

ATLANTIC

— BAR AND BRASSERIE —

Bar Menu

Les Crustaces

LES CREVETTES sur glace pilée £8.95
Five large tail-on prawns served on ice with a tomato and horseradish sauce and lemon

LES HUITRES servies au naturel avec mignonette £6.00/£12.00
Cumbrae oysters, choose 3 or 6 served on ice with Mignonette and lemon

LES MOULES MARINIÈRES des Iles Shetland (S/L) £6.95/£12.95
Steamed Shetland mussels with shallots, white wine, garlic, parsley and cream. As a starter with rustic garlic bread, as a main with French fries

Les Petits Plats

LE PATE de foie de volaille £6.95
Chicken liver parfait with spiced apple chutney and toasted brioche

LES ESCARGOTS au beurre d'ail £6.75
Half dozen snails prepared "Burgundy style" with garlic butter, fresh parsley, a touch of white wine served with pane compagne

Garnitures

LES OLIVES/ECROUS £1.95
Marinated French olives/bowl of mixed nuts

LE PANIER DE PAIN £2.95
A basket of brown and white French bread

POMME FRITES £2.95
French fries with tomato sauce or mayonnaise

Les Plats De Partage

LES FROMAGES L'assiette de fromages affinés de France (V) £8.95/£9.95/ £10.95
A selection of 3, 4 or 5 French ripened cheeses, served with grapes, apricots and oatcakes. Choose from the cheeses below

CHEESE SELECTION

COMTÉ MELODIE Mild, hard with a nutty, fruity flavour

MUNSTER Smooth and sweet

BRIE COMPAGNARD Full of spicy creaminess

BLEU D'AUVERGNE A rich and creamy blue cheese

TOMME DE CHEVRE Goats' cheese with a soft cream, slightly sour flavour

NOS CHARCUTERIES L'assiette de Jambon, saucisson et Coppa de Corse £9.95
Thinly sliced Bayonne ham, saucisson sec "rosette", Corsican coppa and cornichons, served with pain compagne

LE PLAT A COMBINÉ L'assiette de charcuteries et fromages £17.95
A selection of three French ripened cheeses served with grapes, apricots and oatcakes, choose from the cheeses above accompanied by thinly sliced Bayonne ham, saucisson sec "rosette", Corsican coppa and cornichons, served with pain compagne

LE GRAND PLAT A COMBINÉ L'assiette de charcuteries et fromages £24.95
To get you started, five large tail-on prawns served on ice with a tomato and horseradish sauce and lemon with a selection of three French ripened cheeses served with grapes, apricots and oatcakes, choose from the cheeses above accompanied by thinly sliced Bayonne ham, saucisson sec "rosette", Corsican coppa and cornichons, served with pain compagne

Signature Cocktails

Loire White Sangria	£7.85
French white wine, Square One vodka & St. Germain Elderflower Liqueur mixed with fresh fruits, mint & tarragon. Served in a wine glass over ice	
Brigitte Bardot**	£7.65
Lavender infused Finlandia vodka, Chambord, Cranberry juice & vanilla syrup shaken together. Served in a chilled coupe, topped with a Strawberry & citrus foam with sprinkles of lavender	
Citron Et Amour*	£7.95
A real hit of citrus. Yellow Chartreuse, Pisco, lemon juice, absinthe & egg white shaken and topped with a sprinkle of dried lemon powder	
Le Capitaine	£7.95
Bombay Sapphire gin, Pineau de Charentes & maraschino liqueur stirred with ice and served with a lemon twist	

Martini

French Martini	£7.45
A tempting blend of Finlandia vodka, Chambord & fresh pineapple juice	
Parisian Martini	£7.45
Ciroc vodka, sweet vermouth & blood orange juice shaken together	
Heaven On Her Lips	£7.45
Bombay Sapphire gin shaken with lime juice, sugar syrup, muddled strawberries and basil	
French Pear Fizz	£8.95
Grey Goose La Poire vodka, St. Germain Elderflower Liqueur & Champagne blended together and served in a sugar rimmed martini glass	

