

THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

Tripadvisor
Travellers'
Choice Awards



2 COURSES £26 | 3 COURSES £31

EXCLUDES CHEF SPECIALS

STARTERS

SOUP OF THE DAY £7.50

Freshly made soup served with a toasted sourdough roll & Edinburgh salted butter. (GFA, VGA, DFA)

BEEF EN CROUTE £9.50

Slow braised Scotch brisket cooked with port, garlic and thyme, wild mushrooms encased in golden flaky puff pastry, finished with a rich beef jus. (DF)

CULLEN SKINK £9.50

Scottish smoked haddock, leeks and potatoes in a rich cream chowder. Served with an Aberdeen buttery and Edinburgh salted butter. (GFA)

SCOTCH BONNET CHICKEN SKEWERS £9

Tender chicken fillets marinated in our housemade Scotch bonnet chilli sauce, finished with a drizzle of sour cream. (GF, DFA)

FISH CAKES £9.50

Hot smoked salmon bound in fluffy mashed tatties with fresh dill, coated in a golden crumb and served with a three cheese sauce. (GF, DFA)

LANGOUSTINES £10

Shell on langoustine tails poached with mussels in a white wine bisque cream sauce, served with toasted sourdough. (GFA)

PEPPERCORN CHICKEN TACO £9

Soft taco filled with pulled peppercorn chicken, finished with haggis crumb and peppercorn mayo.

VEGETABLE PAKORA £8.50

Medium-spiced mixed vegetable pakoras served with mango chutney. (GF, DF, V, VGN)

MAINS

PULLED BEEF & BLACK PUDDING PIE £19

Slow-cooked pulled Scotch beef & black pudding with pearl onions, neeps & carrots, encased in golden pastry and served with roast potatoes or skin-on fries, seasonal vegetables and a jug of rich gravy. (DF)

VENISON LINGUINE £19

Minced Scottish venison cooked in a rich tomato and tarragon sauce, tossed through linguine pasta and finished with parmesan crumb. Served with garlic bread. (DFA, GFA)

SIZZLING FAJITAS £19

Chicken, or vegetable sizzling fajitas, marinated in Cajun spices, fresh garlic, fajita seasoning and lime. Served with salsa, sour cream, guacamole, grated cheese and flour tortilla wraps. (GFA, VGA, DFA)

SCOTTISH SCAMPI £18

Whole tail scampi with skin on fries, peas, tartare sauce and a charred lemon wedge.

KOREAN CHICKEN BURGER £19

Spicy Korean-marinated chicken breast, finished with spring onions and toasted sesame seeds, served in a toasted brioche bun with gem lettuce and beef tomato. Accompanied by skin-on fries and a crisp Asian slaw. (GFA, DF)

MAC & CHEESE £18

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

ADD Haggis / Bacon / Black pudding £2

THE ATRIUM BURGER £18.50

Aberdeen Angus burger topped with pulled Scotch beef brisket, pickled red onion, gherkin mayo, Monterey Jack cheese, gem lettuce and sliced beef tomato in a brioche bun, served with Asian slaw and skin-on fries. (GFA, DFA)

FISH & CHIPS £19.50

Breaded or battered fillet of North Sea haddock, with skin-on fries, peas, tartare sauce and a charred lemon wedge. (GFA, DF)

WILD MUSHROOM & BLACK GARLIC RISOTTO £18

Creamy risotto with sautéed wild mushrooms, black garlic and slow-cooked jackfruit, finished with crisp parsnip straws. (GF, DF, V, VGN)

THAI GREEN CURRY £19

Vegetable or Chicken Thai green curry with crunchy veg and coconut-ginger sticky rice. (GF, DF, VGA, VA)

SUNDAY ROAST £19

Traditional roast served every Sunday from midday. Served with roast potatoes, mash potatoes, seasonal veg, skirrie, Yorkshire pudding and a rich gravy. (GFA, DFA, VGA, VA)

CHEF SPECIALS

DUO OF PORK £26

Pressed Fierce Beer pork belly with slow-cooked BBQ pulled pork mash, seasonal vegetables and rich pan gravy. (GF, DFA)

ROAST DUCK £28

Roasted duck breast with confit duck leg bon-bon, sweet potato mash, roasted celeriac purée, beetroot gel and rich red wine jus. (GF, DF)

CHICKEN SUPREME £26

Pan-seared chicken supreme served with sweet potato fondant, seasonal vegetables, sous-vide shallots and a silky red wine jus. (GF, DF)

SALMON £28

Pan-fried Scottish salmon served with parsnip and vanilla purée, garlic tenderstem broccoli and roasted fennel, finished with a light lemon butter sauce. (GF, DF)

SCOTTISH RIB-EYE STEAK £32

Prime 8oz Scotch rib-eye, dry-aged for depth of flavour and chargrilled to your liking. Served with roasted Portobello mushroom, vine-ripened beef tomato, beer-battered onion rings and skin-on fries. (GFA)

SURF AND TURF | Garlic Prawns £4

SAUCES | £3.50

Peppercorn • Garlic Butter • Diane

DESSERTS

BLACKCURRANT SLICE £8.50

Sweet blackcurrant mousse on a biscuit base with sharp berry coulis, dried Strawberry crumb and raspberry sorbet. (GF, DF, V, VGN)

TABLET CREME BRULEE £8.50

Rich baked vanilla custard with Scottish tablet pieces and caramelised sugar top, served with homemade shortbread. (GFA)

STICKY

TOFFEE PUDDING £8.50

Warm sticky toffee sponge served with rich toffee sauce and Mackie's vanilla ice cream. (GFA, VGA, DFA)

LEMON TART £8.50

Sweet shortcrust pastry filled with lemon curd, finished with dark chocolate drizzle, chocolate curls and raspberry sorbet.

CHOCOLATE BROWNIE £8.50

Rich dark chocolate and pistachio brownie served with salted caramel ice cream and chocolate drizzle.

HONEYCOMB SUNDAE £8.50

Mackie's honeycomb ice cream with salted caramel sauce, whipped cream and white chocolate curls. (GD)

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

MONKEY SHOULDER

£4.75

MONKEY SHOULDER OLD FASHIONED

£9.95

Allergens:

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