

# *b u b b l e s   a n d   f i s h .*

*two courses with two hours of flowing beverages*

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## *e n t r e e .*

**Tastes of the Ocean**  
chef's daily selection

**Pan Fried Scallops**  
butternut pumpkin, guanciale, sunflower seed dressing

**Soft Shell Crab**  
picked daikon, chilli, kim chi

**Spiced Cauliflower**  
beetroot, hazelnut, fried haloumi

**Split Leader Prawns - 2pc**  
chilli jam

**Roasted Pork Belly**  
quince, apple, burnt onion, mustard vinaigrette

## *m a i n .*

**Grilled Market Fish**  
wood fire grilled, garlic and oregano dressing

**Mussels and Charred Bread**  
white wine, parsley, garlic

**Mushroom and Ricotta Tortellini**  
kale, pickled Shimeji, Parmigiano-Reggiano

**The Atlantic Beer Battered Fish and Chips**  
chips, lemon, tartar sauce

**Roasted John Dory**  
mussels, diamond clams, rouille, potatoes

**150g Little Joe's Sirloin Minute Steak**  
herb and garlic butter, red wine jus

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## *f r e e   f l o w i n g .*

NV Perrier-Jouet 'Grand Brut' Epernay, France

NV Perrier-Jouet 'Blason Rose' Epernay, France

Pimm's Number One Cup

Champagne Mimosa

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## *c o c k t a i l   u p g r a d e .*

**Espresso Martini** 15  
Absolut Vodka, Kahlua, espresso, mint

### **fisherman's notes**

This menu is designed for the whole table to enjoy. The Atlantic requests all dietary requirements to be advised to their waiter prior to ordering to ensure we shall accommodate for your dietary needs. Please note, all credit card payments incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express).