

SOCIAL & LOUNGE
— BY ATE O'CLOCK —

**FOOD & DRINKS
MENU**

WIFI PASSWORD
Ateoclock2022



TripAdvisor

COCKTAILS



PORNSTAR MARTINI Absolut Vanilia, Passionfruit Liqueur, Pineapple, Prosecco	9.50
ESPRESSO MARTINI Absolut Vanilia, Kahlua, Espresso, Sugar Syrup, Vanilla Syrup	9.50
APEROL SPRITZ Aperol, Prosecco, Soda	8.75
PINA COLADA Bacardi Carta Blanca, Malibu, Pineapple & Coconut Syrup, Cream	9.00
RUM PASSION Sailor Jerry, Malibu, Pineapple, Lime, Grenadine, Passionfruit Syrup	9.00
BLOOD ORANGE FIZZ Beefeater Blood Orange, Lemon, Sugar Syrup, Prosecco, Lemonade, Orange Juice	9.00
AFTER ATE Baileys, Creme De Cacao, Creme De Menthe, Milk, Cream. <i>Our Signature Cocktail.</i>	9.00
RASPBERRY & RHUBARB MARTINI Absolut Citron, Rhubarb Liqueur, Raspberry Puree, Apple, Sugar Syrup	9.75
RHUBARB COOLER Rhubarb Liqueur, Beefeater Gin, Cranberry, Sugar Syrup, Lemonade	9.50
MOJITO Bacardi Carta Blanca, Sugar Syrup, Lime, Mint, Soda (Something Extra? Add passionfruit, raspberry or mango for 50p more)	9.00
ZOMBIE Havana 3, Havana 7, Wray and Nephew, Passionfruit, Pineapple, Cranberry, Grenadine, Lime	10.25
LEMON CHEESECAKE Limoncello, Lemon Juice, Licor 43, Apple Juice, Gingerbread Syrup, Biscuit	9.25
MANGO FIZZ Bacardi Carta Blanca, Aperol, Mango Puree, Lime, Pineapple, Lemonade	9.25
THE INSIDE SCOOP Baileys, Chambord, Raspberry Puree, Milk, Cream	9.50
COSMOPOLITAN Absolut Citron, Cointreau, Cranberry, Lime, Sugar	9.50
YORK GIN 75 York Gin, Lemon, Sugar, Prosecco	8.75
CHERRY BAKEWELL Disaronno, Chambord, Apple Juice, Lemon, Sugar Syrup, Egg White	9.25
SALTY DOG Glenfiddich 12yo, Licor 43, Honey, Salt	10.00
SOCIAL BUTTERFLY York Gin, Lemon, Raspberry Syrup, Rose Prosecco, Butterfly Pea Tea	9.75
NEGRONI Tanqueray, Antica Formula, Campari	9.00
SOCIAL 8 SOURS Choice of Whiskey / Disaronno / Licor 43 / Aperol + Lemon, Sugar, Egg White (Optional)	9.25
MARGARITA Cazcabel Silver Tequila, Cointreau, Lime Juice, Sugar Syrup	9.00
OLD FASHIONED Buffalo Trace Bourbon, Demerara, Angostura Bitters	9.50

TWO FOR £12.00 COCKTAILS

PORNSTAR MARTINI

Absolut Vanilia, Passionfruit Liqueur, Pineapple, Prosecco

ESPRESSO MARTINI

Absolut Vanilia, Kahlua, Espresso, Sugar Syrup, Vanilla Syrup

APEROL SPRITZ

Aperol, Prosecco, Soda

RUM PASSION

Sailor Jerry, Malibu, Pineapple, Lime, Grenadine, Passionfruit Syrup

BLOOD ORANGE FIZZ

Beefeater Blood Orange, Lemon, Sugar Syrup, Prosecco, Lemonade, Orange Juice

RHUBARB COOLER

Rhubarb Liqueur, Beefeater Gin, Cranberry, Sugar Syrup, Lemonade

OFFER AVAILABLE ON SELECTED DAYS & TIMES. BOTH COCKTAILS MUST BE THE SAME.

