

THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

DRINKS LIST

DRAUGHT

	HALF PINT/PINT
Tennents	£4.75/£2.50
Birra Moretti	£6/£3
Beavertown Neck Oil	£6.50/£3.20
Beavertown Gamma Ray	£6.75/£3.30
Inch's Apple Cider	£4.95/£2.50
Guinness	£6/£3

BOTTLED BEER

Corona	£4.75
Peroni	£4.75
Peroni Gluten Free	£5
Brewtoon Trawlerman	£6
Brewtoon Mango Unchained	£6
Brewtoon Weekend Hooker	£6
Deuchars IPA	£5.90
Guest beer - ask your server about our guest beer	

CIDER

Thistly Cross (500ml)	£5.50
Thistly Cross flavour (330ml)	£5.50
Old Mout (440 ml)	£5.50

MALT WHISKY

Aberlour 12	£5.50
Glenfiddich 12	£5.50
Glenfiddich 15	£7.50
Glenmorangie 10	£5.50
Highland Park 12	£5.50
Highland Park 18	£15.50
Balvenie 12	£6.50
Balvenie 14	£8.50
Glenlivet	£5.50
Laphroaig 10	£6
Jura 10	£5.50
Jura 14	£6.50
Aberfeldy 12	£5.50

GIN

Caorunn (Scottish Highlands)	£4.40
GHQ (Aberdeenshire)	£4.30
Isle of Harris	£6.95
Rock Rose (Scottish Highlands)	£5.50
Brockmans	£4.75
Hendricks (Ayrshire)	£4.75
Hendricks Flora Adora (Ayrshire)	£4.75
Hendricks Neptune (Ayrshire)	£4.65
Boe Violet (Stirling)	£4.30
Boe Passionfruit (Stirling)	£4.30
Ava Blink (Aberdeenshire)	£4.90
Tanqueray	£4.30
Tanqueray Savilla	£4.30
Gordons	£4
Gordons Pink	£4
Whitley Neill (Ask server for flavours)	£4.50

VODKA

Smirnoff	£4
GHQ (Aberdeenshire)	£4.30
Grey Goose	£5.50
Ciroc	£5
Ciroc Lemon	£5.50
Ciroc Pineapple	£5.50
Absolut	£4
Absolut Berry	£4
Absolut Passionfruit	£4.30

RUM

Ron Cabezon (Aberdeenshire)	£4
House of Elrick Dark (Aberdeenshire)	£4.75
House of Elrick Spiced (Aberdeenshire)	£4.75
Captain Morgans Spiced	£4
Doorlys	£4.50
Bacardi	£4
Havana Club 3-year-old	£4.30
Havana Club 7-year-old	£4.60
Kraken	£4.30
Kraken Coffee	£4.30
GHQ (Aberdeenshire)	£4.30

BRANDY

Courvoisier	£4.90
Hennessy	£4.90

TEQUILA

El Jimador Blanco	£4.30
El Jimador Reposado	£4.30
Tequila Rose	£3.50

MISCELLANEOUS SPIRITS

Baileys (50ml)	£4.25
Tia Maria	£4
Disaronno	£4.30
Cointreau	£4
Drambuie	£4.20
Sambuca	£3.95
Sambuca Black	£3.95
Limoncello	£4.30
Southern Comfort	£4.20

HOT DRINKS

Espresso	£3.50
Double Espresso	£3.95
Latte	£3.50
Cappuccino	£3.50
Macchiato	£3.50
Mocha	£3.50
Americano	£3.50
Tea (Various flavours available)	£2.50
Syrups (various flavours available)	50p

LIQUEUR COFFEE

Garlic (Monkey Shoulder)	£7
Irish (Jameson)	£7
Calypso (Tia Maria)	£7
French (Brandy)	£7
Italian (Disaronno)	£7
Baileys Latte (50ml Baileys)	£7

