

# THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

2 courses - £25 | 3 courses - £30

(Excludes chef specials)

## STARTERS

<b>SOUP OF THE DAY</b> £7	<b>SCOTCH BONNET BITES</b> £8	<b>MINI ROWIE STACK</b> £8
Served with a toasted Sourdough roll & Edinburgh Salted Butter (VGA, GFA)	Crispy chicken chunks smothered in scotch bonnet chilli sauce with a sour cream drizzle (DF, GFA)	Mini Rowie stack with slow cooked scotch beef brisket & a 3 cheese sauce
<b>TRADITIONAL CULLEN SKINK</b> £9	<b>CHICKEN &amp; HAGGIS SPRING ROLL</b> £8	<b>BEETROOT FALAFEL</b> £8
Scottish Smoked Haddock, leeks & potatoes in a cream chowder. Served with an Aberdeen buttery & Edinburgh salted Butter (GFA)	Pulled Chicken & Haggis Spring roll with a whisky wholegrain mayo (DF)	Beetroot falafel mint and cucumber puree micro rocket naan crumb (VGN, GFA, DF)
<b>WHISKY CURED SALMON</b> £9	<b>CRAB ARANCINI</b> £8	
Whisky cured Scottish salmon with a micro shoot mix, lemon gel & radish sticks (DF)	Crab arancini with saffron aioli and micro coriander (GF, DF)	

## MAINS

<b>HIGHLANDER PIE</b> £19
Haggis neeps and tatties pie! Slow cooked shin of beef, cubed potatoes and neeps with a creamy haggis gravy & a flaky puff pastry
<b>THE NEW ATRIUM BURGER</b> £18
6oz Aberdeen Angus burger topped with pulled Scotch Beef Brisket, pickled red onion, gherkin mayo, Monterey Jack cheese, gem lettuce & sliced beef tomato in a brioche bun. With Asian slaw & skin-on fries (DF, GFA)
<b>BUTTERMILK CHICKEN THIGH</b> £18
<b>BURGER</b>
Buttermilk chicken thigh with streaky smoked bacon, smoky BBQ sauce, gem lettuce, beef tomato in a brioche bun. With Asian slaw & skin-on fries (DFA)
<b>VENISON RAGU FUSILLI LUNGHI</b> £18
Fusilli Lunghi pasta cooked al dente, rich venison ragu, Black Pudding & Haggis crumb topped with smoked cheddar. Served with a garlic ciabatta (DFA)
<b>GNOCCHI</b> £18
Gnocchi in a Mojito Syrup with creamed peas and roasted butternut squash (VGN, DF, GF)

## DESSERTS

<b>CRANACHAN PANNA COTTA</b> £8.50
Smooth & creamy panna cotta with a raspberry layer & toasted honey granola (GF)
<b>STICKY TOFFEE PUDDING</b> £8.50
Served with Fudge Sauce & Mackie's Vanilla Ice Cream (GFA, DFA)
<b>S'MORES CHOCOLATE BROWNIE</b> £8.50
Goey warm brownie with chocolate ganache, toasted marshmallows & vanilla ice cream
<b>VANILLA CHEESECAKE DOME</b> £8.50
Dome shaped vanilla cheesecake with a gin & berry compote (GFA)

## CHEF'S SPECIALS

<b>CHICKEN SUPREME</b> £23
Pan seared chicken supreme, stuffed with garlic & wild mushroom duxelles served with clapshot mash, seasonal vegetables & a thyme jus (GF, DFA)
<b>SEABASS</b> £23
Pan seared Seabass with caper and sage butter, sautéed potatoes and seasonal veg (GF, DF)
<b>WHISKY INFUSED PORK BELLY</b> £24
Pressed Scottish Pork Belly slowly braised in Glenmorangie Single Malt Whisky with braised savoy cabbage, a cider reduction, textures of apple, pork crackling & fondant potato (DF)
<b>RACK OF SCOTCH LAMB</b> £26
Rack of herb crusted scotch lamb with fondant potato, seasonal veg & an Elderberry jus (DF, GF)
<b>SCOTTISH RIB-EYE STEAK</b> £28
8oz prime Rib-Eye with roasted portobello mushroom, beef tomato, beer-battered onions rings & skin-on-fries. (GFA) Surf & Turf? Add Garlic Prawns for £4 Add Sauce - Peppercorn / Garlic Butter / Diane (+ £3.5 SUPP)

<b>FISH &amp; CHIPS</b> £18
Beer-battered or panko breaded North Sea Haddock served with skin-on-fries, garden peas, tartare sauce & a charred lemon (GFA, DFA)
<b>CHICKEN, BEEF OR VEGETABLE</b> £19
<b>SIZZLING FAJITAS</b>
Marinated in Cajun spices, fresh garlic, Fajita seasoning & lime. Served with salsa, sour cream, guacamole, grated cheese & flour tortilla wraps (GFA, VGA, DFA)
<b>WHOLETAIL SCAMPI</b> £18
Scottish Scampi served with skin-on-fries, garden peas, Tartare sauce & a charred lemon
<b>MAC &amp; CHEESE</b> £16
Macaroni in a creamy cheddar sauce, topped with melted cheddar cheese, served with skin-on-fries (V) ADD Haggis / Bacon / Black Pudding / Chorizo- £2

## SUNDAY ROAST SPECIAL

A traditional roast served all day Sunday from 12 noon

## SIDES

<b>MARS BAR SUNDAE</b> £8.50	<b>BEER-BATTERED ONION RINGS</b> £4.5
Mars bar pieces, warm chocolate sauce, salted caramel ice cream & chocolate shavings topped with whipped cream	<b>SKIN-ON FRIES</b> £4.5
<b>CHAMPAGNE POACHED PEAR</b> £8.50	<b>TRUFFLE &amp; PARMESAN FRIES</b> £5.5
Champagne poached pear with plum gel & blood orange sorbet (GF, VGN, DF)	<b>SEASONAL VEG</b> £4
<b>MINI SCOTTISH CHEESE BOARD</b> £10	<b>MAC &amp; CHEESE</b> £5
Blue murder blue cheese, Mull cheddar, Camembert wedge, Chive cheddar, artisan biscuits, onion chutney & frozen grapes	<b>HOUSE SLAW</b> £4
	<b>WHISKY &amp; PEPPERCORN SAUCE</b> £3.5
	<b>GARLIC BUTTER SAUCE</b> £3.5

Allergens - (GFA) Gluten Free available (GF) Gluten Free (V) Vegetarian (VG) Vegan (VGA) Vegan Available (DFA) Dairy Free Available