

# THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

2 COURSES £26 | 3 COURSES £31

Tripadvisor  
Travellers'  
Choice Awards



## 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, VGA)

### 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

Wholetail 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, skirlie, 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 bonbon, 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)

## SIDES

### MONKEY SHOULDER

£4.75

### MONKEY SHOULDER OLD FASHIONED

£9.95

### 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

### Allergens:

(GFA) Gluten Free available (GF) Gluten Free (V) Vegetarian (VGN) Vegan

(VGA) Vegan Available (DFA) Dairy Free Available