

BREAKFAST

FULL ENGLISH BREAKFAST

Sausage, Bacon, Black Pudding, Fried Eggs, Roast Tomato, Mushroom, Beans, Hash Brown & Toast
Gluten / Dairy / Egg

13

AVOCADO & EGGS

Smashed Avocado, Roast Tomatoes, Poached Eggs, Sourdough Toast
Gluten / VG

10

EGGS FLORENTINE

Poached Eggs, Hollandaise, Wilted Spinach
Gluten / Egg / Dairy / Sulphite

8

VEGAN BREAKFAST

Roast Tomatoes, Mushrooms, Beans, Hash Browns, Wilted Spinach, Avocado & Toast
VG / Gluten

10

SCRAMBLED EGGS

Scrambled Eggs on Sourdough Toast
Gluten / VG

6

BUTTERMILK BERRY PANCAKES

Mixed Berries, Whipped Cream, & Chocolate Sauce
V / Gluten / Egg / Dairy / Nuts

8

BREAKFAST BARMES

Bacon **OR** Sausage on a white barm
Gluten

4

EGGS BENEDICT

Poached Eggs, Hollandaise, Streaky Bacon
Gluten / Egg / Dairy / Sulphite

10

BUTTERMILK BACON PANCAKES

Streaky Bacon, Scrambled Eggs & Maple Syrup
Gluten / Egg / Dairy / Sulphites

10

EGGS ROYALE

Poached Eggs, Hollandaise, Smoked Salmon
Gluten / Egg / Dairy / Sulphite

12

EXTRAS

Bacon	2	Smashed Avocado	3
Sausage	2	Hash Browns	2
Smoked Salmon	3		

LUNCH

Served from 12pm

FALAFEL & HUMMUS TOASTIE

Garden Pea Falafel, Roast Garlic Hummus, Onion Chutney, Spinach on Sourdough w/ Seasoned Fries & Slaw
Gluten / Sulphites / Mustard / VG

10

SMASHED CHEESEBURGER

Two Beef Patties, American Cheese, Burger Sauce, Lettuce, Tomato & Pickle w/ Seasoned Fries
Gluten / Dairy / Mustard / Sulphites

12

BLT

Bacon, Lettuce, Tomato & Slaw w/ Seasoned Fries & Slaw
Gluten / Egg / Mustard / Sulphites

10

TUNA MELT

Tuna, Mayo, Cheddar, Mozzarella, Sweetcorn Salsa on Sourdough w/ Seasoned Fries & Slaw
Dairy / Gluten / Sulphites / Mustard

10

BUTTERMILK CHICKEN BURGER

Sweetcorn Salsa, Lettuce, Tomato & Mayo w/ Seasoned Fries
Gluten / Dairy / Mustard / Sulphites

12

SMOKED SALMON BAGEL

Lemon & Chive Cream Cheese w/ Seasoned Fries & Slaw
Gluten / Dairy / Mustard / Sulphites

10

SOUP OF THE DAY

Sourdough Toast & Salted Butter
VG / Gluten / Sesame

6

AVOCADO SALAD

Cucumber, Lettuce, Spinach, Spring Onion & House Dressing
VG

8

HALLOUMI & AVOCADO BAGEL

Grilled Halloumi, Smashed Avocado, Spinach & Cherry Tomatoes w/ Seasoned Fries & Slaw
Gluten / Dairy / Mustard / Sulphites

10



ATLAS BAR

All our dishes are made fresh, in house. Where possible we like to source produce from local businesses.
Our fruit and vegetables come from Strawberry Catering. Our sourdough is from Holy Grain. We use WH Frost Butchers for most proteins, and our eggs are from JS Atherton and Son. Our black pudding is from Fruit Pig.
All dishes that we prepare in our kitchen could potentially be cross contaminated with all allergen groups.
For further information please ask a member of our team.

We don't add any service charges to bills, but if you have enjoyed our food and service, our staff would be made up if you tipped them.
Thanks so much for your business. We really do appreciate it!



ATLAS BAR



HOT DRINKS

COFFEE	£	£	TEAS	£
	M	L		
Atlas Re-Usable Takeaway Cup plus your 1st Coffee Free		5	Pot of Tea	2.95
Americano	3	3.4	Canton Chamomile	2.95
Cappuccino	3.1	3.5	Canton Earl Grey	2.95
Espresso	2.8	3	Canton English Breakfast	2.95
Flat White	3.1		Canton Jade Green Tea	2.95
Latte	3.1	3.5	Canton Red Berries & Hibiscus	2.95
Iliana's Iced Latte	3.5		Canton Triple Mint	2.95
Macchiato	3		Fairtrade Decaffeinated	2.95
Mocha	3	3.4		
Hot Chocolate	3.5			
Syrups	0.5			

BOTTOMLESS BRUNCH

90 minute sessions bookable Thursday to Sunday - 12pm or 2pm
From only £35

Includes any item from our normal food menu.

Drinks include:

- Bramble, Bloody Mary, Mimosa, Bellini, Aperol Spritz, Prosecco.
- Pint of Amstel or Inch's Cider
- Atlas G'n'T
- 175ml House Red or White Wine
- Any 0.0% Drink or Soft Drink
- Tea or Coffee

T/C's: Only 1 drink at a time, last orders 15mins before end of session.
Whole table must participate, deposit required to confirm booking.