Long and Short Drinks

La Saveur D'orange	£7.95
Citadelle gin, orange Curacao, kumquats, vanilla sugar syrup & fresh lime juice. Served long in a highball glass filled with crushed ice	
The Expatriate	£7.95
Woodfords Reserve, Averna Amaro, Campari & demerara syrup combined and served in an absinthe sprayed old fashioned glass	
Twist My Arm(Agnac)	£7.45
Finlandia vodka, Armagnac & pineapple juice shaken with lemon juice and a dash of demerara syrup. Served short in a rocks glass	
Aged Bijou	£7.95
Aged Citadelle gin, green Chartreuse, sweet vermouth & orange bitters. Stirred together and garnished with orange zest. The French version of the Negroni	

*This cocktail contains pastueried egg whites and gelatine**

Twists from Across the Ocean

Strawberry & Rosemary Mojito	£7.45
Strawberry infused Bacardi Carta Oro, rosemary syrup & lime. Served long with crushed ice and capped with soda	
Twisted Manhattan	£7.95
Wild turkey, sweet & dry vermouth stirred with muddled fresh ginger, mint, maple syrup & aromatic bitters	
Fig & Thyme Daiquiri (About Fig & Thyme)	£7.95
Fresh figs, thyme syrup, Bacardi Carta Blanco & lime shaken and fine strained	
Atlantic Margarita**	£7.95
Tequila, Cointreau, lime juice and sugar syrup shaken together & topped with a Strawberry and citrus foam	
Nouvelle Fashioned (New Fashioned)	£7.95
Woodfords Reserve, Noir de Bourgogne cassis stirred with orange bitters and a dash of sugar syrup. Served short & garnished with dried fresh berries	

Champagne Cocktails

French 75	£7.95
Champagne layered over gin & lemon juice. Garnished with a lemon twist & a cherry	
Kir Royal	£7.95
Classic Noir de Bourgogne cassis and Champagne cocktail	
Champagne Passion	£7.95
Aize passion fruit liqueur & passion fruit puree blended with Champagne	
Classic Champagne	£7.95
Champagne layered over an Angostura Bitters soaked sugar cube & finished with a Cognac float	

Mocktails

Mango Mule	£4.25
Mango puree, honey, lime & muddled cucumber shaken together & charged with ginger beer	
Loire Non-Gria	£4.25
Elderflower tonic water, apple juice, fresh fruits, mint & tarragon. Served in a wine glass over ice	
Berry Iced Tea	£4.25
Cranberry juice, sweetened berry tea, lime & vanilla syrup layered over sliced fresh berries	
Bar Le Duc Fizz	£4.25
Cranberry juice, apple juice, rhubarb bitters & sugar syrup shaken together with muddled raspberries & redcurrants topped with soda.	

*This cocktail contains pastueried egg whites and gelatine**

Gin

At Atlantic Bar & Brasserie we are proud to showcase premium French and Scottish Gins in our exquisite continental stemmed balloon glasses. A wide bowl traps the aromas inside the glass giving you a greater taste and appreciation of the gin you're drinking. This specialist glass for Gin and Tonic provides a more intense taste to your favourite drink; you could almost be sipping it in one of Europe's stylish capital cities

As we are serving our gin in continental wide bowl glasses, we think only a 50ml measure will do. However, if you want a 25ml measure of your favourite gin, just let your server know.

Bombay Sapphire £6.90

Bombay Sapphire uses an uncommon distillation method called vapour infusion. There are ten botanicals used including; almond, lemon peel, liquorice, juniper berries, coriander and grains of paradise

Mix it with Fever Tree Sicilian lemonade & a slice of lemon

Citadelle Gin £7.10

Citadelle Gin has a very floral, creamy aroma and a smooth well balanced taste. This French gin from the cognac region is quadruple distilled with the introduction of 19 Botanicals on the final distillation

This Gin is perfectly served in our signature balloon glass with Fentimans tonic, orange twist & cinnamon stick.