LOW & NO

Peroni Libra	£4
Moretti 0	£4
Punk AF	£4
Old Mour Raspberry & pineapple	£4.40
Gordons 0%	£3.95
Whitley Neill Raspberry 0%	£3.95
Whitley Neill Rhubarb & Ginger 0%	£3.95

BARTENDERS FAVOURITES

Long Vodka - Smirnoff, Lime cordial, Lemonade
& Angostura bitters
Rhubarb & Ginger Whitley Neill Gin With
Ginger Ale

SOFT DRINKS (330ML)

Coca Cola	£3.25
Diet Coke	£3.25
Coke Zero	£3.25
Irn-Bru	£3.25
Irn-Bru sugar free	£3.25
Sprite zero	£3.25
Fanta	£3.25
Appletiser	£4

SOFT DRINKS (Draught)

	HALF PINT/PINT
Coke	£3.50 / £2.10
Diet Coke	£3.50 / £2.10
Lemonade	£3.50 / £2.10

MIXERS (200ml)

Schweppes Tonic	£2.95
Schweppes Slimline Tonic	£2.95
Ginger Ale	£2.95
Ginger Beer	£2.95
Orange Juice	£2.95
Tomato Juice	£2.95
Fever Tree Mediterranean Tonic	£3

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COCKTAIL MENU - £9.25

THE ATRIUM BRAMBLE

Brockmans Gin shaken with sweetened lemon juice, topped with Creme De Mure & finished off with a spot of prosecco

Non alcoholic available

ESPRESSO MARTINI

Vodka, Tia Maria, vanilla syrup & espresso

STRAWBERRY DAIQUIRI

Rum, lime juice, Strawberry puree & sugar syrup.

Variants' also available - ask your server

Non alcoholic available

FLORA DORA

Flora Dora Hendricks Gin, raspberry syrup, fresh lime & topped with ginger ale

Non alcoholic available

THE SPRITZ

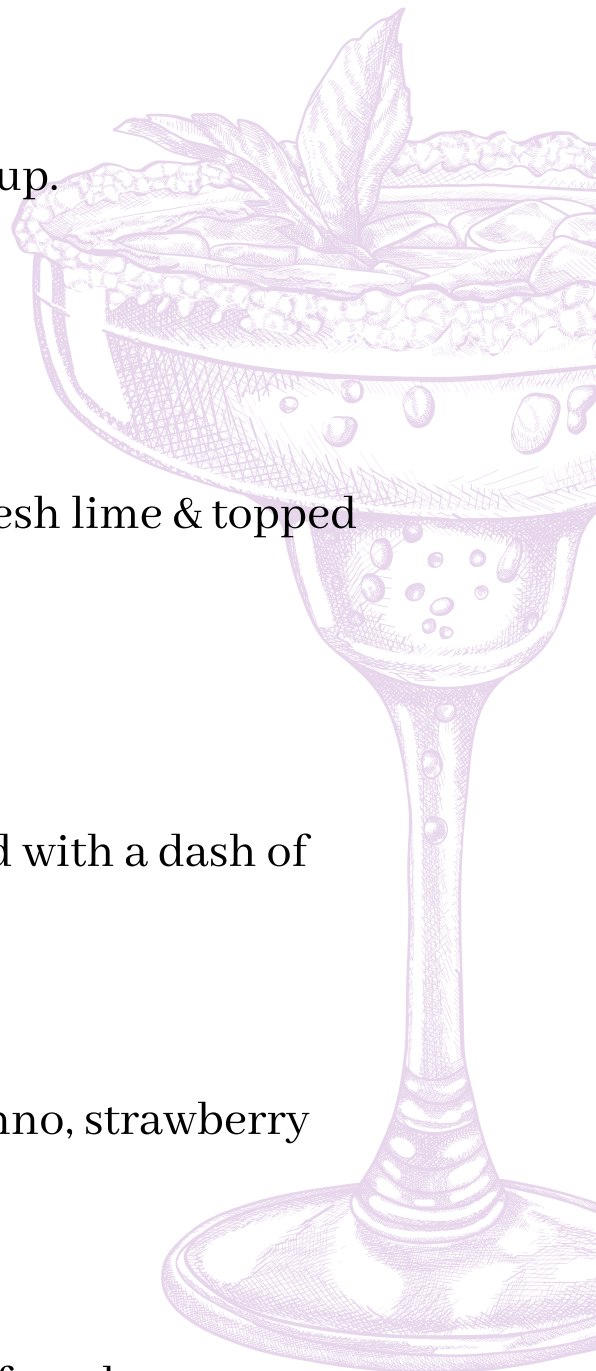
Classic Aperol or Limoncello, prosecco topped with a dash of soda

