

# THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

## ABERDEEN RESTAURANT WEEK Monday 22 January - Sunday 4 February

2 Courses £20 | 3 Courses £25

All our dishes are prepared using locally sourced ingredients.  
For more information, please ask your server.

### STARTERS

#### SOUP OF THE DAY

Toasted Sourdough Roll & Salted butter (V, GFA)

#### TRADITIONAL CULLEN SKINK

Scottish smoked haddock, leeks & potatoes  
in a cream chowder, Aberdeen buttery, salted butter (GFA)

#### CAJUN RED PUDDING FRITTERS

Served with gochujang Ketchup & Peashoots (GFA, DFA)

#### BEETROOT FALAFEL

Served with cucumber yogurt, pomegranate seeds & crispy kale  
(GF, VG, DFA)

#### PULLED CHICKEN & NDUJA CROQUETTES

Served with basil pesto mayonnaise & micro salad

### MAINS

#### HAGGIS & BEEF LASAGNA

A Scottish take on traditional lasagna served with house slaw  
and salad

#### CHICKEN OLIVE

Chicken breast stuffed with oatmeal wrapped in bacon  
served with black pudding mashed potato, seasonal vegetables  
whisky & pink peppercorn sauce

#### VEGAN BLACK BEAN BURGER

Served with Gochujang Ketchup, coriander slaw & skin on fries  
(VG, V)

#### BEEF OLIVES

Braised beef olives stuffed with oatmeal served with root  
vegetables, champ mash & braising jus (DFA)

#### CHICKEN PARMIGIANA

Served with truffle Crispy potatoes & crispy leaf salad (GFA)

#### BEER BATTER OR BREADED NORTH SEA HADDOCK

Served with skin-on-fries, garden peas, tartar sauce &  
charred lemon (GFA, DFA)

### DESSERTS

#### STICKY TOFFEE PUDDING

Fudge sauce, Rizza's of Huntly vanilla bean ice cream  
(GFA, VGA, DFA)

#### WHITE CHOCOLATE MOUSSE

Raspberries & pistachios granola, lemon shortbread (GFA)

#### LEMON CHEESECAKE

vanilla and lemon cheesecake served with clotted cream  
ice cream (GF)

#### MINT CHOCOLATE CHIP ICE CREAM SUNDAE (GF)

#### SMALL SCOTTISH CHEESE PLATE

St Andrews Farmhouse Cheddar, Blue Murder Blue Cheese,  
Clava Brie, Black Crowdie, artisan biscuits, apple chutney,  
Clottie Mctoot Dumpling, grapes (GFA)

#### SUNDAY ROAST SPECIAL

Only available on Sundays

Served with garlic & rosemary potatoes, mashed potatoes, seasonal  
vegetables, skirlie, Yorkshire pudding, chicken/ beef/ veg jus

(VG nut roast available)

### SIDES

BEER BATTERED ONION RINGS (GFA) £3.50

SKIN-ON FRIES (GF) £3.50

TRUFFLE AND PARMESAN FRIES (GF) £4.50

SEASONAL VEGETABLES (GF) £3.50

SIDE SALAD (GF) £3.50

HOUSE COLESLAW (GF) £3.50

MAC & CHEESE £4.50

Everything is cooked fresh to order, Please allow up to 30 minutes for your food. (it's worth the wait)

(GFA) Gluten Free Available | (GF) Gluten Free | (V) Vegetarian | (VG) Vegan | (VGA) Vegan Option Available | (DF) Dairy Free  
Please make your server aware of any allergies. Allergen data sheets are available on request.