Citadelle Reserve Aged Gin £7.90

Complex interplay of the floral and spicy makes for multilayered gin experience. The aging process is a real throwback to the days of the smugglers of the 'Auld Alliance'

For the true gin connoisseur simply served over ice with a twist of lemon. Alternatively try this gin mixed with Fever-Tree Bitter lemon & lemon twist

Gabriel Boudier Saffron Gin £7.90

Definitely a curiosity worth seeking out for the gin fanatic. The bright orange colour from the saffron will catch the eye. Very mild, but unique in comparison to other gins on the market

Some gins should not be messed about with. Try this with a twist of orange & a splash of soda, let the gin speak for itself.

Brockmans £7.90

Traditional notes of gin are combined with a refreshing influence of citrus and aromatic wild berry. This creates an intensely smooth gin with a beautifully crafted taste that is sensual and daringly different

Mix with Fentimans Tonic and a fresh blackberry.

Botanist Islay Gin £7.90

A fabulous Scottish gin from Islay incorporating 31 foraged botanicals, 22 native to the island including wild Islay juniper berries distilled to perfection by the same distillery behind Bruichladdich Single Malt.

We reckon it cannot be beaten when mixed with Fentimans Tonic Water, a piece of lime and a sprig of fresh mint.

Caorunn

£7.50

Caorunn (pronounced 'ka-roon') is a small batch gin, distilled on Speyside. A clean, crisp, aromatic Gin with a pronounced fruitiness and slight heather honey sweetness

Mix with Fever tree Tonic and a slice of apple.

Hendrick's

£7.90

Distilled and bottled in Scotland, Hendrick's is a super-premium gin with a subtly different botanicals recipe that includes a unique infusion of rose petals and cucumber alongside more traditional botanical ingredients

Mix with Fever tree elderflower tonic & a slice of cucumber

Makar Glasgow Gin

£7.50

Makar Glasgow Gin is a premium handcrafted gin produced in small batches. Bright, vibrant and well balanced Makar Glasgow Gin is invigorating with tonic and worthy of its "Makar" name; the Scots word for poet

Mix it with Fentimans 19.05 herbal tonic, a slice of orange and fresh chilli.

Rock Rose

£8.50

Britain's most northerly mainland distillery, Rock Rose use an increasingly unique distilling process which infuses 18 botanicals of which 5 are grown locally. Perhaps most interestingly, they use two types of junipers which are blended together to create a unique juniper taste for their gin.

Mix with Fever tree light tonic and a sprig of rosemary.

Fever-Tree Bitter Lemon

Fever-Tree Ginger Beer

Fever-Tree Light Tonic

Fever-Tree Mediterranean Tonic

Fever-Tree Ginger Ale

Fever-Tree Tonic Water

Fever-Tree Sicilian Lemonade

Fever-Tree Elderflower Tonic

Fentimans Tonic

Fentimans 19.05 Herbal Tonic

Fentimans Light Tonic

All our Fever-Tree and Fentimans mixers are £1.90 a bottle

Vodka

Finlandia	£3.25
Finlandia Mango	£3.45
Ciroc	£3.55
Ciroc Red Berry	£3.75
Square One	£4.25
Grey Goose	£4.95
Grey Goose Citron	£4.95
Grey Goose La Poire	£4.95

Rum

Bacardi 8 YO	£3.95
Bacardi Carta Oro	£3.65
Bacardi Carta Blanca	£3.25
Bacardi Oakheart	£3.45
Gosling Black Seal	£3.75
Matusalum Classico	£3.95
Matusalum Gran Reserva	£4.45
La Mauny French Rhum Blanc	£3.25
La Mauny 1749 Ambre Spiced Rhum	£3.45
La Mauny Extra Rubis Rhum	£14.25

