



ATLANTIC GATE  
SEAFOOD AND COCKTAILS

## SMALL PLATES

Warm focaccia bread, olive oil, aged balsamic vinegar <b>V</b>	6	Sri Lankan grilled chicken, toasted coconut, chilli, coriander	9.5
Salt and pepper fritto misto, lemon, aioli	9.5	Prawn and crayfish cocktail, Marie Rose sauce, brown bread and butter	12.5
Seared scallops, crisp pancetta, pea purée, garlic and parsley butter	14	Tempura vegetables, soy, sweet chilli, lime and coriander dipping sauce <b>VE</b>	8.5
Cioppino soup, tomato, prawns, mussels, salmon, rouille	9	Pan fried king prawns, white wine, garlic and parsley butter	13.5
Smoked salmon, pickled cucumber, crème fraîche, dill	12	Beef carpaccio, shaved Parmesan, Dijon mustard dressing, rocket	11.5
Burrata, heirloom tomatoes, focaccia croutons, rocket and basil dressing <b>V</b>	9		

## LARGE PLATES

Fish pie, smoked haddock, salmon, hake, king prawns, Coastal Cheddar mash topping, steamed tenderstem broccoli	20	Seafood pancake thermidor, smoked haddock, salmon, scallops, prawns, spinach and leek pancake, thermidor sauce, cheese glaze, steamed tenderstem broccoli	22
Aubergine parmigiana, mozzarella, tomato and basil sauce, Parmesan crumb	15.5	Monkfish, prawn, tomato and coconut curry, coriander, chilli, basmati rice	19.5
Monkfish scampi, lightly breaded in spiced breadcrumbs, chips, sriracha and lime mayonnaise	20	Prawn, crab and chilli linguine, white wine, garlic, cream, fresh herbs	18
Chicken schnitzel, Parmesan and herb crumb, garlic and parsley butter, rocket, Austrian potatoes	18.5	Sri Lankan cauliflower, lentil, tomato and coconut dahl, coriander, chilli, basmati rice <b>VE</b>	17
Fish and chips, lightly battered fish, peas, chips, tartare sauce	20	Caesar Salad, baby gem lettuce, white anchovies, soft boiled egg, focaccia croutons, shaved Parmesan, Caesar dressing	13
Moules marinière, white wine, garlic, parsley and cream, chips	17.5	Add grilled chicken	5
Classic burger, beef patty, sourdough bun, melted Coastal Cheddar, burger sauce, crispy fried string onions, chips	18.5		

## THE GRILL

*Our grills are served with your choice of one side dish and either a sauce or butter.  
\*Dinner-inclusive guests can choose from our grills for a supplementary charge of £10.*

8oz Black Angus 50 day aged sirloin steak	33	Salmon fillet	26
7oz Black Angus 50 day aged fillet steak	37	Monkfish fillet	30
Chicken fillet, lemon and garlic	24	Whole lemon sole	34
		Add grilled king prawns	6

### SAUCES 4

peppercorn  
béarnaise  
hollandaise  
white wine and lemon  
salsa verde

### BUTTERS 3

garlic and parsley  
blue cheese and rosemary  
sun blush tomato and basil pesto  
lemon and coriander

## SIDES

Chips, Maldon sea salt <b>VE</b>	6	Roasted field mushrooms, garlic, herbs <b>V</b>	6.5
Creamed spinach <b>V</b>	7	Crispy fried string onions <b>V</b>	7
Tunworth cheese mash <b>V</b>	7	Mixed leaf, soft herb, house dressing <b>VE</b>	6
Tenderstem broccoli, toasted almonds, lemon oil <b>VE</b>	7	Heirloom tomato, red onion, sherry vinegar dressing <b>VE</b>	6.5

## DESSERTS

Sticky toffee pudding, toffee sauce, clotted cream, honeycomb ice cream <b>V</b>	8.5	Coastal Cheddar, Tunworth soft cheese, plum and apple chutney, crackers, grapes	9
Lime and pepper marinated carpaccio of pineapple, coconut ice cream, coconut crisps, pomegranate molasses <b>VE</b>	8	Ice creams - <i>Your choice of three</i>	7.5
Crème brûlée, homemade butter shortbread <b>V</b>	8	chocolate and sea salt - chocolate flake <b>V</b>	
Baked Madagascan vanilla cheesecake, black cherry relish	8.5	strawberry - strawberry sauce, fresh strawberry slices <b>V</b>	
Trifle, Italian sponge, spiced Devon rum, vanilla custard, berries, Chantilly cream <b>V</b>	8.5	Madagascan vanilla - sugar sprinkles <b>V</b>	
		honeycomb and clotted cream - honeycomb pieces <b>V</b>	
		Sicilian lemon - crushed meringue <b>V</b>	
		coconut - toasted coconut shavings <b>VE</b>	

**V** vegetarian **VE** vegan

Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate. There is an additional supplement charge for dishes from our GRILL section when guests are dining as part of a dinner inclusive package. The section carries an additional charge of £10, which includes the dish, a side and a sauce or butter. Your dinner inclusive package includes a starter and main from our main menu. Side dishes and desserts are not included and will therefore be billed separately along with any dish supplement charges.

