



The Atrium Restaurant & Bar

for sharing

grilled ciabatta bread, marinated olives with oil & balsamic vinegar £7 **v, gfoa, vg**

our small plates

tomato and pesto soup with cheese toastie £7 **v, gfoa, vgoa**

salt and pepper squid with a chilli lemon sauce £9

salmon fishcakes with tartare dip £10

homemade caramelised onion sausage roll with a spicy ketchup £7

grilled halloumi and roasted peppers with mint yoghurt dressing £9 **v, gf**

Peking duck bao buns with a sticky hoisin glaze £7 **vgoa**

spicy sweetcorn fritters with a scotch bonnet jam £7 **v, gf, vg**

sandwiches *white, brown or gf bread options available.*

fish fingers served with tartare and lettuce £10

crushed sweet potato falafel with rocket, mango chutney and onion rings £9 **vg**

grilled chicken and bacon with lettuce and mayonnaise £10 **gfoa**

cheese toastie with chilli chutney dip £8 **v, vgoa, gfoa**

traditional plates

fish and chips, beer battered cod with fries and tartare sauce. £16

SHP Beefburger, chargrilled beef burger served in a brioche bap with bbq sauce, gherkins, lettuce, tomato, onion rings and fries. £14 **gfoa**

add Cheese £3, add bacon £3

SHP halloumi-burger, grilled halloumi served in a brioche bap with mint yogurt sauce, gherkins, lettuce, tomato, onion rings and fries. £14 **gfoa**

add Cheese £3, add bacon £3

vegetarian lentil burger (vegan option available) served in a brioche bap with bbq sauce, cheese, lettuce, tomato, gherkins, onion rings and fries. £16 **v, gfoa, vgoa**

margarita pizza £14 **v**

chorizo and pepperoni pizza £16

chicken salad quinoa and brown rice salad with rocket, cucumber, tomato, peppers and olives with olive oil and balsamic dressing. £16 **v, gf, vgoa**

halloumi salad quinoa and brown rice salad with rocket, cucumber, tomato, peppers and olives with olive oil and balsamic dressing. £16 **v, gf, vgoa**

Desserts

sticky toffee pudding with creamy custard. £7

apple & blackberry crumble with creamy custard. £7

stem ginger pudding with creamy custard. £7 **vgoa**

warm chocolate brownie with ice cream. £7 **gf**

Chocolate sponge with chocolate sauce and custard £7 **vnoa**

Ice cream from Marshfield check with one of our team for flavour choices. £6 **gf**

all of our food is prepared in a kitchen where cross-contamination may occur, and our menu descriptions do not include all ingredients.

please highlight any allergens prior to ordering your food.

sides

mixed salad £4 **v, gf, vg**

garlic bread £5 **v, vg**

beer battered onion rings £5 **v, vg**

sweet potato fries £5 **v, gf, vg**

fries £4 **v, gf, vg**

halloumi fries £5 **v**

Kids add £4 for a meal deal – main, drink and an ice cream

battered chicken chunks with fries, peas or baked beans. £7

cod goujon with fries and peas. £7

SHP burger brioche bun, lettuce and mayonnaise with fries. £8 **gfoa**

halloumi burger brioche bun, lettuce, tomato with fries. £8 **gfoa**

Wine		bottle	125ml	175ml	250ml	Draught	PINT	1/2 PINT	J20		
Las Condes Merlot	Chile	22.00	3.75	5.60	7.45	Guinness 4.7abv	6.00	3.00	Apple & Mango	275ml	2.85
Las Condes Sauvignon Blanc	Chile	22.00	3.75	5.60	7.45	Thatchers GOLD	4.25	2.15	Apple & Raspberry	275ml	2.85
Black Cottage Sauv Blanc Marlborough		32.00	5.45	8.10	10.80	Thatchers Fusion 4.0abv	5.00	2.50	Orange & Passion	275ml	2.85
Woodbrook Vineyards Chardonnay		28.00	4.75	7.10	9.45	Pioneer IPA	4.75	2.40	Rekorderlig		
Stallion Leap Zinfandel Rose		21.00	3.60	5.35	7.10	Wiltshire Gold	3.55	1.80	Strawberry & Lime	500ml	5.10
Finca La Nina Malbec		28.00	4.75	7.10	9.45	Guest	3.45	1.75	Mango & Raspberry	500ml	5.10
Accomplice Shiraz	Australia	23.00	3.95	5.85	7.80	Peroni 5.0abv	6.00	3.00	Passionfruit	500ml	5.10
Cielo Pinot Grigio		22.50	3.85	5.75	7.60	Birra Moretti	5.50	2.75	Thatchers 0%	500ml	4.25
Cielo Pinot Grigio BLUSH		22.50	3.85	5.75	7.60	Malthouse Craft Lager	5.00	2.50			
Prosecco Villa Sandi DOC	Italy	25.00	5.10			Arkells 3B	3.55	1.78			
Villa Sandi 11 Fresco Rose Millesimato	Italy	28.00	5.10								
Ochoa Calendas Tempranillo DO Navarra		28.00	4.75	7.10	9.45						
Bottles						House Doubles	50ml		Whitley Neill Gin	3.65	
GF Peroni	330ml	3.95				Barcardi	5.10		Absolut Vodka from	3.20	
Peroni	330ml	3.75				Captain Morgan Dark	5.10		Jack Daniels	3.75	
Arkells 3B	500ml	3.95				Morgan Spiced	5.10		Malibu	3.20	
Wiltshire Gold	500ml	3.95				Famous Grouse	5.10		Southern Comfort	3.20	
Newcastle Brown Ale	550ml	4.60				Gordon's Gin	5.10		Sipsmith	4.95	
Corona	330ml	3.65				Smirnoff Red Label Vodka	5.10		Tanqueray	3.45	
San Miguel 0%	330ml	3.25							Kraken Rum	3.60	
Fentimans Elderflower	275ml	3.75							Mount Gay Rum	3.40	
Fevertree Tonic - Various flavours	200ml	2.25				Please ask one of the service team if you cannot find your drink highlighted on this			Sailor Jerry	3.30	
Appletise	275ml	2.95							Johnnie Walker BLACK	4.70	
Simply Fruit Apple, Orange, Blackcurrant	330ml	1.75							Johnnie Walker RED	3.75	

The safety and wellbeing of our customers and team members is our top priority. We have enhanced our standards of hygiene even further and made adjustments to our new menu and service to keep everyone as safe as possible.

v – vegetarian gf – gluten free gfoa – gluten free option available vg – vegan vgoa – vegan option available

not all dishes come naturally as gluten free, dairy free or vegan friendly, but we provide these options on a number of our dishes – please ask one of the service team when ordering.
some of our products may contain small bones or traces of nuts please ask for a full allergen breakdown of each dish if required.

Peas and Carrots Limited is the exclusive in-house catering company for South Hill Park Arts Centre & Wilde Theatre.