Whiskey, Rye and Bourbon

Jack Daniels	£3.25
Gentleman Jack	£4.45
Woodfords Reserve	£4.25
Buffalo Trace	£4.25
Elijah Craig	£4.75
Wild Turkey 8 yr old	£4.15

Whisky and Malts

Dewars White Label	£3.25
Famous Grouse	£2.95
Johnnie Walker Black Label	£3.95
Jamesons	£2.95
Arran 10 Yr Old Single Malt	£5.30
Arran Sauternes Cask Finish	£5.85
Auchentoshan 12 yr old	£5.25
Laphroaig 10 yr old	£5.25
Macallan 10 yr old	£4.65
Glengoyne 15 yr old	£5.25
Glenmorangie 10 yr old	£4.95
Talisker 10 yr old	£5.45

Brandy and Cognac

Martell VS	£3.45
Remy Martin VSOP	£4.95
Remy Martin XO	£15.75
Hennessy VS	£3.95
Janneau Armagnac VSOP	£4.25
Boularde Calvados	£4.25
Aba Pisco	£3.45

Tequila, Absinthe and Anisette

Arette Blanco	£3.25
Patron XO Café	£4.75
Patron Silver	£5.50
La Fee Parisienne	£5.50
Ricard	£3.25
Pernod	£3.25

Aperitifs, Fortified Wine and Vermouths

Oscar 697 Bianco (50ml)	£3.75
Oscar 697 Rosso (50ml)	£3.75
Noilly Pratt (50ml)	£3.75
Grahams LBV Port	£4.25
Fino Sherry	£3.75
Harveys Cream Sherry	£3.75

Liqueurs

Poire William	£3.95
Framboise	£3.95
Chautreuse	£4.25
Chautreuse Jeune	£4.25
Chambord	£3.25
Cointreau	£3.25
Amaretto Saliza	£3.25
Archer's Peach Schnapps	£3.25
St Germain (Elderflower)	£3.25
Molinari Sambuca	£3.25
Frangelico	£3.25
Bailey's Irish Cream (50ml)	£3.95
Drambuie	£3.25
Glavya	£3.25
Southern Comfort	£3.25
Limoncello	£3.25
Grand Marnier	£3.25

Sparkling Wines and Champagne

		125ml
Cruse Sparkling	£25.95	£5.25
Gustave Lorentz Cremant D'Alsace Brut Nv	£29.50	£5.95
Gustave Lorentz Cremant D'Alsace Rose Brut Nv	£29.50	£5.95
Laurent-Perrier Brut Nv	£59.95	£10.95
Laurent-Perrier Ultra Brut	£69.95	
Laurent-Perrier Vintage 2004	£79.95	
Laurent-Perrier Rose	£89.95	
Laurent-Perrier Grand Siecle	£194.95	

Wines by the Glass - White

	175ml	250ml
Atlantic, Languedoc. Sauvignon Blanc.	£4.75	£6.25
Muscadet Les Roche Noir, Loire. Melon De Bourgogne	£5.95	£7.95
Gustave Lorentz Riesling. Alsace	£7.25	£9.75
Louis Latour Vire Clesse, Burgundy. Chardonnay	£8.25	£9.95

Wines by the Glass - Red

	175ml	250ml
Atlantic, Merlot. Languedoc	£4.75	£6.25
Reserve Du Crouzeau, St Gervais. Cotes Du Rhone	£5.95	£7.95
Le Versant Pinot Noir. Languedoc	£7.25	£9.75
Chateau Crozes De Pys, Cahores. Malbec	£8.25	£9.95

White Wine

Atlantic, Languedoc. Sauvignon Blanc.