NON ALCOHOLIC

PASSIONFRUIT LEMONADE	5.25
VIRGIN MOJITO	5.25
SPARKLING ELDERFLOWER FIZZ	5.25
VIRGIN PORNSTAR	5.25
BERRY COOLER	5.25
VIRGIN COLADA	5.25
LEMON CHEESECAKE	5.25

Some of our other cocktails can also be made non-alcoholic. Please ask your server

	25ml (no mixer)	50ml (no mixer)
TANQUERAY 0.0% GIN	3.00	4.50
TANQUERAY FLOR DE SEVILLA 0.0% GIN	3.50	5.50
HEINEKEN 0% BEER 330ml		4.00

COCKTAIL SHARERS

ZOMBIE SHARER	30.00
GIN / MARTINI TREE (includes 12 of the same drinks)	100.00
MARTINI FLIGHT BOARD Enjoy an Espresso, Pornstar & Raspberry & Rhubarb Martini all at once	25.00

SHOTS

PINK LEMONADE Absolut, Lemon, Grenadine	4.25
SNICKERS Baileys, Kahlua, Frangelico, Salt	4.25
CHOCOLATE ORANGE Cointreau & Crème De Cacao	4.25
AFTER ATE Baileys, Crème De Cacao, Crème De Menthe	4.25
BABY GUINNESS Kahlua & Baileys	4.25
B52 Cointreau, Kahlua, Baileys	4.25
MELON BALL Absolut, Pineapple, Midori	4.25
M&M Kahlua, Dissaronno	4.25
TEQUILA Rose, Silver or Gold	4.25

**ANY 3 SHOTS FOR £10.00
(MUST BE THE SAME)**

LIQUEURS

	25ml (no mixer)	50ml (no mixer)
MALIBU	4.10	6.70
APEROL	4.10	6.70
COINTREAU	4.40	7.30
BAILEYS		6.50
PEACH SCHNAPPS	3.85	6.20
KAHLUA	3.85	6.20
TIA MARIA	3.85	6.20
DISARONNO	4.10	6.70
LIMONCELLO		5.75

BEERS & CIDER

PERONI 330ml	4.80
BIRRA MORETTI 330ml	4.80
YORK GUZZLER 500ml	5.00
YORKSHIRE TERRIER 500ml	5.00
BLACK SHEEP 500ml	5.00
REKORDERLIG Strawberry & Lime 500ml	5.50
REKORDERLIG Wild Berries 500ml	5.50
BULMERS 500ml	5.25
PERONI GLUTEN FREE 330ml	4.95

DRAUGHT

BIRRA MORETTI	Half: 3.00	Pint: 5.75
BEAVERTOWN NECK OIL	Half: 3.25	Pint: 6.25
OLD MOUT Berries & Cherries	Half: 3.00	Pint: 5.75
AMSTEL	Half: 2.75	Pint: 5.25
GUINNESS	Half: 3.00	Pint: 5.75

WHITE WINE

	Country/Region	175ml	250ml	Bottle
GUEST WHITE WINE				25.00
Please ask your server for more details				
OMBRELLINO PINOT GRIGIO (v) 1	Italy	7.25	9.25	27.00
Refreshing, Stone fruits, Citrus, Floral				
LUA NOVA VINHO VERDE (v) 2	Portugal	7.50	9.50	27.00
Zesty, Citrus, Lightly Spritzed ♥ The team love				
KENDERMANN'S KABINETT RIESLING 4	Germany	7.75	9.75	29.00
Refreshing, Peach, Grapefruit, Apple, Sweet				
TERRA VEGA GRAN RESERVA CHARDONNAY 2	Chile	8.00	10.00	30.00
Red Apple, Toasty, Rich, Vanilla				
FERNLANDS SAUVIGNON BLANC 1	New Zealand	8.25	10.25	30.00
Gooseberry, Passionfruit, Guava, Grassy				
DOMINIO DE LA FUENTE VERDEJO, ORGANIC (ov) 1	Spain			30.00
Aromatic, Grass, Fennel, White pepper				
CONDE DE CASTILE RIOJA BLANCO (v) 2	Spain			34.00
Pear, Quince, Honey, Cream				
PLO DE L'ISABELLE PICPOUL DE PINET (v) 2	France			37.00
Racy, Lemon, Lime, Green Apple				
BOSHETTO GAVI DI GAVI (v) 1	Italy			41.00
Ripe Peach, Pear, Floral, Textured				
HENRI EHRHART ELEMENT TERRE PINOT GRIS 3	France			44.00
Rich, Ripe Citrus, Creamy, Spicy				
GHOST IN THE MACHINE CHENIN BLANC (v) 2	South Africa			46.00
Stone fruit, Hazelnut, Almond, Smoky				
PAZOS DE LUSCO ALBARINO (v) 1	Spain			48.00
Floral, Apple, Pear, White Peach				
DOMAINE PASSY LE CLOU CHABLIS (v) 1	France			52.00
Green Apple, Citrus, Minerally				
CRAGGY RANGE 'TE MUNA ROAD' SAUVIGNON BLANC 1	New Zealand			55.00
Gooseberry, Passionfruit, Kaffir Lime Leaf, Fresh				
JEAN-LOUIS CHAVY PULIGNY-MONTRACHET 2	France			95.00
Ripe, Stone Fruit, Creamy, Hazelnut, Caramel & Honey Hints				



