

MENU

THE ATRIUM
SCOTTISH CUISINE • RESTAURANT • BAR

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SCOTTISH CUISINE - RESTAURANT - BAR

WIFI Password - ScottishCuisine2023

2 Courses £25 | 3 Courses £30

Excludes Chef Specials

STARTERS

Hendrick's Gin Battered King Prawns	£9.50
Golden fried king prawns, sriracha mayonnaise, charred lime. GF/DF	
Shetland Mussels	£9.50
Steamed in a fragrant green Thai coconut broth with warm coriander naan. GFA/DF	
Highland Game Terrine	£9.50
Golden raisins, fig chutney and toasted sourdough. GFA/DF	
Heritage Beetroot Carpaccio	£9.50
Whipped goat's cheese, candied walnuts, truffle balsamic dressing. GF/DFA	
Korean Crispy Chicken Bites	£9.50
Sticky gochujang glaze, soy, spring onion and sesame. GF/DF	
Candied Bacon Devilled Eggs	£9.50
Creamy yolk filling, silky courgette purée and peppery rocket. GF/DF	
Smoked & Spiced Skink	£9.50
A bold take on Scotland's classic. Smoked haddock, sweet potato, red onion, chilli, coriander and a warming splash of spiced rum. GF	

CHEF SPECIALS

Parmesan Crusted North Sea Cod	£24.00
Romesco sauce, crushed herb potatoes and Tenderstem broccoli. GF	
Slow Braised Beef Cheek	£23.00
Creamy garlic mash, crispy artichokes and rich red wine jus. GF	
Miso Glazed Scottish Salmon	£24.00
Jasmine rice, pak choi, pickled cucumber and toasted sesame.	
28-Day Aged 8oz Ribeye Steak	£30.00
Roast portobello mushroom, vine tomatoes, watercress, skinny fries and Béarnaise or peppercorn sauce.	

SIDES

Beer-Battered Onion Rings	£5.00
Skin-On-Fries	£5.00
Truffle & Parmesan Fries	£6.00
Smoked Salt & Rosemary Fries	£5.50
Seasonal Veg	£5.00
Kimchi	£5.00

MAINS

Beer Battered Scottish Haddock	£20.00
Skinny fries, homemade tartare sauce and charred lemon. GF/DF	
Charred Cauliflower Steak	£19.00
Beetroot & butterbean purée, whipped feta, pistachios and herb oil. GF/DFA/V/VGA	
Wild Mushroom & Black Truffle Risotto	£18.00
Finished with Parmesan, crispy sage and burnt onion crumb. GF/DFA/V/VGA	
Chicken & Bacon Stack	£19.00
Grilled chicken breast, smoked bacon, garlic mash, smothered in mushroom Parmesan cream sauce and crispy onions. GF	
Slow Cooked Lamb Rogan Josh	£20.00
Fragrant basmati rice, warm coriander roti and crisp smashed poppadom. GFA/DF	
Korean Chicken Fajitas	£19.00
Sesame chicken, kimchi, mature cheddar, Gochujang mayo and warm tortillas. DFA	
Ricotta & Spinach Tortellini	£18.00
Basil pesto, toasted pine nuts and shaved Pecorino Romano. V	
Teriyaki Pork Burger	£20.00
Sticky glazed pork burger, wasabi aioli, spring onions and salt & pepper fries.	
The Atrium Angus	£19.50
Prime Angus beef, Swiss cheese, shiitake bacon, caramelised onions and skinny fries.	
Santorini Salad	£16.00
Watermelon, feta, olives, cucumber, cherry tomatoes, pomegranate and extra virgin olive oil. GF/DFA/V/VGA	

Traditional Roast available every Sunday

DESSERTS

Warm Chocolate Fondant	£9.00
White chocolate ice cream and honeycomb crumb.	
New York Baked Cheesecake	£9.00
Orange compote and dark chocolate truffle.	
Sticky Toffee Pudding	£9.00
Warm rum fudge sauce and homemade tablet ice cream. GFA/VGA	
Giant Raspberry Pavlova	£9.00
Maple Chantilly cream and freeze-dried raspberries. GF	
Yuzu Posset	£9.00
Silky citrus posset, matcha marshmallow and buttery shortbread. GFA	

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