STRAWBERRY SHORTCAKE

A sweet dessert cocktail. Tequila Rose, Disaronno, strawberry puree & cream

COCKTAIL OF THE WEEK

Check the screen or ask your server. Try one of our house creations developed by our top bartenders



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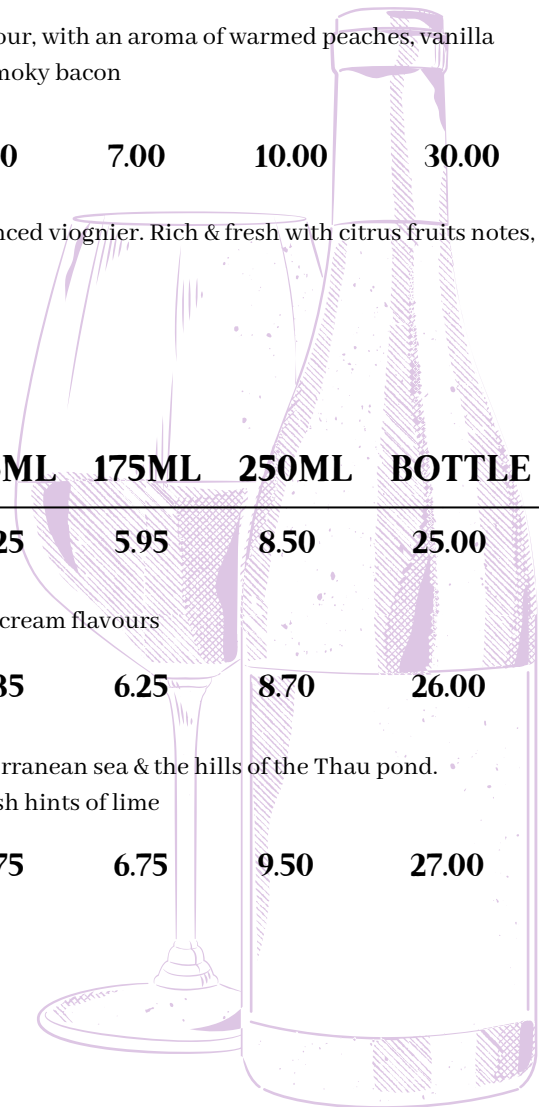
WINE LIST

WHITE

	125ML	175ML	250ML	BOTTLE
QUIRKY BIRD CHENIN BLANC <i>(South African) 12.5% V</i> This Quirky Bird is frity with masses of ripe apple & pear flavours, & has a refreshing, lively finish,	4.25	5.95	8.50	25.00
SAN ANDRES CHARDONNAY <i>(Chile) 12.5% V</i> A clean crisp & elegant Chardonnay with tropical & grassy notes. Intense tropical flavours of pineapple & honey with a burst of citrus fruit	4.35	6.25	8.70	26.00
PREVIATA PINOT GRIGIO <i>(Italy) 12% V</i> Crisp & fruity with crunchy fruit, citrusy acidity & a long, refreshing finish	4.75	6.75	9.50	27.00
PATERSON'S GROVE SAUVIGNON BLANC <i>(New Zealand) 12%</i> Vibrant Sauvignon Blanc from Marlborough region of New Zealand's South Island. Powerful & aromatic: zesty gooseberry & passion fruit flavours with bright acidity	4.90	6.85	9.75	28.00
GREASY FINGERS BUTTERY CHARDONNAY <i>(Australia) 13.5%</i> Greasy Fingers Chardonnay is generous & flavoursome Aussie favourite. Pale straw in colour, with an aroma of warmed peaches, vanilla custard & cinnamon spice. A generous palate of peach crumble, toasted marshmallow & smoky bacon	4.90	9.45	9.80	29.00
LA BAUME SAINT-PAUL VIOGNIER <i>(France) 12.5%</i> This white wine is made using modern winemaking techniques to ensure a perfectly balanced viognier. Rich & fresh with citrus fruits notes, peach & apricot. Very well balanced with a nice fresh & lightly spiced length	5.00	7.00	10.00	30.00

