

# THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

# BAH HUMBUG

*menu*

**2 COURSE £26**

**3 COURSE £31**

## 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

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

### SCAMPI

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

### 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

### FISH AND CHIPS

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

### 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