

Our Suppliers

Wherever possible we source our ingredients locally, in order to offer the finest fresh produce our head chef, Artur Myszka and his team strive to create a quality and variety of dishes which we hope will exceed your expectations.

Dingley Dell Pork comes from an outdoor pig farm, in the beautiful Deben Valley, near Woodbridge, Suffolk. Dingley Dell pigs are born, reared and grown outdoors all year round.

Riverside Beef specialise in producing the finest Quality British Beef in harmony with nature. Their beef cattle spend their summers grazing the riverside pastures and water meadows of Cambridgeshire, Norfolk and Suffolk. Many of these areas are designated nature reserves.

Suffolk lamb is supplied by a variety of small independent quality producers from around the county.

Duck comes from Telmara Farm from the village of Debden Green which is located in the rolling countryside of northwest Essex. Their welfare standards are rewarded with the highest quality product.

Fish is supplied by and M & J Seafood Company, from their branch in Elmswell near Bury St Edmunds in Suffolk. And also Direct Seafood from their local depot in Colchester Essex Both companies' reputation is built on delivering quality, sustainable products.

Free range eggs are produced at Hill view Farm, Kneesworth, near Royston on the Cambridgeshire, Hertfordshire border. They are independent family businesses who have been working within the egg industry for 20 years.

Vegetable and fruit suppliers Barsby Produce are in the fresh produce industry supplying quality products. They are dedicated to offering the local option first, being based in King's Lynn Norfolk they are able to source many of their products from the surrounding fenlands.

Atrium Brasserie Dinner Menu

Starter

Chefs Soup of the day £4.95
Homemade bread

Ham hock and Chicken Terrine £5.45
Black olive pesto, Melba toast

Smoked Chicken Croquettes £5.45
Cheddar mash, lambs lettuce, aioli sauce

Deep Fried Cornish Brie £6.45
red onion Marmalade

Homemade Gravavlax £6.95
*Capers, lambs lettuce, lemon dressing
& home baked bread*

Selection of house Breads £5.95
*Sun dried tomato, garlic bread, onion bread,
Mixed olives, olive oil and balsamic reduction*

Mains

28 day matured Riverside Beef
10oz Sirloin Steak £19.25 *
*Honey roasted leeks, hand cut chunky chips with skins on
or straw chips. And Green peppercorn sauce*

28 day Matured Riverside Beef Burger £12.95
*In a ciabatta bun, hand cut chunky chips
with skins on or Straw Chips, and salad*

Dingley Dell Pork Fillet £15.95
*Dauphinoise potatoes, butternut
squash puree & pork jus*

Slow Roasted Dingley Dell
Pork Shoulder £ 12.95
Sweet potato & leek mash, parsnip puree, pork jus

Suffolk Lamb Loin Chops £15.95
*Fondant potatoes, creamy mushroom lamb jus,
braised cabbage with bacon*

Roasted Suffolk Lamb Shank £16.50
Mashed potatoes, beetroot puree and lamb jus

Corn fed Chicken Supreme £14.95
Wild rice, hot chunky tomato and onion chutney

Crispy Skin Duck Leg
from Debden Green £15.95
Dauphinoise potatoes, red cabbage

Sides

Hand cut Chunky Chips *with skins on* £1.95
Straw Chips £1.95
Seasonal Vegetables £1.95
House Salad £1.95
Green or Mixed

Dish of the Day

Please see our waiting staff

Fish

Catch of the Day £ Market price
Ask our waiting staff

Salmon Supreme coated
in Thyme Dill & Parmesan crust £14.95
*Lemon cracked roasted potatoes, pickled beetroot apple
& shallot salad with a lemon dressing*

Crispy Beer battered Pollack caught off the
south coast of England £10.95
*Hand cut chunky chips with skins on
peas and tartare sauce*

Pasta and risotto

**Our pasta is prepared and made on the
premises using free range eggs**

Tagliatelli di Napoli £9.95
a rich tomato mushroom and basil sauce

Carbonara £9.95
Linguini in a rich creamy pepper bacon sauce

Risotto
Topped with Parmesan and rocket
Choice of

Wild Mushroom £10.95
Butternut Squash & Pine nuts £10.95

Salads

Corn fed Chicken Caesar Salad £13.95
*Baby gem lettuce, croutons, anchovies
Chefs Caesar dressing and Parmesan*

Greek Salad £11.95
*Feta cheese. baby gem lettuce, red onion,
Peppers, tomato and black olives*

We cannot guarantee our items are nut free.

All our dishes are made to order so please allow our
chefs time to prepare the dishes for you

For our guests on dinner inclusive rates a
Supplement of £3.00 will be charged for items marked
with *. Side orders will also be charged.