£17.95

Specially selected and blended by our wine merchant, this wine is a dry and zingy white from Languedoc

Muscadet Les Roche Noir, Loire. Melon De Bourgogne

£22.95

An old school dry white and perfect with mussels, Muscadet has developed a cult following in recent years with good reason, it is lighter in style than many whites and very 'more-ish'

Gutsave Lorentz Riesling. Alsace

£26.95

Riesling Dry Alsace is wonderful with many different dishes and has lots of fresh acidity which means it can be matched with smoked and grilled pork or ham

Louis Latour Vire Clesse, Burgundy. Chardonnay

£27.95

Subtle vanilla notes with a crisp finish, this white Burgundy is excellent with seafood, salads and also white meats, particularly chicken

Cruse Bordeaux Blanc, Bordeaux. Sauvignon Blanc

£23.95

A plate of oysters and a glass of chilled Bordeaux Sauvignon Blanc is a match everyone should try at least once!

Picpoul De Pinet Domaine Combe Rouge, Languedoc

£24.95

A very fashionable, lighter style white with subtle aromatic fruit notes. A lovely way to start a meal

Terra Quercus Blanc, Rhone.

£25.50

This dry white wine is full of delicious ripe pear and white peach flavours

Le Versant Viognier, Languedoc.

£25.95

An un-oaked yet rich white with delicate floral notes and a fresh finish. A perfect accompaniment to shellfish

Domaine Gleon Blanc, Valle Du Paradis. Chardonnay

£29.95

This stunning white, grown in vineyards nestling in the Garrigue of the Corbiere has amazing herbaceous flavours combined with ripe tropical fruit

White Wine

Sancerre Bonnard, Loire. Sauvignon Blanc

£32.95

A classic Sancerre from the Loire. Crisp and elegant with lovely citrus notes

Chablis, Esprit De Montaigne, Burgundy. Chardonnay

£33.95

A Chablis with full buttery aromas with almost a hint of fudge, followed by the steely dry fruit which you would expect. Nicely complex

Chateau Doisy Daene Grand Vin Sec, Bordeaux. Sauvignon Blanc

£35.95

This Chateau is the home of Denis Dubourdieu who pioneered modern-style, dry Graves. This wine has an elegant fruitiness with a hint of oak. Consistently good and world famous

Louis Latour Meursault, Burgundy. Chardonnay

£49.95

Like a drop of gold, rich buttery Meursault is perfect with chicken dishes and also ripe soft French cheeses such as Munster

Chablis Grand Cru Moutonne 2009, Burgundy. Chardonnay

£79.95

A single vineyard, Grand Cru Chablis is quite simply stunning and the perfect choice when only the best will do

Red Wine

Atlantic, Merlot. Languedoc	£17.95
Specially selected and blended by our wine merchant, this smooth and fruity red from Languedoc is great with many dishes	
Reserve Du Crouzeau, St Gervais. Cotes Du Rhone	£22.95
From the beautiful village of St. Gervais in the Rhone, this ripe and spicy red is fantastic with red meat	
Le Versant Pinot Noir. Languedoc	£26.95
A delicious fruity Pinot Noir from near Narbonne, this is great with duck or beef and is stunning value compared to other Pinots' from elsewhere in France	
Chateau Crozes De Pys, Cahores. Malbec	£27.95
Spicy and complex Malbec from Southwest France where they drink it with cassoulet, but it is also a match made in heaven with slow cooked beef	
Chinon Les Bernieres, Loire. Cabernet Franc	£23.95
A light bodied Chinon made from Cabernet Franc from the Loire is rarely found in UK restaurants, but it is a delicate and fruity red, perfect with fish - Red wine with fish we hear you cry and we say, yes!	
Chateau Brande Bergere, Bordeaux. Merlot-Cabernet Sauvignon	£23.95
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	
Henry Fessy Beaujolais Villages, Burgundy. Gamay	£25.95
Lusciously soft and light, this wonderful example of Beaujolais Villages displays attractive raspberry fruit. It works brilliantly with pate and charcuterie	
Domaine Gleon Rouge, Valle Du Paradis. Cabernet Sauvignon	£29.95
This popular Cabernet Sauvignon from southern France works well with red meats and hard cheeses	

