THE ATRIUM

SCOTTISH CUISINE - RESTAURANT -

£9

2 COURSES £26 3 COURSES £31



Tripadvisor

Travellers

(Excludes chef specials)

£19.5

STARTERS

SOUP OF THE DAY £7.5 Served with a toasted sourdough roll & Edinburgh salted butter (GFA, VGA)

CULLEN SKINK £9.5

Scottish Smoked Haddock, leeks & potatoes in a cream chowder. Served with an Aberdeen buttery & Edinburgh salted Butter (CFA)

CHICKEN & HAGGIS MEATBALLS

Chicken bound with haggis baked in a creamy peppercorn sauce topped with Scottish smoked cheddar, with a crusty sourdough roll

CROQUETTES £9.5

Scotch pulled beef, mash and black pudding croquette with a crispy golden coating, port glaze (DF)

KOREAN CHICKEN BITES £9

Crispy chicken chunks, coated with a spicy Korean sauce, mixed chillis and spring onion, mixed sesame seeds (GFA, DF)

PICKLED NOODLE SALAD £8.5

Pickled carrot, cucumber & courgette noodles on a bed of curried cauliflower puree (GF, DF, VG)

TATTIE SCONE STACK £9.5

Spicy Lorne sausage layered between Scottish favourite tattie scones, with a Buckfast and brown sauce dip

GOATS CHEESE AND BEETS £9

Goats cheese on a bed of micro herbs topped with a trio of beetroot salsa (GF, V)

SIDES

BEER-BATTERED ONION RINGS	£4.5
SKIN-ON-FRIES	£4.5
TRUFFLE & PARMESAN FRIES	£5.5
SMOKED SALT & ROSEMARY FRIES	£5
SEASONAL VEG	£4
MAC & CHEESE	£5
HOUSE SLAW	£4
WHISKY & PEPPERCORN SAUCE	£3.5
GARLIC BUTTER SAUCE	£3.5

Allergens:

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

WIFI: ScottishCuisine2023

PEPPERCORN & OBAN WHISKY PIE

Slow braised shin of beef in Oban whisky and peppercorns with a rich gravy. Choose from fries or roast potatoes

TANDOORI CHICKEN £19 **BURGER**

Chicken thigh in tandoori marinade, gem lettuce, crushed poppadom's, mango chutney. Served with skin on fries. (DF, GFA)

CHICKPEA CURRY £18

Butternut squash, sweet potato, courgette and chickpea sweet curry, Jasmine rice, flat bread (VGA)

KING PRAWN SPAGHETTI £19

Tiger king prawns with chorizo in a rich tomato, white wine and mixed herb sauce, on a nest of extra-long spaghetti with a garlic ciabatta (DF, GFA, VA)

THE ATRIUM BURGER £18.5

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 (DFA, GFA)

FISH & CHIPS

£19

Beer-battered or panko breaded North Sea Haddock served with skin-on-fries, garden peas, tartare sauce & a charred lemon (GFA, DFA)

£19 CHICKEN, BEEF OR **VEGETABLE SIZZLING FAJITAS**

Marinated in Cajun spices, fresh garlic, Fajita seasoning & lime. Served with salsa, sour cream, guacamole, grated cheese & flour tortilla wraps (GFA, VGA, DFA)

WHOLETAIL SCAMPI

£18

Scottish Scampi served with skin-on-fries, garden peas, Tartare sauce & a charred lemon

MAC & CHEESE

£19

Macaroni in a creamy cheddar sauce, topped with a parmesan crust crumb, served with skin-on-fries (V)

£2 ADD: Haggis / Bacon / Black Pudding / Chorizo

SUNDAY ROAST SPECIAL

A traditional roast served all day Sunday from 12 noon

Vegan and vegetarian option available

CHEF SPECIALS=

HEATHER INFUSED BAKED COD

Heather infused baked cod, saffron risotto, courgette noodle, king prawn bisque (GF, DF)

PAN SEARED CHICKEN SUPREME

Pan seared chicken supreme, haggis mash, carrot puree, seasonal vegetables, skin crisp, (GFA, DFA)

SCOTTISH RIB-EYE STEAK

8oz prime Rib-Eye with roasted portobello mushroom, beef tomato, beer-battered onions rings & skin-on-fries. (GFA)

COINTREAU DUCK

£26

Confit duck leg, Cointreau jus, pommes anna, seasonal veg, citrus crisps, pickled lime gel (DF, GF)

MEAT TRIO

€24

£24

£29.5

£8.5

6oz fillet Scottish steak, lamb chop, port pulled brisket bon-bon, Hasselback potato, sautéed garlic and thyme wild mushrooms, marrow jus (GF, DF)

£29.5

Surf & Turf?

£4 ADD Garlic Prawns

£3.5 ADD Sauce:

Peppercorn / Garlic Butter / Diane

DESSERTS

TEACAKE SUNDAE £8.5

Chocolate sauce, vanilla ice cream, topped with a Tunnock's teacake and chocolate curls

APPLE GYOZA £8.5

Apple filled crispy gyoza served with vanilla ice cream, cinnamon dust and baby apple (DFA, V)

STICKY TOFFEE PUDDING £8.5

Served with Fudge Sauce & Mackie's Vanilla Ice Cream (GFA, DFA)

£8.5 CRÈME BRULEE

Toffee popcorn flavour crème brulee, topped with salted caramel popcorn (GF, V)

CHOCOLATE PISTACHIO £8.5 **DOME**

Pistachios bound in a dark chocolate ganache, white chocolate dipped strawberry, biscotti biscuit (GFA, V)

POACHED PEACH

Juicy peach poached in a Passoa liquor, champagne sorbet, lemon balm (VG, GF, DF)

SCOTTISH CHEESE BOARD

Blue murder blue cheese, Mull cheddar, Camembert wedge, Chive cheddar, artisan biscuits, onion chutney & frozen grapes (CFA,V)