

THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

Tripadvisor
Travellers'
Choice Awards



MIDWEEK SOCIAL:
2 COURSES £25
3 COURSES £30
WEDNESDAYS ONLY

2 COURSES £27 | 3 COURSES £32

EXCLUDES CHEF SPECIALS

STARTERS

SOUP OF THE DAY £8

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

BUCKFAST PULLED PORK SPRING ROLL £9.50

Slow-cooked pork shoulder infused with Buckfast, wrapped in crisp spring roll pastry, served with hoisin-glazed bean sprouts

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)

CRISPY WHITEBAIT £10.95

Golden fried whitebait, micro herb salad, served with a smoked anchovy mayo (GF, DF)

TART TATIN £9.50

Caramelised golden beetroot & sweet potato on flaky vegan puff pastry, with a smooth fennel purée (DF, VG)

HALLOUMI, HAGGIS & CHORIZO £9.50

Crispy halloumi with spiced chorizo and haggis, finished with a hot honey drizzle (DF)

TRIO OF SEAFOOD TIMBALE £10.95

Crab bound in turmeric mayo, hot smoked salmon & sweet chilli king prawns (GF, DF)

SMOKED CHICKEN SALAD £9.95

Sliced smoked chicken, micro rocket salad, and a whisky-infused mayonnaise (GF, DF)

MAINS

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

CLASSIC CHICKEN CAESAR SALAD £18.50

Crisp cos lettuce, grilled chicken breast, parmesan shavings & croutons, tossed in Caesar dressing, finished with a soft-boiled egg and smoked anchovies (GFA, DFA)

TOMATO, GARLIC & PANCETTA PASTA £19

Radiatori pasta with smoked pancetta, sun-dried tomatoes, spinach and roasted garlic, finished in olive oil, served with sourdough garlic bread.

SUNDAY ROAST £19.95

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)

COCONUT CHICKEN BURGER £19

Coconut, chilli and lime marinated chicken breast, gem lettuce and pickled red onion in a brioche bun, served with skin-on fries and creamy coleslaw (GFA, DFA)

BALMORAL CHICKEN PIE £19.95

Tender chicken breast and haggis in a rich whisky gravy, topped with golden puff pastry. Served with Roast potatoes or skin-on fries, seasonal veg & a rich gravy.

THE ATRIUM BURGER £19

6oz prime steak burger, Scottish smoked cheddar, streaky bacon, pepperoni jam, gem lettuce, beef tomato and pickled red onion, served in a toasted brioche bun with skin-on fries and creamy coleslaw (GFA, DFA)

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 £19

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

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, DFA)

TRUFFLE & ASPARAGUS RISOTTO £19

Creamy risotto with roasted garlic, asparagus and truffle, finished with a trio of peas (GF, DF, V, VGN)

SWEET POTATO & COCONUT KORMA £18.5

Sweet potato, baby onions and green beans in a fragrant coconut curry, served with basmati rice and garlic naan (GF, DF) ADD Chicken £2

CHEF SPECIALS

SCOTCH LAMB CUTLETS £30

Pink lamb cutlets served with crushed minted potatoes, purple sprouting broccoli, rosemary jus and a red berry gel (GF, DF)

MONKFISH & PARMA HAM £29

Roasted monkfish wrapped in Parma ham, served with a lightly spiced curried chowder, wilted greens, cumin-spiced gnocchi, crispy capers and a delicate scallop mousse (GF, DF)

CHICKEN SUPREME £26

Roasted chicken supreme with a silky whisky velouté, served alongside honey-glazed swede purée, Chantenay carrots and crispy haggis croquette (GFA, DFA)

BEEF CHEEK EN CROUTE £28

Slow-braised ox cheek with prosciutto and spinach, wrapped in golden puff pastry, served with creamed mash, baby parsnips and roasted fennel

SCOTTISH RIB-EYE STEAK £30

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

APPLE CRUMBLE SUNDAE £9

Warm stewed apples layered with vanilla ice cream, fresh whipped cream and salted caramel, finished with a baby apple garnish (GF)

WHITE CHOCOLATE DELICE £9

Smooth white chocolate delice with dark chocolate soil and peppered macerated strawberries (GF)

STICKY TOFFEE PUDDING £9

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

SCOTTISH CHEESE PLATE £12

Chef's selection of cheeses with artisan crackers, frozen grapes, celery and chutney

PEAR & ALMOND FRANGIPANE £9

Baked pear and almond frangipane, served with blueberry compote and clotted cream

CRANACHAN CREME BRULEE £9

Honey and whisky crème brûlée over fresh raspberries, finished with a crisp caramel top and granola oats (GFA)

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

Allergens:

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