

# ATLANTIS

SEAFOOD BAR & RESTAURANT

BEGIN YOUR MEAL WITH A SELECTION OF HOMEMADE  
PARSNIP CRISPS AND OLIVES SERVED  
COMPLIMENTRY TO YOUR TABLE

## STARTERS

### HOME CURED CITRUS SALMON GRAVADLAX

WITH A HORSERADISH CRÈME FRAICHE

£5.50

### SMOKED HADDOCK 'RAREBIT'

ON A PLUM TOMATO AND BASIL SALAD

£5.50

### PRAWN, AVOCADO AND SMOKED SALMON COCKTAIL

£6.00

### TIGER PRAWN BROCHETTES

ON A CHILLI AND LEMON PASTA

£6.00

### SCALLOPS WRAPPED IN PARMA HAM

WITH ASPARAGUS IN A LEMON BUTTER SAUCE

£7.00

### WILD MUSHROOMS AND GOATS CHEESE BRUSCHETTA

£5.00

### SALT AND PEPPER SQUID TEMPURA

WITH A MANGO CHUTNEY DIP

£5.50

## MAIN COURSES

ALL SERVED WITH A CHOICE OF POTATOES, VEGETABLES OF  
THE DAY OR SALAD

### **SKATE TARTARE**

GRILLED SKATE WING WITH A SHALLOT, CAPER AND GHERKIN  
NUT BROWN BUTTER  
£15.00

### **PAN ROASTED DUCK**

ON A SWEET POTATO TARTE WITH A REDCURRANT AND PORT  
SAUCE  
£16.00

### **PAN FRIED FILLET OF SEA BASS**

SERVED ON A SCALLOP, LEMON AND ROCKET RISSOTTO  
£14.00

### **RACK OF LAMB**

SERVED WITH BLACK PUDDING IN A RED WINE AND ROSEMARY  
SAUCE  
£16.50

### **HALIBUT FILLET**

WITH WILTED SPINACH IN A MUSSEL, SPRING ONION AND  
CHILLI BROTH  
£16.00

### **ROASTED MONKFISH WRAPPED IN PARMA HAM**

WITH ROASTED VINE CHERRY TOMATOES  
£15.50

### **COD FILLET**

TOPPED WITH PRAWNS IN A THERMIDOR SAUCE  
£14.00

# ATLANTIS

SEAFOOD BAR & RESTAURANT

ALL OF OUR DESSERTS ARE DESIGNED AND  
HANDMADE IN OUR KITCHEN BY OUR TALENTED  
CHEFS

## DESSERTS

### CHOCOLATE FONDANT

(PLEASE NOTE THIS DESSERT WILL TAKE APPROXIMATELY 10  
MINUTES TO PREPARE)

### BAILEYS CHEESECAKE

### DEEP FRIED ICE CREAM

*COATED IN ALMOND + BISCUIT  
SERVED WITH ORANGE CREAM*

### SUMMER FRUIT PUDDING

*SERVED WITH CHANTILLY CREAM*

### APPLE TARTE TATIN

*SERVED WITH VANILLA ICE CREAM AND COULIS*

ALL ABOVE DESSERTS ARE £4.95

### CHEESE BOARD

A SELECTION OF CHEESE WITH BISCUITS, CRACKERS AND  
OLIVES

£6.95