

MAINS

STEAK, PORT & STILTON PIE
WINTER VEGETABLES, HAND CUT CHIPS, JUS
£16.00

THAI BUTTERBEAN & MUSHROOM CURRY
COCONUT RICE
£15.00 (VEGAN, GF)

BRIDGNORTH BEEF BURGER
BBQ PULLED PORK, LITTLE GEM, BEEF TOMATO,
MONTERAY JACK, GARLIC MAYO,
TOASTED BRIOCHE BUN, HAND CUT CHIPS
£15.00

8oz RIBEYE STEAK
ROASTED VINE TOMATOES, DRESSED GARDEN SALAD,
BEER BATTERED ONION RINGS, HAND CUT CHIPS
£25.00

ROAST COD
CURRIED CAULIFLOWER PURÉE,
ONION & FENNEL BHAJI, PICKLED FENNEL
£18.00

MAPLE GLAZED PORK
BUBBLE & SQUEAK, RAISIN PURÉE,
APPLE CIDER SAUCE
£18.00

BEEF BOURGUIGNON
CHEDDAR & CHIVE MASH
£19.00

ROAST WINTER VEGETABLE GATEAUX
CHEESE GRATIN, SQUASH PURÉE,
SAUTEED MUSHROOMS
£15.50 (V)

SIDES

DRESSED GARDEN SALAD
HAND CUT CHIPS
BUBBLE & SQUEAK
ONION RINGS
RED WINE JUS
WINTER VEGETABLES
£4.60 EACH / 3 FOR £10.00

NIBBLES

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CARROT & CUMIN HUMMUS, TOASTED FOCACCIA
SALT & PEPPER SQUID

HOMEMADE FOCACCIA BREAD,
OIL & BALSAMIC (V)
PULLED PORK LOLLIPOP,
MUSTARD MAYO

TO START

SOUP OF THE DAY, HOMEMADE FOCACCIA £6.00

ROSEMARY & GARLIC BAKED CAMEMBERT (V) HOMEMADE FOCACCIA,
CAMELISED ONION CHUTNEY £15.00 (TO SHARE)

THYME & BLACK PEPPER CHEESE SCONE, WILD MUSHROOM, CREAM, GARLIC & HERB £8.00

OX CHEEK, SMOKEY BOURBON SAUCE, PARSNIP & HONEY PUREE, CRISPY ONION & HERB GRATIN £9.00

BETROOT & ORANGE CURED SEA TROUT, HORSERADISH CRÈME FRAICHE,
PICKLED WINTER VEGETABLES, HERB CROSTINI £10.00

SATAY AUBERGINE, CURRIED LENTIL, CORIANDER OIL £8.00 (VEGAN)

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WINTER VEGETABLES, HAND CUT CHIPS, JUS
£16.00

THAI BUTTERBEAN & MUSHROOM CURRY
COCONUT RICE
£15.00 (VEGAN, GF)

BRIDGNORTH BEEF BURGER
BBQ PULLED PORK, LITTLE GEM, BEEF TOMATO,
MONTERAY JACK, GARLIC MAYO,
TOASTED BRIOCHE BUN, HAND CUT CHIPS
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8oz RIBEYE STEAK
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CHEESE GRATIN, SQUASH PURÉE,
SAUTEED MUSHROOMS
£15.50 (V)

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DRESSED GARDEN SALAD
HAND CUT CHIPS
BUBBLE & SQUEAK
ONION RINGS
RED WINE JUS
WINTER VEGETABLES
£4.60 EACH / 3 FOR £10.00

LIGHT BITES

SERVED UNTIL 6PM

MAC & CHEESE

MATURE CHEDDAR CRUMBLE, GARLIC FOCACCIA
£10.00 (V) + BACON £2



THAI FISH CAKE

COCONUT, LEMONGRASS & CHILLI SAUCE, PICKLED SALAD
£10.00



BEER BATTERED FISH & CHIPS

HAND CUT CHIPS, TARTAR SAUCE, PEA PUREE
£15.00



HONEY GLAZED HAM & EGGS

HAND CUT CHIPS, GARDEN SALAD
£15.00



SWEET CHILLI GLAZED MOROCCAN FALAFEL

MINT RAITA
£10.00 (CAN BE MADE VEGAN)



SANDWICHES

ALL SERVED ON WHITE OR GRANARY BREAD WITH HOUSE GARDEN SALAD
ADD SMALL SOUP FOR £3.00

MATURE CHEDDAR & CARROT CHUTNEY (V) £8.00



TUNA MAYONNAISE & CUCUMBER £8.00



HONEY GLAZED HAM & WHOLEGRAIN MUSTARD MAYONNAISE £8.00



ROAST BRIDGNORTH BEEF, ROCKET & HORSERADISH MAYO £10.00



SOMETHING SWEET

APPLE & SULTANA CRUMBLE £8.00

CINNAMON ICE CREAM



GINGER STICKY TOFFEE PUDDING £8.00

MALTED MILK ICE CREAM, BISCOFF CRUMB



MULLED POACHED PEAR £8.00

FRUIT & OAT GRANOLA, WINTER BERRY GEL (CAN BE MADE GLUTEN FREE, VEGAN)



DARK CHOCOLATE & SOUR CHERRY MOUSSE £8.00

BELGIAN BROWNIE CRUMB



PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