(v) VEGAN • (vg) VEGETARIAN • (o) ORGANIC

125ml glass sizes available on request

RED WINE

	Country/Region	175ml	250ml	Bottle
GUEST RED WINE Please ask your server for more details				25.00
FIVE RAVENS PINOT NOIR (v) ○ Bright, Strawberry, Redcurrant, Spicy	Romania	7.25	9.25	27.00
TERRA VEGA RESERVA MERLOT (v) ○ Powerful Black Fruit, Damson, Coffee	Chile	7.50	9.50	28.00
RISCOS MALBEC (v) ◊ Bold, Black Fruits, Hints of Coffee	Chile	7.75	9.75	29.00
MOZZAFIATO PRIMATIVO (v) ◊ Rich, Cherries, Chocolate, Dried Prunes & Dates	Italy	8.25	10.25	31.00
TERRA VEGA GRAN RESERVA CABERNET SAUVIGNON (v) ⊖ Complex, Red & Black Berries, Nutmeg	Chile	8.50	10.50	32.00
GRATI "G" CHIANTI (v) ○ Raspberries, Blueberries, Sweet Spice, Chocolate	Italy			35.00
DOMAINE DU SABOT BEAUJOLAIS-VILLAGES (v) ◊ Elegant, Strawberry, Raspberry, Juicy	France			37.00
MARCELO PELLERITI VALLE DE UCO MALBEC, MENDOZA ◊ Intense, Plum, Blackcurrant, Dried Fruit, Bramble	Argentina			40.00
BERONIA CRIANZA RIOJA ◊ Red Cherry, Red Plum, Vanilla, Cacao Hints	Spain			44.00
GHOST IN THE MACHINE SHIRAZ (v) ⊖ Bold, Red Berries, Full Bodied, Black Pepper	South Africa			46.00
RESERVE DES DENTELLES CHÂTEAUNEUF-DU-PAPE ⊖ Silky, Full Bodied, Black Fruits, Spices	France			54.00
Craggy Range Pinot Noir (v) ○ Light, Summer Berries, Fresh Herbs, Smooth ♥ The team love	New Zealand			55.00
CANTINA NEGRAR 'VIGNETI DI ROCCOLO' AMARONE CLASSICO ⊖ Brooding, Intense, Sweet Dark Fruits, Spice	Italy			58.00
CHÂTEAU CAP DE MOURLIN SAINT-ÉMILION GRAND CRU CLASSÉ ◊ Supple, Intense, Blackberry, Plums, Savoury	Bordeaux			75.00
GIACOMO FONOCCHIO 'BUSSIA' BAROLO ◊ Robust, Wild Black Berry, Forest Floor, Mint, Rose Petal	Italy			96.00

ROSE WINE

	Country/Region	175ml	250ml	Bottle
PESCADERO POINT WHITE ZINFANDEL (v) 5 Vibrant, Strawberry, Watermelon, Sweet	USA	7.00	9.00	26.00
OMBRELLINO PINOT GRIGIO ROSÉ (v) † Delicate, Fresh, Floral, Ripe Red Berry Fruits	Italy	7.25	9.25	27.00
FLORACO ROSÉ 2 Crips, Wild Strawberries, Redcurrants, Floral	Portugal	7.75	9.75	29.00
NICOLAS ROUZET, COTEAUX D'AIX EN PROVENCE (v) † Elegant, Strawberries, Redcurrant, Lychee Hues	France	8.50	10.50	32.00
HENRI EHRHART PINOT NOIR ROSÉ † Raspberries, Cherries, Floral Violet Notes ♥ The team love	France			38.00
WHISPERING ANGEL ROSÉ 2 Fresh, Peach, Rose Water, Summer Berries				50.00
DOMAINE OTT ROSÉ (OV) † Iconic, Grapefruit, Citrus, White Flowers	France			75.00

