

S T A R T E R S

Seared Cod Cheeks

Complimented by a spiced cauliflower puree and langoustine tails

£6.25

Flaked Sea Trout, Beetroot & Fine Bean Salad

Mixed with a lemon and herb oil

£6.25

Thai Style Fresh Moules

Steamed in a lemongrass, coriander
and coconut cream

£6.95

Local Crab & Avocado

Layered and finished with a shellfish mousse

£6.45

King Prawns Cooked In Garlic Butter

Accompanied by a tomato salad

£6.25

Smoked Salmon

Complimented by lumpfish caviar

£6.50

Home Made Soup Of The Day

With freshly baked bread

£3.95

Warm Seared Scallops

Tossed in wholegrain mustard cream, resting on
sliced black pudding

£7.50

M A I N C O U R S E S

Lemon Sole Fillets

With coriander and scented cous cous

£12.95

Kentish Chump Of Lamb

Slow roasted and resting on a caramelised leek mash

£16.95

Local Sea Bass

Arranged on wild rice with fresh tomato emulsion

£15.95

Monkfish With Saffron & Coriander

Wrapped in Parma ham, then sat on crushed rocket potatoes

£17.50

Fresh Garlic & Herb Tagliatelle

Cooked in a cream sauce with succulent mushrooms

£9.95

Local Brill

Accompanied by stir fried fennel in a Thai sauce

£14.25

Pan Fried Fillet Steak

With a wholegrain mustard mash and wild mushroom sauce

£19.25

Grilled Skate Wing

Complimented by a warm green salsa and new potatoes

£14.25

Shellfish Casserole

Fresh shellfish cooked in white wine and cream

£14.25

Pan Roasted Duck Breast

On shredded sweet potato with a wild berry jus

£15.25

Escallops Of Pork

Layered with black pudding on a confit of leeks
with a mild mustard sauce

£14.50

P L A T T E R S

Atlantis Grand Seafood Platter

Half a local lobster grilled in garlic butter or classic thermidor,
Scallop brochette, Moules mariner, and freshly shucked wild
Rock oysters both grilled in garlic and deep fried in tempura,
Garlic Greenlip mussels.

£39.95

Atlantis Surf & Turf

Half a local lobster served either grilled in garlic butter or Classic thermidor, fresh battered scampi and two rump steaks.
All served with hand cut chunky chips, homemade tartar sauce
And a peppercorn sauce jug.

£39.95

Atlantis Fruits De Mer

Half a local lobster, fresh local cockles, freshly shucked rock oysters, green lip mussels, home smoked salmon and North Atlantic prawns served with lemon mayonnaise and homemade tartar sauce

£39.95

S I D E O R D E R S

Mixed leaf salad with baby beetroot
Tomato, onion and basil salad
Fresh vegetables of the day
Homemade chunky chips

£2.25 per portion

D E S S E R T S

All of our desserts are homemade in our kitchen

Selection Of Local Seasonal Fruits

With a stunning vanilla cream

£5.25

Refreshing Lemon Posset

A classic set citrus cream

£5.25

Baked New York Vanilla Cheesecake

Together with a jug of fresh double cream

£5.95

Chocolate Truffle Mousse

Garnished with seasonal local fruit

£5.95

Atlantis Pear Tatin

Topped with a ball of Swiss ice-cream

£5.25

Kentish Orchard Pudding

With lashings of velvet custard

£5.25

English Cheese Board

A changing selection of superb local and English
cheeses with traditional tracklements

£6.50