

FOOD

COUPETTE **Atelier**

Welcome to Atelier Coupette.

Our head chef Adrian and his team would like to introduce our menu. To begin, we recommend choosing 2-3 dishes, and suggest exploring our sides to compliment your choice of main course. To finish, we offer refreshing dessert options.

Enjoy your dining experience with us.

NIBBLES	OLIVES Marinated olives	4
	BREAD French Fougasse Olive oil & balsamic reduction	5
	CRUDITES Baby gem lettuce Carrots Radish Endive Tabasco emulsion	5
MEAT	BEEF Bavette steak Cafe de Paris butter	11
	LAMB Barbecued lamb chops Crushed peas Mint gel Lamb jus	12
	DUCK Smoked duck breast Pickled walnut puree Orange segments Shichimi togarashi	11
SEAFOOD	OCTOPUS Chargrilled octopus Asparagus Broad beans and roasted red pepper salsa	11
	PRAWNS King prawns Bisque Raw mango salsa Crispy fish scales	12
	SARDINES Pan seared sardines Tomato fondue Sea herbs	9
VEGETARIAN + VEGAN	MAC & CHEESE Orzo Pasta 3 cheese bechamel Raisin & caper puree Parmesan crisp (V)	8
	QUINOA & CAULIFLOWER Wilted kale quinoa Curried cauliflower florets Hazelnuts pesto (VG)	7
	CABBAGE Fermented cabbage Vegan dill yoghurt (VG)	7
SIDES	TRUFFLE & PARMESAN POTATO Deep fried crushed potatoes Truffle and parmesan	6
	BRUSSELS SPROUTS Brussels sprouts Sauce gribiche	5
	MIXED SALAD Seasonal mixed salad French mustard dressing	5
	CAMARGUE RICE Steamed red camargue rice Spinach and courgette	5
DESSERT	PAVLOVA Meringue Lime curd Exotic fruits Dehydrated strawberries	8
	COCONUT SORBET 2 scoops of coconut sorbet	6

A discretionary service charge of 13% will be added to your bill. For advice on allergies and intolerances please contact a member of staff

DRINKS

COUPPETTE **Atelier**

COCKTAILS

SWEET MISO OLD FASHIONED

Knob Creek Rye | Spiced Miso Syrup
Aromatised Wine | Roasted sweet potato



11

MIDNIGHT GIMLET

Rosehip Bombay Sapphire | Blackcurrant Squash
Blackberry Dubbonet | Douglas Fir



11

BLACK TRUFFLE NEGRONI

Roku Gin | Atelier Sweet Vermouth | Campari
Seasonal Black Truffle



12

SMOKED CHERRY SUNDAE

Red Breast 12 | Talisker | Vanilla Miso Syrup
Sour Cherry Soda | Aerated Mascarpone Soft Serve



11

MANDARIN MARGARITA

Volcan De Mi Terra | Montelobos Espadin
Fermented Mandarin | Mandarin Leaf
Orange Wine



11

RHUBARB & CUSTARD

Grey Goose | Aperol | Gallino Vanilla |
Yogurt Whey Soda | Poached Rhubarb | Galangal



11

PBJ

Brugal 1888 | Santa Teresa | Lillet Rose |
Strawberry & Banana Peel Liqueur | Peanut | Milk
(clarified)



11

TURBO CARROT SPRITZ

Bacardi Carta Blanca | Trois Rivières Cuvee
Toasted Sesame | Dill | Homemade Carrot Wine



9

PEACH TISANE

Hennessy | Yellow Peach Brûlée
Sonic Jin Xuan Tea | RinQuinQuin
Cassia bitters | Peach skins



10

COOKIES THO

Highland Park 12 | Belvedere | Hazelnut
Cookie Milk Vanilla | Chocolate Chips & Cookies



9

BOOZELESS

COCONUT AMERICANO

Ruby Aperitif | Orange Blossom |
Carob & Coconut Vermouth | Yerba Mate



8

FLOWER POWER SOUR

The Pathfinder | Sonic Blossom Cordial
Rose Water | Lemon Verbena



8

FLORA-NO-RA

Everleaf Mountain | Raspberry Shrub | Ginger |
Vanilla



8

WINE

175ML

BOTTLE

WHITE

TÊTE DE LINOTTE, TOURAINE SAUVIGNON BLANC

10

38

LES GRÉS, CHARDONNAY

9

35

SKIN CONTACT

CHATEAU MANISSY OR D'ANGE

12

46

CHATEAU VIEUX MOULIN 'COMME UN DIMANCHE' ROSÉ

10

38

RED

MAS DE JULES, PINOT NOIR

9

35

CHATEAU VIEUX MOULIN 'NATURA SOLI'

13

50

SPARKLING

125ML

BOTTLE

MOET & CHANDON

13

75

CRÉMANT DE LOIRE

8

45