SPARKLING WINE & CHAMPAGNE

	Country/Region	125ml	Bottle
BEL CANTO PROSECCO (v) 2 Delicate Bubble, Peach, Pear, Zesty	Italy	6.75	30.00
FIAMMETTA PROSECCO ROSÉ (v) 2 Ripe, Raspberry, Floral Acacia, Violets	Italy	6.75	30.00
BOUVET LADUBAY SAUMUR CREMANT † Light, Peach, Pear, Apple, Floral, Honeysuckle ♥ The team love	France		37.00
HATON RESERVE CHAMPAGNE BRUT NV (v) † Ripe, Stone Fruit, Lemon, Vanilla, Nutty	France		55.00
TAITTINGER BRUT RESERVE NV † Elegant, Peach, Citrus, Acacia, Brioche, Honey	France		70.00
TAITTINGER ROSÉ NV 2 Fresh Raspberry, Red Cherry, Strawberry, Rose Hues	France		80.00
BOLLINGER SPECIAL CUVÉE NV † Rich, Indulgent, Ripe Pear, Brioche, Biscuit, Nuts	France		90.00
RUINART BLANC DE BLANCS NV † Delicate, White Peach, Ripe Lemon, Floral White Flower Hints	France		120.00
DOM PERIGNON NV † Exceptional Depth, Rich Texture, Brioche, Nuts	France		230.00

DESSERT WINE

	Country/Region	50ml	Half Bottle
ELYSIUM BLACK MUSCAT 5 Sweet, Black Plum, Raisins, Chocolate	USA	5.50	36.00
CASTELNAU DE SUDUIRAUT SAUTERNES 5 Sweet Peach, Apricot, Honey & Orange Marmalade	France	6.75	42.00



(v) VEGAN • (vg) VEGETARIAN • (o) ORGANIC

125ml glass sizes available on request

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125ml glass sizes available on request

VODKA

	25ml	50ml
ABSOLUT BLUE	4.10	6.70
ABSOLUT VANILIA	4.10	6.70
ABSOLUT RASPBERRI	4.10	6.70
BELVEDERE	5.25	9.00
GREY GOOSE	6.25	11.00

GIN

	25ml	50ml
YORK GIN	5.20	8.90
YORK ROMAN FRUITS	5.20	8.90
YORK MEDITERRANEAN LEMON	5.20	8.90
TANQUERAY	4.10	6.70
TANQUERAY FLOR DE SEVILLA	5.50	9.50
BEEFEATER PINK	4.40	7.30
BEEFEATER BLOOD ORANGE	4.40	7.30
BROCKMANS	5.50	9.50
HENDRICK'S	5.50	9.50
SLINGSBY RHUBARB	5.20	8.90

RUM

	25ml	50ml
BACARDI	4.10	6.70
SAILOR JERRY	4.10	6.70
KRAKEN	4.65	7.80
HAVANA 3	4.10	6.70
HAVANA 7	4.20	6.90
WRAY & NEPHEW	5.75	10.00
DIPLOMATICO RESERVA	7.40	13.30
OLD J SPICED	4.65	7.80

BRANDY

	25ml	50ml
HENNESSY VS COGNAC	5.45	9.40
REMY MARTIN VSOP	6.25	11.00
MARTELL VS COGNAC	4.95	8.40

Add Mixer (exc J20)	1.00
Add Fever Tree Tonic	2.50

WHISKEY

	25ml	50ml
JACK DANIEL'S	4.65	7.80
JAMESON	4.65	7.80
GLENFIDDICH 12YO	5.75	10.00
GLENMORANGIE 10YO	6.25	11.00
BUFFALO TRACE	4.65	7.80
MAKERS MARK	5.20	8.90
DEAD RABBIT	7.95	14.40
BALVENIE 12YO	7.95	14.40

SOFT DRINKS

J20 Apple & Mango / Orange & Passionfruit	3.50
JUICE Apple, Orange, Pineapple, Cranberry	2.50
FEVER-TREE Ginger Ale, Ginger Beer	2.50
FEVER-TREE TONIC WATERS	2.50
COKE	2.75
DIET COKE	2.75
LEMONADE	2.75
SPARKLING ORANGE	2.75
BOTTLED WATER Still, Sparkling 330ml	2.25
BOTTLED WATER Still, Sparkling 750ml	4.00
SODA WATER	1.00

HOT DRINKS

COFFEE Single Espresso - Single Macchiato	2.75
COFFEE Americano - Double Espresso - Double Macchiato - Cappuccino - Latte Flat White - Mocha - Iced Coffee	3.25
HOT CHOCOLATE	3.25
ADD SYRUPS Vanilla - Toffee - Caramel - Hazlenut	0.50
TEA English Breakfast Tea - Earl Grey - Green Tea - Peppermint Tea, Camomile Tea - Fruit Tea	2.50

Oat milk available on request

LIQUEUR COFFEE With Baileys, Tia Maria, Martel, Jamesons, Cointreau or Frangelico	6.95
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BRUNCH & LUNCH

(12:00 - 17:00)

