

# ATLAS LUNCH

your selection of:

2 courses ..... 38

3 courses ..... 48

supplement your lunch with a wine pairing

2 glasses ..... 24

3 glasses ..... 30

*upgrade to champagne*

*bauguet-jouette nv ..... +5 per course*

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## STARTERS

crumbed camembert, lingonberry jam 16

cullen skink soup – smoked fish, potato and leek soup 16

lorne sausage slider – braised onions, brown sauce, pickled quail egg 12

*wine pairing (80ml) — meyer-näkel illusion eins blanc de noir 2015, germany*

## MAINS

stovies – braised beef brisket, oxtail broth, carrots, swedes, pickled onions 28

lamb and pepper sausage, mashed potatoes, swedes, whisky spiked jus 28

crumbed fish, hand cut fries, 'chippy' sauce, pickles 28

*wine pairing (80ml) — brolio ricasoli chianti classico docg 2017, italy*

## DESSERTS

buttermilk parfait, raspberries, cream, honey, toasted oats 14

scottish cheddar, oat cakes, apple chutney 14

ATLAS warm madeleines, homemade jam, unsweetened cream 14

pick your own dessert from the ala carte selection (supplement +3)

*wine pairing (50ml) — angerhof tschida auslese 2017, austria*

## COMFORTS

caesar salad, duck bacon, anchovies, soft herbs 18/24

lobster roll, lemon mayo, celery, espelette, chives, tabasco, seabago crisps 30 (set +4)  
add caviar 10gm 45

the club sandwiches, crispy bacon, chicken and all the trimmings 22