

THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

2 Courses £23 | 3 Courses £28

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

STARTERS

SOUP OF THE DAY

Toasted white bloomer, Edinburgh salted butter (V, GFA, VGA)

TRADITIONAL CULLEN SKINK

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

PORK & BLACK PUDDING SCOTCH EGG

Served with chorizo, paprika aioli & pea-shoots (DF)

BEETROOT FALAFEL

Served with cucumber yogurt, pickled beetroots, pomegranate seeds & crispy kale (VG, GF, DF)

BAKED GOATS CHEESE

Served with Arrabbiata sauce, rocket & toasted Bread (GFA)

CHILLI & GARLIC BUTTER KING PRAWNS

Served with Toasted sourdough bread (GFA)
+ £4 SUPPLEMENT

MAINS

BEEF OLIVES

Tender beef olives stuffed with oatmeal, champ mashed potatoes, seasonal roasted root vegetables & rosemary jus

SIZZLING BEEF, CHICKEN OR VEGETABLE FAJITAS

Marinated in fresh garlic, cajun & fajita spices & lime. Served with chunky salsa, sour cream, guacamole, grated cheese & flour tortilla wraps (GFA, VA, VGA)

CHICKEN KIEV

Chicken breast stuffed with garlic butter in panko breadcrumb served with herby baby potatoes & seasonal greens (GF)

HAGGIS AND BEEF LASAGNA

Layers of Scottish Beef & Haggis, béchamel sauce & pasta sheets served with house salad a choice of Skin-on fries or a garlic Ciabatta

SPAGHETTI CARBONARA

In a creamy white wine & garlic sauce with crispy pancetta & parmesan cheese. Served with garlic bread

8OZ SCOTTISH RUMP STEAK

Served with a grilled flat mushroom, beef tomato, beer battered onion rings, skin-on fries & whisky & peppercorn sauce (GFA)
+ £5 SUPPLEMENT

STIR-FRIED TERIYAKI VEGETABLES

Crunchy stir-fried vegetables in teriyaki sauce with egg-free noodles & sesame seeds (V, VG)

NORTH SEA HADDOCK

Beer-battered or panko-breaded North Sea haddock with skin-on fries, charred lemon, tartare sauce & garden peas (GFA)

AMITY (JIMMY BUCHAN) SCOTTISH SINGLE TAIL SCAMPI

Skin-on-fries, garden peas, tartar sauce, charred lemon

THE ATRIUM BURGER

Aberdeen Angus Steak Burger topped with haggis, black pudding, crispy onions, whisky & pink peppercorn sauce, beef tomato & lettuce in a brioche bun. Served with skin-on fries & house slaw

CREAMY MACARONI

Macaroni pasta in a creamy cheese sauce & skin-on fries (V)
ADD Crispy bacon / Black pudding / Haggis - £2

DESSERTS

STICKY TOFFEE PUDDING

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

CHEESECAKE OF THE DAY

Please ask your server. Served with Rizzas of Huntly Vanilla Bean Ice Cream

CARAMEL CHOCOLATE BROWNIE

Served with Salted Popcorn- sour cherry gel & a cherry and amaretto sorbet

FOREST FRUIT ETON MESS SUNDAE

Berry coulis, forest fruit & whipped cream with broken meringue pieces (GFA)

LEMON CRÈME BRULÉ

Lemon Crème Brule served with Pistachios & white chocolate shortbread

SMALL SCOTTISH CHEESE PLATE

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

Only available on Sundays

SUNDAY ROAST SPECIAL

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.