ROSE

	125ML	175ML	250ML	BOTTLE
HIGHBRIDGE WHITE ZINFANDEL <i>(California) 10.5% V</i> Juicy & refreshing, this White Zinfandel is packed with delicious Strawberry, Raspberry & cream flavours	4.25	5.95	8.50	25.00
CALVET ROSE <i>(France) 12.5% V</i> Calvet Cap D'Agde Cotes de Thau is made from selected grapes grown between the Mediterranean sea & the hills of the Thau pond. Reflecting a unique terroir, this vibrant Rose presents intense notes of grapefruit with fresh hints of lime	4.35	6.25	8.70	26.00
PREVIATA PINOT BLUSH <i>(Italy) 12% V</i> Crisp & fruity with crunchy fruit, citrusy acidity & a long, refreshing finis	4.75	6.75	9.50	27.00



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WINE LIST

RED

	125ML	175ML	250ML	BOTTLE
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QUIRKY BIRD MERLOT	4.25	5.95	8.50	25.00
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(South African) 10.5% V

This Quirky Bird is rich & Elegant with intense plum & dark cherry fruit flavours & has a toast oak finish

SAN ANDRES CABERNET SAUVIGNON	4.35	6.25	8.70	26.00
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(Chile) 12.5% V

A soft, mellow Cabernet Sauvignon with dark fruit aromas. Ripe, fruity flavours of blackcurrant & plum with a delicate hint of spice

PREVIATA SANGIOVESE	4.75	6.75	9.50	27.00
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(Italy)

Soft & supple red wine with lovely aromas of red cherries, raspberry, hints of spice and smooth tannins. Ideal with soup, pasta & meat dishes

LOS PICOS MALBEC	4.90	6.85	9.75	28.00
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(Italy)

This elegant Malbec is complex with blackberry & blueberry flavours with hints of peppery spice & distinct cocoa notes

GREASY FINGERS LUSCIOUS RED	4.90	9.45	9.80	29.00
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(Australia) 13.5%

Greasy Fingers makes any indulgence as good as it can be with this utterly moreish blend of Shiraz & Grenache.

UNDIVIDED PINOT NIOIR	5.00	7.00	10.00	30.00
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(France) 12.5%

Undivided Pinot Noir is an outstanding wine that reveals a very intense ruby red colour. It presents pleasant aromas of small red fruits, spices & vanilla.

CHAMPAGNE & FIZZ

	125ML	BOTTLE
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PROSECCO VINO SPUMANTE	5.95	35.00
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(Italy) 10.5%

It has delicate white stone fruit & lemon flavours & fine bubbles

PROSECCO ROSE	5.95	35.00
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(Italy) 10.5%

A refreshing Prosecco Rose with delicious notes of citrus, rose & Strawberry

PAUL LANGIER	80.00
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(France) 12.5%

Paul Langier is a stylish brut Champagne offering ripe fruit notes with a classic biscuity finish

LANSON LE BLACK CREATION	99.00
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(France) 12.5%

This, the 257th blend, predominantly uses wine from the 2017 vintage, which produced Chardonnay with marked freshness, intensely fruit Pinot Noir, & notably supple Pinot Meunier. It's then aged for four years before release to dial up the complexity. You'll find it rich yet elegant with ripe citrus & orchard-fruit flavours, plus notes of brioche & dried fruits

