MORNING
Mon - Sat 8am - 12pm

BRUNCH COCKTAILS

Mimosa
A favourite worldwide. Prosecco, orange juice, triple sec. Simple. 8.5

Bloody Mary
Our ultimate hair of the dog. Vodka & tomato juice livened up with house seasoning 8.5

Hugo Spritz
Our most popular cocktail last year. Prosecco, elderflower, fresh mint 8.5

Aperol Spritz
The Italian classic. A simple mix of Aperol, prosecco & Soda 8.5

BREAKFAST

Turkish Egg Flatbread *(v) (gfi available)*
Garlic labneh, crispy chilli oil, soft poached eggs, ATN flatbread, crispy onion 11.9
- Add rump steak 5.5
- Add chorizo sausage 3.0

ATN Benedict *(gfi available)*
Slow-braised ham shank, soft eggs, hollandaise, smoked paprika, ATN potato bun 12.5

Salt Beef Hash *(gfi available)*
Slow cooked brisket, dill pickle, cheddar, English mustard, hollandaise, soft poached eggs 14.5

Scrambled Eggs *(v) (gfi available)*
Thick-cut, toasted ATN bloomer, Maldon salt 9.9
- Sourdough upgrade .5
- Add house cured salmon 3.5
- Add bacon/sausage 2.5
- Add chorizo sausage 3.0

Breakfast Stack
Sausage patty, streaky bacon, mini cheese omelette, homemade hash brown, sweet tomato relish, ATN potato bun 13.9
- Add black pudding 2.5

White Bean Tostada *(vg)*
Cannellini bean, flat mushroom, whipped avo, confit tomato, baby spinach, crisp tostada, chermoula, chilli lime dressing, crispy onion, coriander, spring onion, fresh chilli 16.7
- Add poached eggs 2.5
- Add rump steak 5.5
- Add cured salmon 3.5
- Add chorizo sausage 3.0

Handmade Potato Cakes *(v) (vg available)*
Soft poached eggs, buttered spinach, roast tomato 13.7
- Add braised ham hock 2.5
- Add bacon **OR** sausage 2.5
- Add house cured salmon 3.5
- Add chorizo sausage 3.0

Full English Breakfast
Eggs your way, two back bacon, two Olde English sausage, flat mushroom, black pudding, roast tomato, baked beans, artisan toast 15.6
Add hash brown 2.0 / Add potato cake 2.0

Herbivore Breakfast *(vg)*
Homemade hash browns, flat mushroom, wilted spinach, confit tomato, whipped avocado, baked beans, artisan toast 13.9

LOADED SOURDOUGH TOAST

Steak & Egg *(gfi available)*
Rump steak, whipped avocado, scrambled egg, wilted spinach 19.5
- Add cheese 1.0

Miso Garlic Mushroom *(vg)*
Flat mushroom, cannellini bean puree, baby spinach 11.9
- Add soft poached eggs 3.0
- Add chorizo sausage 3.0

Whipped Avocado
(v) (vg / gfi available)
Confit tomato, rocket, poached eggs, chermoula, parmesan 13.9
- Add cured salmon 3.5
- Add chorizo sausage 3.0

SIDES & EXTRAS

Home-made hash browns (3) 4.5
Potato cake 2.0
Braised ham hock 2.5
Chorizo sausage 3.0
Rump steak 5.5
Cured salmon 3.5

Every dish we make is freshly prepared in small kitchens and bakeries that handle allergens and each dish contains ingredients that are prepared externally. For this reason, we CANNOT GUARANTEE the absence of any allergens in any of our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please speak to a manager

AFTERNOON
Mon – Sun 12pm - 3pm

BRUNCH COCKTAILS

Mimosa
A favourite worldwide. Prosecco, orange juice, triple sec. Simple. 8.5

Bloody Mary
Our ultimate hair of the dog. Vodka & tomato juice livened up with house seasoning 8.5

Hugo Spritz
Our most popular cocktail last year. Prosecco, elderflower, fresh mint 8.5

Aperol Spritz
The Italian classic. A simple mix of Aperol, prosecco & soda 8.5

SANDWICHES

Add soup or house chips to any sandwich 2.5

Cheddar & Caramelised Onion Croque *(v) (gfi available)*
Mature cheddar, caramelised onion chutney, parmesan, ATN bloomer 13.5
- Add fried egg 1.5
- Add braised ham hock 2.5

Salmon Club *(gfi available)*
Beetroot & orange cured salmon, cucumber, cream cheese, gem, mayo 14.9

NY Deli *(gfi available)*
Pastrami, cheddar, sauerkraut, sweet pickle, gem, mayo, mustard, ATN potato bun 13.9
- Add hash brown side 4.5

BLTR *(gfi available)*
Streaky bacon, little gem, homemade sweet tomato relish, house mayo, ATN bloomer 11.9
- Add pulled chicken 2.5

LUNCH PLATES

Soup of the Day *(v)*
Buttered ATN bakery bread 9.9

Salt Beef Hash *(gfi available)*
Slow cooked brisket, dill pickle, cheddar, English mustard, herb hollandaise, soft poached eggs 14.5

White Bean Tostada *(vg)*
Cannellini bean, flat mushroom, whipped avo, confit tomato, baby spinach, crisp tostada, chermoula, chilli lime dressing, crispy onion, coriander, spring onion, fresh chilli 16.7
- Add poached eggs 2.5
- Add rump steak 5.5
- Add cured salmon 3.5
- Add chorizo sausage 3.0

Chicken Caesar Salad
Pulled chicken, little gem, streaky bacon, house Caesar dressing, homemade crouton 14.2

Turkish Egg Flatbread *(v) (gfi available)*
Garlic labneh, crispy chilli oil, soft poached eggs, ATN flatbread, crispy onion 11.9
- Add rump steak 5.5

Handmade Potato Cakes *(v) (vg available)*
Soft poached eggs, buttered spinach, roast tomato 13.7
- Add braised ham hock 2.5
- Add bacon OR sausage 2.5
- Add house cured salmon 3.5

LOADED SOURDOUGH TOAST

Steak & Egg *(gfi available)*
Rump steak, whipped avocado, scrambled egg, wilted spinach 19.5
- Add cheese 1.0

Miso Garlic Mushroom *(vg)*
Flat mushroom, cannellini bean puree, baby spinach 11.9
- Add soft poached eggs 3.0

Whipped Avocado
(v) (vg / gfi available)
Confit tomato, rocket, soft poached eggs, chermoula, parmesan 13.9
- Add cured salmon 3.5
- Add chorizo sausage 3.0

SIDES & EXTRAS

Home-made hash browns (3) 4.5
House chips 4.5
Potato cake 2.0
Braised ham hock 2.5
Chorizo sausage 3.0
Rump steak 5.5
Cured salmon 3.5

Every dish we make is freshly prepared in small kitchens and bakeries that handle allergens and each dish contains ingredients that are prepared externally. For this reason, we CANNOT GUARANTEE the absence of any allergens in any of our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please speak to a manager.