

THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

BAH HUMBUG

menu

2 COURSE £35

3 COURSE £40

Starters

PHEASANT BROTH

Traditional Scotch broth with a shredded pheasant garnish & served with a warm roll and Edinburgh salted butter (VA, VGA)

CHICKEN AND CRANBERRY PARCEL

Pulled chicken & lightly spiced cranberry wrapped in filo pastry, served on a bed of rocket leaves with a truffle balsamic drizzle (DF)

FESTIVE SPICED RIBBON SALAD

A mix of carrots, cucumber, courgette, parsnip, fennel, soaked in a winter spice pickle liquor, beetroot caviar & mixed herb salad (V, VG, DF, GF)

CULLEN SKINK ARANCINI

Smoked Haddock Risotto Arancini, served with a jug of smoked chowder cream (GF, DFA, VGA)

BLOODY MARY PRAWN COCKTAIL

King prawns bound in a Bloody Mary cocktail sauce on a gem lettuce boat. Garnished with cherry tomatoes, cucumber ribbons, hot smoked salmon flakes & paprika oil. Served with a brown bread wedge and Edinburgh Salted Butter (GFA, DFA)

BLAGGIS BON BONS

Haggis & black pudding in a crispy golden crumb, served with a creamy chorizo sauce (VA, VGA)

Mains

STEAK AND BUCKFAST PIE

12 hour cooked in guinness shin of beef, diced neeps and carrots, seasonal vegetables, with skin on fries or duck fat roasted potatoes

FISH AND CHIPS

Breaded or battered fillet of north sea haddock, with skin on fries, peas, tartar sauce and charred lemon wedge (GFA)

MAC AND CHEESE

Macaroni shells bound in creamy cheese sauce, baked with a crusty cheese topping served with skin on fries (V)

ADD: Pigs N Blankets or Mealie

SCAMPI

Wholetail scampi with skin on fries, peas, tartar sauce and charred lemon wedge

ATRIUM BURGER

Aberdeen angus steak burger topped with haggis, black pudding, beef tomato, gem lettuce, crispy onions, peppercorn sauce, served in a brioche bun with house slaw and skin on fries (GFA)

VEGAN MEAT FREE BURGER

Meat free burger, beef tomato, gem lettuce, crispy onions, served in a vegan brioche bun with skin on fries (GFA)

Desserts

BREAD AND BUTTERY PUDDING

Aberdeen butteries covered in a fresh custard & whisky honey anglaise, served with pouring cream (V)

STICKY TOFFEE PUDDING

Warm sticky toffee sponge covered in a cinnamon butterscotch sauce with pouring cream (VGA, DFA, GFA, V)

BLACKCURRANT SLICE

Blackcurrant mousse on a biscuit base with a mixed spiced berry compote (GF, VG, V)

CHOCOLATE DELICE

Rich dark chocolate delice, white chocolate whipped cream, chocolate curls & a pistachio drizzle (GF, V)

TRADITIONAL XMAS PUDDING

Traditional Christmas pudding served with a brandy sauce & garnished with red berries (VGA, DFA, GFA, V)

BANOFFEE PIE

Crumbly biscuit base with sweet toffee, banana slices & a thick layer of whipped cream with red berries & salted caramel drizzle (V)

Allergens:

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