

THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

1 course (main) £18
2 Courses £24 | 3 Courses £30

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

STARTERS

SOUP OF THE DAY

Served with a toasted sourdough roll & Edinburgh salted butter (GFA, VGA)

TRADITIONAL CULLEN SKINK

Scottish Smoked Haddock, leeks & potatoes in a cream chowder. Served with an Aberdeen buttery & Edinburgh salted Butter (GFA)

ASIAN SPICED CRAB CAKE

Served with miso mayonnaise, pickled sweet and sour slaw, a charred lime & curled endive

HAGGIS & HOISIN DUCK SPRING ROLL

Served with Damson gel, crispy won ton, pickled cucumber & a whisky glaze

MAINS

SCOTTISH BEEF, BLACK PUDDING & PEPPERCORN PIE

Tender beef shin, Ramsay of Carluke black pudding & peppercorn sauce topped with puff pastry. Served with seasonal vegetables, duck fat roast potatoes or chunky chips

HAGGIS NEEPS & TATTIES

Charles McHardy Local Haggis served with mashed neeps, creamy mashed tatties & whisky & pink peppercorn sauce. (VGA)

TANDOORI BAKED COD

Tandoori marinated baked fillet of North Sea cod loin. Served with a potato samosa, spinach & Tikka Masala sauce

SIZZLING BEEF, CHICKEN OR VEGETABLE FAJITAS KING PRAWN + £4 SUPPLEMENT

Marinated in Cajun spices, fresh garlic, Fajita seasoning & lime. Served with salsa, sour cream, guacamole, grated cheese & flour tortilla wraps (GFA, VGA)

GAME KEEPERS' RIGATONI

Rich venison ragu, rigatoni pasta, parmesan & crispy haggis served with garlic ciabatta

GREEN PEA ASPARAGUS & WILD GARLIC RISOTTO

Arborio rice, fresh garden peas, asparagus, pea and wild garlic purée topped with a crispy hen's egg (GFA, VGA, V)

MINCE TATTIE'S & SKIRLIE

Ground beef mince in a rich beef gravy served with creamy mashed tatties, Alford oatmeal skirlie and seasonal vegetables

DESSERTS

STICKY TOFFEE PUDDING

Served with fudge sauce & Mackie's vanilla ice cream (GFA, VGA)

TRIPLE CHOCOLATE BROWNIE

Chocolate brownie topped with grated caramelised white chocolate served with honeycomb & Mackie's Honeycomb Ice Cream (GFA)

BATTERED MARS BAR

Battered Mars Bar served with salted caramel sauce & Irn Bru ice cream

SMALL SCOTTISH CHEESE PLATE

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

WHISKY PANNA COTTA

Whisky panna cotta served with textures of Raspberries (gel, crumb & fresh) with oat & lemon granola

MACKIE'S TABLET ICE CREAM SUNDAE

Layers of fudge sauce, tablet Pieces, whipped cream & Mackie's Tablet Ice Cream

VEGAN BELGIUM WAFFLE

Vegan warm Belgium waffle served with vegan chocolate sauce & fresh Scottish strawberries (VG)

HAM HOCK TERRINE

Served with tandoori ketchup, Miller's Larder piccalilli, homemade cheese oatcakes & pea shoots (GFA)

CHICKEN SATAY

Chicken satay skewers served with crushed peanuts, satay dipping sauce & micro coriander

FRESH TOMATO BRUSCHETTA

Fresh mixed tomato, red onion, garlic, olive oil and basil on a toasted artisan sourdough bloomer topped with bocconcini (VGA, GFA, V)

CHICKEN OLIVE

Chicken stuffed with skirlie, wrapped in smoked back bacon. Served with haggis bon bons, carrot purée, fondant potato, seasonal vegetables & whisky & pink peppercorn sauce.

LEMON & HERB PERI-PERI CHICKEN BURGER

Chargrilled marinated chicken breast topped with lemon & herb Peri-Peri sauce, Galloway Lodge Chilli Jam, rainbow slaw, gem lettuce, beef tomato served in a ciabatta roll. Served with house coleslaw and skin-on-fries (GFA)

8OZ SCOTTISH RIBEYE STEAK + £6 SUPPLEMENT

Served with roasted portobello mushroom, beef tomato, beer-battered onions rings & skin-on-fries (GFA)

Choose your sauce - whisky & pink peppercorn/ Garlic Butter/ Blue Murder blue cheese sauce + £3

SURF & TURF WITH GARLIC KING PRAWNS + £4 TRUFFLE & PARMESAN FRIES + £2

FISH & CHIPS

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

SCOTTISH SINGLE TAIL SCAMPI

Served with skin-on-fries, garden peas, tartare sauce & a charred lemon

THE ATRIUM BURGER

Aberdeen Angus Steak burger topped with haggis, black pudding, beef tomato, gem lettuce, crispy onions, whisky & pink peppercorn sauce served in a brioche burger bun with house coleslaw and skin-on-fries (GFA)

CREAMY MACARONI

Macaroni in a creamy cheddar sauce & skin-on fries (V)

ADD Crispy bacon / Black pudding / Haggis / Chorizo + £2

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)	£4
SKIN-ON FRIES (GF)	£4
TRUFFLE AND PARMESAN FRIES (GF)	£5
SEASONAL VEGETABLES (GF)	£4
SIDE SALAD (GF)	£4
HOUSE COLESLAW (GF)	£4
MAC & CHEESE	£5

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.