Red Wine

Chateau Fitere, Madiran. Tannat	£33.95
One of the darkest and complex red wines known to man, with hallmark liquorice flavours, Madiran from south-west France is a well kept secret and must be enjoyed with rich red meat dishes. This wine is our favourite red	
Chateauneuf Des Papes Argentiers, Rhone	£39.95
Deep ruby-red in colour with a complex nose with aromas of ripe fruits, Morello cherries, truffle and cedar. A great match with red meat	
Louis Latour Cotes De Beaune Village, Burgundy. Pinot Noir	£40.95
This shows amazing depth of fruit and character. The nose offers pretty delicate fruit flavours such as raspberry and redcurrant	
L'apogee, St Chinian. Cyrah-Granache Noir	£42.95
Made from grapes grown by a handful of the best vineyard plots in St. Chinian. This wine is one of the finest available from this part of France. It is long and complex	
Frank Phelan, Chateau Phelan Segur 2009, St Estephe, Bordeaux. Cabernet Sauvignon	£45.95
A classic Bordeaux from St Estephe with concentrated blackcurrant fruit and cigar box notes. This is fantastic with duck	
Chateau Corton Grancey 2005, Aloxé Corton. Burgundy	£69.95
If you require a top Burgundy from a great vintage, this wine will not disappoint. A favourite of Paul McCartney and Sir Alex Ferguson this wine is quite simply stunning	
Chateau Grand Puy Lacoste 2008, Pauillac. Bordeaux	£79.95
One of the most revered areas in Bordeaux, Pauillac is a wonderful wine with lamb and duck and Grand Puy Lacoste is famous the world over for its elegance and concentration	

Rosé Wine

		175ml	250ml
Griset Sauvignon Gris Rose, Languedoc. Sauvignon Gris	£24.95	£6.95	£8.95

Vibrant pink grapefruit aromas jump out of the glass when you pour this wonderful Sauvignon Gris rose from near Montpellier on the Mediterranean

Domaine Gleon Rose, Valle Du Paradis Grenache, Cabernet Sauvignon, Cabernet France	£29.95	£8.95	£10.95
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A complex and fuller bodied rose from “The Valley of Paradise” that has the structure to match up to grilled red meats, but also delicate enough for white meats and salads

Dessert Wine

		125ml	
Belingard Monbazillac 50Cl, Bergerac. Semillon	£19.95	£6.95	

This Belingard is a bright pale golden colour. The bouquet is full with honey, citrus fruit and ripe apple notes. A powerful wine, in which the sweetness is well-balanced with acidity to keep it fresh and lively

Katie Jones Late Harvest Muscat 50Cl, Maury. Muscat	£22.95		
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A late-harvest medium-sweet style wine that is fresh, floral and perfumed. This wine is delicate and not over-powering, and goes perfectly well with blue cheese and desserts

Draught Beer and Cider

	PINT	HALF PINT
Atlantic Lager	£4.15	£2.10
Meteor	£4.65	£2.35
Schiehallion	£4.95	£2.50
Guinness	£4.65	£2.55
Belhaven Best	£3.95	£2.00

Bottled Beer and Cider

Peroni 330ml	£3.95
Sol 330ml	£3.95
Rekorderlig Apple 500ml	£4.65
Rekorderlig Pear 500ml	£4.65
Rekorderlig Strawberry & Lime	£4.65

French and Belgian Craft Beer

Pelforth Blonde 250ml	£3.85
Bellerose Biere Blonde Extra IPA 330ml	£5.75
St Germain Page 24 Blanche 330ml	£7.50
Leffe blonde 330ml	£5.75

Scottish Craft Beer

Bitter & Twisted 330ml	£4.85
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Non-Alcoholic

Budvar	£3.25
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Soft Drinks

San Pellegrino Aranciata	£2.75
San Pellegrino Limonata	£2.75
Lorina Pink lemonade	£2.95
Mineral Water 330ml Sparkling/Still	£2.25
Mineral Water 750ml Sparkling/Still	£3.95