EGGS BENEDICT 10.75
Toasted bread, crispy bacon and poached eggs topped with a hollandaise sauce

EGGS ROYALE 10.95
With a poached egg & smoked salmon on toasted bread

SMOKED SALMON & SCRAMBLED EGG 10.75
Served on toasted bread

SMASHED AVOCADO & EGG ON TOAST 10.50
Served with cherry tomatoes

SCOTCH PANCAKES 9.00
Served with either crispy fried bacon & maple syrup
OR fresh berries & mascarpone

SOUP OF THE DAY 6.95
With flavoured bread & butter

TUNA & CHEESE MELTED SANDWICH 9.75

OPEN MOZZARELLA & TOMATO SANDWICH 8.50
With pesto, rocket leaves & a balsamic dressing

CROQUE MONSIEUR SANDWICH 9.75
With ham, cheese & mustard

CROQUE MADAME SANDWICH 10.25
Like the "Croque Monsieur" but with a fried egg on top

All sandwiches are served with coleslaw & crisps

SMALL PLATES

(AVAILABLE 12:00 - 22:00)

We recommend ordering two - three dishes per person

HALLOUMI FRIES 7.50
With a sweet chilli dipping sauce

GARLIC TIGER PRAWNS 9.75
With toasted soda bread
Pairs well with our "Nicolas Rouzet, Coteaux d'Aix en Provence"

CRISPY CHILLI BEEF 8.50
Served with pak choi, sesame seeds, & sweet chilli sauce

CRISPY PORK BELLY CUBES 8.00
In a sweet soy kecap manis sauce

SEAFOOD ARANCINI 8.50
Seafood, mozzarella & confit garlic arancini with a parmesan cream

DEEP FRIED BRIE 8.75
With a honey & fig jam

SUNDRIED TOMATO SCOTCH EGG 8.75
Sundried tomato & sausage meat scotch egg with roasted red peppers & chilli jam

SLICED STEAK 14.00
8oz rump steak with pico de gallo & a chilli & peanut cavolo nero
Pairs well with our "Henri Ehrhart Pinot Gris"

ROASTED MINI JACKET POTATOES 7.50
With smoked Applewood cheddar, chilli jam & herb crust

BATTERED FISH STRIPS 9.00
With crushed pea puree and lemon
Pairs well with our "Lua Nova Vinho Verde"

SLOW COOKED CARAMELISED ONION RISOTTO POT 9.00
With a cheddar & herb crust
Pairs well with our "Boschetta Gavi di Gavi"

CHICKEN SATAY SKEWERS 9.00
With a sweet chilli dressing & grilled limes

SAUCES & ACCOMPANIMENTS 2.00
Peppercorn sauce, Harrogate Blue Cheese Sauce, Garlic Confit Butter, Red Wine Sauce

SOCIAL SHARERS

(FROM 12:00 - 22:00)

THE SOCIAL SHARER 28.00
A selection of halloumi fries, tempura prawns, sundried tomato scotch egg, chicken satay skewers, crispy chilli beef, skinny fries, onion rings, garlic bread & dips

LOADED NACHOS 9.50
Tortilla chips topped with salsa, sour cream, guacamole, red peppers & melted cheese.
Add chilli beef +3.50

LOADED SKINNY FRIES
Chilli Beef & Sour Cream 12.50
Blue Cheese & Chilli Jam 12.75
Add bacon +1.50

THE SOCIAL CHEESE BOARD
Five Cheeses served with crackers, fruits & chutney 14.00
Seven cheeses served with crackers, fruit & chutney 17.00

SIDES

ANY 3 FOR 12.00

HAND-CUT CHUNKY CHIPS 4.50

SKINNY FRIES 4.50

CHEESY MASH 4.50

BEER BATTERED ONION RINGS 4.50

HOUSE SALAD 4.50

ROCKET & SHAVED PARMESAN SALAD 4.50

GARLIC NEW POTATOES 4.50

Many of our dishes can be adapted to suit a range of dietary requirements.
Please ask your server for dietary versions of our menu.

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Please ask your server for dietary versions of our menu.

SOCIAL & LOUNGE

BY ATE O'CLOCK

BAR SNACKS

RED ONION MARMALADE HUMMUS & SALTED TORTILLA CHIPS	4.50
MARINATED OLIVES	4.50
NUT MIX (Please ask your server for todays selection)	4.50

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

100% of which will be distributed amongst the staff working here today.

Please always inform your server of any allergies before placing an order, as not all ingredients can be listed. Detailed allergen information is available upon request.

We cannot guarantee the total absence of allergens in our dishes. Fish may contain bones. Olives may contain stones.

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