

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)

CHICKEN & HAGGIS DUMPLINGS £9

A fusion of chicken & haggis wrapped in soft dumpling pastry, gently steamed and served in a fragrant roast chicken broth with spring onions (DF)

KING PRAWN TERRINE £9.5

King prawns with roasted garlic, dill & leek, pressed into a light terrine, accompanied by cucumber ribbons, lemon drizzle & mini oatcakes (DF/GF)

CORNEBEEF HASH £9

Shredded potato & corned beef, pan-fried into a crisp rösti, finished with a baked bean & tomato smear (GF/DF)

CONFIT DUCK SPRING ROLL £9

Pulled confit duck leg with spiced Puy lentils, wrapped in crisp filo pastry and served with a fragrant plum & elderflower dipping sauce (DF)

WHIPPED GOATS CHEESE £8.5

A bed of light whipped goat's cheese topped with harissa roasted aubergine, vine cherry tomatoes & pomegranate seeds. (GF/V)

ROASTED FENNEL £8.5

Oven-roasted fennel paired with butternut squash purée, finished with basil caviar & micro shoots. (DF/GF/V/VGN)

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

MAINS

BEEFY BUCKFAST PIE £19

Shin of Scotch beef slowly braised in Buckfast Tonic Wine, pearl onions, neeps & carrots topped with puff pastry. Served with beef dripping roast potatoes or skin-on fries & seasonal vegetables

KATSU CHICKEN CURRY £19

Golden panko-crumbed chicken breast, served over rice with lashings of aromatic katsu curry sauce, garnished with spring onion, sesame seeds & chilli. (GF/DF/VA)

BUTTERNUT SQUASH PITHIVIER £19

Roasted butternut squash encased in golden flaky puff pastry, served with roasted black garlic mash, seasonal vegetables & a rich pearl onion gravy (GF/DF/V/VGN)

KATSU CHICKEN BURGER £19

Crispy panko-crumb chicken breast layered with katsu curry mayo, fresh gem lettuce, beef tomato & pickled red onion in a toasted brioche bun. Served with skin-on fries & Asian slaw. (GFA/DF)

CREAMY TOMATO & SAUSAGE SPAGHETTI £19

A modern fusion of Italian and Scottish flavours. Al dente tri-colour spaghetti with a creamy tomato & special Italian sausage, topped with haggis crumb & served with garlic truffle bread

CHEF SPECIALS

ROAST CHICKEN SUPREME £25.5

Tender Buchan chicken breast, oven roasted and served with a hearty chorizo & corn fricassee, seasonal tenderstem broccoli, & golden dauphinoise potato (GF)

HERB CRUSTED COD £25.5

Locally sourced cod fillet with an aromatic herb crust, complemented by sautéed potatoes, seasonal greens & a silky caper Beurre Blanc (GF)

SCOTCH LAMB FILLET £30

Pan-seared, premium Scotch lamb fillet (served pink) & paired with rosemary garlic parmentier potatoes, kallettes, seasonal vegetables & a rich shallot & red wine jus (GF/DF)

PORT BRAISED BEEF CHEEKS £28

Slow cooked Scotch beef cheeks, braised in port and paired with horseradish pommes purée, crispy black pudding bon-bon, seasonal vegetables & a velvety port jus (GFA)

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

APPLE & BLACKBERRY CRUMBLE £8.5

Warm stewed apple & blackberry with a buttery shortbread crumble topping, served with custard or ice cream +£1.50 for both (DFA)

WHITE CHOCOLATE RICE PUDDING £8.5

Baked rice pudding infused with white chocolate, served with autumn berry compote, crunchy granola & lemon balm (GFA)

STICKY TOFFEE PUDDING £8.5

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

CRANACHAN SUNDAY £8.5

Mackie's vanilla ice cream with sweet raspberry coulis, whisky & honey syrup, whipped cream, toasted oats & fresh raspberries (GFA)

CINNAMON & HAZLENUT PARFAIT £8.5

Cinnamon & hazelnut parfait with rhubarb compote, raspberry coulis & fresh lemon balm (GF)

PINA COLADA PANNA COTTA £8

Creamy coconut panna cotta with caramelised rum soaked pineapple and a crisp lime & ginger shortbread (GF/DF/V/VGN)

Allergens:

(GFA) Gluten Free available (GF) Gluten Free

(V) Vegetarian (VG) Vegan (VGA) Vegan

Available (DFA) Dairy Free Available