



## LUNCH 12 - 3

### SMALL PLATES

Homemade Hummus (vg)  
9.0

House salad, olive oil, toasted  
ATN bakery flatbread

Soup of the Day  
8.5

ATN bakery bread + butter

Smoked Mackerel Pâté  
11.0

Whipped smoked mackerel,  
house chutney, ATN toast

### LARGE PLATES

Chicken Pesto Salad (vg available)  
Crisp rocket, sundried tomato,  
basil pesto, ATN bakery croutons

11.9

Buttermilk Chicken Burger 14.9  
Buttermilk fried breast, baby gem, smoked Monterey  
Jack, Cajun mayo, hand cut chips (Allow 20mins)  
- Add bacon 2.0  
- Add avocado smash 1.5

### CLASSIC SANDWICHES

Served on ATN bakery bread with dressed house salad + hand cut chips  
Add soup 2.5

BLT 9.5  
Streaky bacon, fresh plum tomato, crisp gem,  
mayonnaise

Roast Beef + Horseradish 9.5  
Slow roast topside, horseradish crème fraiche,  
Rocket

Cheese + Chutney (v)  
9.0

Extra mature cheddar,  
homemade red onion chutney, rocket

### SIGNATURE SANDWICHES

Served with dressed house salad

- Add hand cut chips 2.5
- Add soup 2.5

Flatiron Steak 14.5  
7oz flatiron, caramelised onion, crisp rocket,  
homemade béarnaise. Served on ATN ciabatta.  
- Add egg 1.0  
- Add cheese 1.0

Mushroom + Swiss Melt 12.7  
Field mushroom, Emmental, caramelised shallot,  
spinach, pesto.  
Served on ATN focaccia.

Fish Finger 12.5  
Beer battered cod, minted peas, rocket  
homemade tartare sauce. Served on ATN ciabatta

Falafel (vg) 12.9  
Homemade falafel, homemade hummus, spinach,  
pickles. Served on ATN focaccia.

French Dip 14.8  
Roast topside, Montagnolo cheese from the deli,  
caramelised shallot, dipping gravy. Served on ATN  
focaccia.

Bhaji (vg) 12.5  
Spinach and onion bhaji, curry mayo,  
sriracha, baby spinach, rainbow slaw  
Served on ATN ciabatta

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.



## SHARING BOARDS

<b>Ploughman</b> <span style="float: right;">28.0</span> Whiskey + marmalade glazed ham, smoked mackerel pâté, homemade pork pie, artisan cheese, pickled onion, chutney, piccalilli, ATN bakery bread, rocket salad. Serves two.		<b>Herbivore</b> (v/vg available) <span style="float: right;">28.0</span> Hummus, spinach + onion bhaji, goat cheese frijoles, falafel, beetroot chutney, sun blushed tomato, olives, rocket salad, warm flatbread. Serves two.
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## FROM THE DELI

<b>Homemade Sausage Roll</b> <span style="float: right;">5.5</span> House chutney, dressed salad		<b>Quiche of the Day</b> <span style="float: right;">5.5</span> House chutney, dressed salad
<b>Homemade Pork Pie Slice</b> <span style="float: right;">5.5</span> House chutney, dressed salad		<b>Scotch Egg</b> <span style="float: right;">5.5</span> House chutney, dressed salad
<b>Pie of the Day</b> <span style="float: right;">5.5</span> House chutney, dressed salad		<b>Spanakopita</b> <span style="float: right;">5.5</span> House chutney, dressed salad

## ALL DAY BRUNCH

<b>Salt Beef Hash</b> <span style="float: right;">13.2</span> House cured salt beef, potato, pickles, soft poached eggs, rocket		<b>Handmade Potato Cakes</b> (v/vg available) <span style="float: right;">12.0</span> Two poached eggs, wilted spinach, roast tomato - Add whiskey + marmalade glazed ham <b>or</b> dry cured back bacon <span style="float: right;">2.0</span> - Add beetroot cured salmon <span style="float: right;">2.5</span>
<b>Moroccan Eggs</b> (v/vg available) <span style="float: right;">12.1</span> Spiced tomato, baked eggs, sumac yoghurt, griddled ATN bakery flatbread - Add chorizo <span style="float: right;">2.2</span> - Add chicken <span style="float: right;">2.2</span>		<b>Crushed Avocado on Toast</b> (v/vg available) <span style="float: right;">10.8</span> Basil, lime, chilli, soft poached eggs - Add bacon <span style="float: right;">2.0</span> - Add beetroot + gin cured salmon <span style="float: right;">2.5</span> - Add chorizo <span style="float: right;">2.2</span>
		<b>Black Bean Bowl</b> (v/vg available) <span style="float: right;">13.5</span> Refried beans, smashed avocado, chilli lime mayo, soft poached egg, baby spinach, warm flatbread - Add chorizo <span style="float: right;">2.2</span> - Add chicken <span style="float: right;">2.2</span> - Add flatiron steak <span style="float: right;">5.0</span>

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