

ATRIUM

LUNCH MENU

STARTERS

Salmon Pizzetta <i>Severn and Wye smoked, citrus ricotta, courgette salad, confit tomato</i>	19	Seared Scallops <i>Sweetcorn puree, sobressada, Oscietra caviar</i>	21
Truffle Pizzetta <i>V</i> <i>Robiola cheese, honey, black truffle</i>	19	Braised Leek <i>V, GF</i> <i>Cacio e pepe sauce, dukka spice, aged Parmesan cheese</i>	16
Bresaola <i>GF</i> <i>Mushroom carpaccio, hazelnut vinaigrette, Mahon cheese</i>	24	Crab French Toast <i>Portland crab, chipotle crème fraîche, watercress</i>	23

SALADS & SOUP

Chilled Heritage Tomato Soup <i>VE</i> <i>Lemon verbena poached cucumber, cheese toasty</i>	14	London Burrata <i>V</i> <i>Heirloom tomatoes, grilled peach, aged balsamic</i>	19
Grilled Gem Lettuce <i>Anchovy dressing, Parmesan cheese, croutons, guanciale</i>	20	Octopus <i>GF</i> <i>Ratte potatoes, kalamata olives, confit tomato, lemon</i>	24
<i>Add chicken</i>	9	<i>parsley vinaigrette</i>	

MAINS

Fettuccine <i>12-hour beef ragù, Parmesan cheese</i>	26	Harissa Roasted Salmon <i>Grain risotto, shaved fennel, herbs and tomato capers concasse</i>	34
Lobster Spaghetti <i>Confit tomato, shellfish and Pernod reduction</i>	38	Dry Aged Rib Eye <i>GF</i> <i>Lake District farm, Café de Paris sauce, 300g</i>	49
Butcher's Cut Skirt Steak <i>GF</i> <i>Lake District farm, Béarnaise sauce</i>	34	Lake District Lamb <i>GF</i> <i>Grilled chop, bagna cauda, samphire salsa verde</i>	38
Grilled Baby Chicken <i>GF</i> <i>Chermoula, grilled gem lettuce, truffle jus gras</i>	32	Aubergine <i>V</i> <i>Roasted tomato, marinated feta, caramelised walnut, spring onion</i>	28

SIDES

Grilled Broccolini <i>VE, GF</i> <i>Chilli garlic oil</i>	8	Triple Cooked Chips <i>Mushroom ketchup</i>	8
Radicchio and Gem Salad <i>V, GF</i> <i>Shallots, parmesan cheese</i>	8	Mash Potato <i>Herbs infused olive oil</i>	8

DESSERT

Mango Passion Fruit Cheesecake	14	Chocolate Raspberry and Lychee Mousse	12
Tiramisu	14	Summer Berries, Spiced Rhum Baba	12
Selection of Sorbet and Ice Cream	6 / scoop	Cheese Selection	18



Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill.
Our ingredients, including tea and coffee, are sustainably sourced. Please inform our team of any allergy or any dietary requirements.
GF - gluten free, *VE* - vegan, *V* - vegetarian

ATRIUM

BEVERAGE

APERITIFS

Mimosa, <i>Moët & Chandon, fresh orange juice</i>	18	Espresso Martini <i>Beluga Noble vodka, coffee liquor, espresso</i>	21
Aperol Spritz <i>Moët & Chandon, Aperol, soda water</i>	21	Bloody Mary <i>Beluga Noble vodka, spicy mix, lemon, tomato juice</i>	21
Classic Negroni <i>Tanqueray gin, Campari, sweet vermouth</i>	21		

ATRIUM ICED TEA

Black Iced Tea	7
Ginger, Lemon & Mint Iced Tea	7

HOMEMADE LEMONADE

Seasonal Lemonade	7
-------------------	---

CHAMPAGNE & SPARKLING

	125ml	750ml
Moët & Chandon, Grand Vintage Extra Brut 2016	24	135
Ruinart, Brut Rosé NV	29	168
Alcohol-Free Sparkling, Wild Idol 2022	14	79
Ruinart, Blanc de Blancs Brut NV		182
Dom Pérignon, Brut Vintage 2017		480
Krug, Grand Cuvée Brut Édition 172		580
Cristal Louis Roederer, Brut Vintage 2015		750

WHITE WINE

Vermentino Siddùra Spèra di Gallura 2023	12	69
Chablis Domaine Gérard Tremblay Côte de Léchet 1er Cru 2024	19	105
Sancerre Pascal Jolivet Les Caillottes 2023	23	125
Chenin Blanc Carinus Polkadraai 2022		120
Riesling Bott-Geyl Grand Cru Schoenenbourg 2018		150
Chassagne-Montrachet 1er Cru Domaine Jean-Marc Pillot Les Pierres 2023		240
Trebbiano d'Abruzzo Agricola Tiberio Fonte Canale 2022		390

ROSÉ WINE

Château d'Esclans Côtes de Provence Rosé 2024	14	79
Domaine Ott Clos Mireille Rosé 2024	27	150

RED WINE

Chianti Classico Riserva Querciavalle 2015	12	69
Valpolicella Torre di Terzolan 2024	19	105
Pinot Noir Domaine de Montille Bourgogne Rouge 2022	23	120
Haut-Médoc Château Belgrave 2015		160
Barolo Cascina Adelaide 4 Vigne 2019		190
Châteauneuf-du-Pape Vieux Télégraphe 2020		230
Saint-Émilion Grand Cru Château Canon-La Gaffelière 1er Grand Cru Classé		420



Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill.
Our ingredients, including tea and coffee, are sustainably sourced. Please inform our team of any allergy or any dietary requirements.
GF - gluten free, *VE* - vegan, *V* - vegetarian