



SOUPS AND SALADS

Soup of the Day €12.00

Baked Bread Rolls, Glenilen Irish Butter

(1, 5, 16)

The Atrium Caesar Salad €18.00

Baby Gem Lettuce, Salted Bacon, Shaved Grana Padano Cheese, Crunchy Croutons with Caesar Dressing

(1, 5, 6, 7, 17, 18)

The College Green Wellness Bowl €18.00 V

Tri-Quinoa, Avocado, Honey Roasted Squash, Cajun Cauliflower, Pomegranate, Chickpeas, Toasted Almonds with a Yoghurt Lemon Dressing

(5, 8, 10, 17, 18)

Burrata, Pear & Prosciutto €23.50

Rocket Cress Salad, Poached Pear, Basil & Candied Pine Nuts, Maple Dressing Served with Ciabatta Bread

(1, 5, 8, 10, 17, 18)

Prawn Nicoise €23.00

Marinated Poached Prawns, Quail Eggs, Seasoned Potatoes, Sliced Pink Onion, Heirloom Tomatoes, Green Beans with Gem Lettuce, Pitted Olives & Lemon Vinegarette

(6, 16, 17, 18)

Atrium Salad Additives:

Free-Range Cajun Chicken Breast €7.50

Irish Smoked Salmon (7) €9.00

Hand Picked Irish Crab (6, 17, 18, 21, 22) €9.50

Allergen Guide:

1 Wheat, 2 Rye, 3 Oats, 4 Barley, 5 Dairy, 6 Egg, 7 Fish, 8 Peanut, 9 Soybean, 10 Almond, 11 Walnut, 12 Hazelnut, 13 Cashew, 14 Pecan, 15 Pistachio, 16 Celery, 17 Mustard, 18 Sulphites, 19 Sesame, 20 Lupin, 21 Shellfish, 22 Crustaceans, 23 Pinenut, 24 Mollusk.

SIGNATURE SANDWICHES AND WRAPS

Truffle Chicken Club Sandwich €19.50

Citrus Roasted Chicken & Black Truffle Salad, Crispy Bacon, Baby Gem & Sliced Vine Tomatoes, Wholegrain Bread, Root Vegetable Crisps

(1, 5, 16, 17, 18)

A Classic B.L.T €18.50

Irish Bacon, Sliced Vine Tomatoes, Crisp Lettuce with Mayonnaise, Served in a Warm Ciabatta with Root Vegetable Crisps

(1, 6, 17, 18)

Poached Prawn Brioche Roll €22.00

Shallot, Coriander and Smoked Salt with Marie Rose Dressing in a Warm Brioche Roll, Garden Salad

(1, 5, 6, 17, 18, 22)

Cajun Chicken, Avocado, Smoked Cheddar €19.50

Grilled Cajun Chicken, Smashed Avocado, Smoked Applewood Cheddar, Seasonal Mixed Leaves with a Greek Yogurt Dressing in a Grilled Tortilla Wrap

(1, 5, 6, 16, 17, 18)

Smoked Salmon, Irish Crab and Avocado €26.50

Wrights of Marino Smoked Salmon, Picked Crab Claw Meat, Crushed Avocado with Lime and Chilli, Warm Guinness Bread, Peppered Watercress and Shallot Salad

(1, 5, 6, 17, 18, 21, 22)

Toasted Caprese Focaccia €18.50

Buffalo Mozzarella, Sliced Vine Tomatoes, Rocket with Balsamic Vinegar, Cracked Black Pepper, Pesto Pine-nut Emulsion

(1, 5, 6, 16, 17, 18, 23)

SWEETS

Valrhona Chocolate Fondant €14.00

Butterscotch Sauce, Boulabán Vanilla Ice Cream

(1, 5, 6)

Citrus & Champagne Lemon Tart €15.50

Pierre Jouet infused Curd, Glenilen Clotted Cream, Seasonal Berries & Dehydrated Honey Pollen

(1, 5, 6, 18)

Artisan Irish Cheese Selection €24.00

Cashel Blue, Hegarty's Cheddar, Smoked Gubbeen, Wicklow Brie, Plump Red Grapes, Savoury Crackers, Quince Curd

(1, 3, 5, 6)

Peach & Blueberry Crumble €13.50

Slowly Cooked Peaches, Oat Crumble with Salted Caramel Ice Cream

(1, 3, 5, 6, 9)