

THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

2 COURSES £26

3 COURSES £31

(Excludes chef specials)

WIFI PASSWORD:
ScottishCuisine2023

Tripadvisor
Travellers'
Choice Awards
Best of the Best



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 (GFA)

IRN BRU CHICKEN WINGS £9

Succulent chicken wings marinated in an Irn Bru glaze with our own homemade Irn-Bru dip (GF, DF)

STOVIE BON BONS £9

Traditional meaty stovie bon bons with a beetroot glaze on a mini oatcake (GF, DF, VGA)

HOISIN PORK BELLY BITES £9

Slow roasted pork belly in hoisin sauce with crispy Pak-choi & a sesame oil dressing (DF)

TIGER PRAWNS £9.5

Whole tiger prawns marinated in chimichurri & served with artisan bread (GF, DF)

BLACK PUDDING & CHORIZO £8.5

Slices of Stornoway black pudding & chorizo on a bed of rocket leaves with Laphroaig Whisky mayo drizzle (DF)

BRUSCHETTA £8.5

Heritage cherry tomato chutney on top of garlic toast with a balsamic glaze & micro herbs (GFA, DF, V, VG)

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

MAINS

FIERCE IPA STEAK PIE £19

Slow-cooked steak in a Fierce IPA gravy topped with pastry. Served with skin on fries or beef dripping roast potatoes & seasonal vegetables

CAULIFLOWER STEAK £18

Tikka marinated cauliflower steak, curried cauliflower puree, cumin buttered sauté potatoes & seasonal greens (GF, DF, V, VGN)

CRAYFISH MAFALDA CORTA PASTA £19

Crayfish tails, Mussel meat & Mafalda Corta pasta coated in a langoustine chowder cream, pea dust & garlic bread (GFA)

MEXICAN CHICKEN BURGER £18

Lime, garlic and coriander marinated chicken thigh with salsa, guacamole, gem lettuce all served in a brioche bun (GFA, DFA)

LIME, GARLIC & CORIANDER £16

CHICKEN SALAD

Marinated & Pulled chicken on a bed of tossed salad leaves, pickled red onion, baby tomatoes, cucumber & carrot shavings with Chef's house dressing (GF, DF)

CAJUN SCOTTISH SALMON SALAD £16

Baked Cajun salmon on a bed of tossed salad leaves, baby potatoes, pickled red onion, cucumber & carrot ribbons with a lime mayo dressing (DF, GF)

CHEF SPECIALS

CAJUN SCOTTISH SALMON £25.5

Baked Cajun salmon, marrowfat creamed pea gnocchi, breaded scallops & coral tuille (GF, DF)

CHICKEN OLIVE £24

Chicken stuffed with haggis and mealie. Served with mash, seasonal vegetables & a Tennent's gravy (DFA)

VENISON FILLET £28.5

Venison fillet served pink, fondant potato, celeriac puree, root crisps & seasonal veg with a Port & wild berry jus (GF, DF)

VEAL ROULADE £27.5

Veal Roulade stuffed with Mushroom Duxelles with Red Wine jus, fondant potato, braised sweetheart cabbage & baby turnips (GF, DF)

SCOTTISH RIB-EYE STEAK £30

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

Surf & Turf?

£4 ADD Garlic Prawns

£3.5 ADD Sauce:

Peppercorn / Garlic Butter / Diane

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)

CHICKEN, BEEF OR VEGETABLE SIZZLING FAJITAS £19

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 £17

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

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)

SUNDAY ROAST SPECIAL £19

A traditional roast served all day Sunday from 12 noon

Vegan and vegetarian option available

DESSERTS

CHOCOLATE & CHERRY BROWNIE £8.5

Dark chocolate & cherry brownie smothered in chocolate sauce with vanilla ice cream (V)

SUMMER PAVLOVA £8.5

Mango, pineapple & passion fruit compote with Chantilly cream in a meringue nest (GF, V)

STICKY TOFFEE PUDDING £8.5

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

SHORTBREAD SUNDAE £8.5

Tablet ice cream, warm toffee sauce, short bread pieces, whipped cream & chocolate curls

JELLY & ICE CREAM £8.5

Ginger ice cream, gin macerated rhubarb, rhubarb jelly cubes (GF, DFA, V)

APRICOT TARTE TATIN £8.5

Sweet & sticky apricots baked with vegan puff pastry, vanilla ice cream & salted caramel sauce (V, VG)