

THE ATRIUM

Mothers day

2 Courses £23 | 3 Courses £28

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

STARTERS

SWEET POTATO, COCONUT AND CHILLI SOUP

Served with toasted Sour dough & Salted Edinburgh Butter (GFA) (V)

TRADITIONAL CULLEN SKINK

Scottish smoked haddock, leeks & potatoes in a cream chowder with an Aberdeen Buttery & Salted Edinburgh Butter (GFA))

HAGGIS BON-BONS

Oatmeal crusted haggis bon bons served with Arran wholegrain mustard, honey mayonnaise & pea shoots

KOREAN CHICKEN BITES

Crispy chicken bites coated in our Korean glaze, garnished with spring onions & sesame seeds

CLASSIC PRAWN COCKTAIL

Prawns in Marie Rose sauce with iceberg lettuce & cherry tomatoes. Served with a granary roll & Edinburgh Salted Butter (GFA)

CRISPY CAMEMBERT ROUNDS

Served with Galloway Lodge Chilli Jam & micro herbs.

MAINS

HADDOCK MORNAY

Baked fillet of North Sea Haddock topped with a cheddar cheese sauce served with parsley and Arran Mustard, mashed potatoes & seasonal greens

KING PRAWN LINGUINE

Linguine with king prawns & arrabiata sauce garnished with pea shoots. Accompanied by garlic bread (GF)

CHICKEN OR SWEET POTATO KATSU CURRY

Panko breaded chicken or sweet potato smothered in katsu sauce with sticky rice & a flat bread (GFA, VG, V)

NORTH SEA HADDOCK

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

CREAMY MACARONI

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

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

SUNDAY ROAST SPECIAL

HALF ROASTED THYME & GARLIC CHICKEN

ROAST BEEF

ROAST GAMMON

NUT ROAST

All served with roast potatoes, boiled potatoes, seasonal veg, skirlie, Yorkshire pudding & gravy

DESSERTS

STICKY TOFFEE PUDDING

Fudge sauce, Mackie's Vanilla Bean Ice Cream (GFA, VGA)

SCOTTISH BERRY & GIN CHEESECAKE

Served with bramble gel & white chocolate ice cream

FRESH SCOTTISH STRAWBERRY TART

Sweet tart filled with crème pâtissière topped with fresh strawberries & served with gin & lemon sorbet (GFA)

VEGAN BELGIAN SWEET WAFFLES

Caramelised banana in toffee sauce with salted caramel ice cream (VG)

LEMON & BLUEBERRY MERINGUE SUNDAE

Lemon gel, fresh blue berries and compote, white chocolate ice cream, meringue pieces, whipped cream

SMALL SCOTTISH CHEESE PLATE

St Andrews Farmhouse Cheddar, Blue Murder blue cheese, Clava Brie, Inverloch goats' cheese, artisan biscuits, Arran onion chutney (GFA)

SIDES

PIGS IN BLANKETS

£3

CAULIFLOWER CHEESE

£3

EXTRA YORKSHIRE PUDDING

£1

SEASONAL GREENS

£3

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