

# THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

LEAVE US A  
REVIEW!



## STARTERS

- SOUP OF THE DAY** £7  
Served with a toasted sourdough roll & Edinburgh salted butter (GFA, VGA)
- CULLEN SKINK** £8.5  
Scottish Smoked Haddock, leeks & potatoes in a cream chowder. Served with an Aberdeen buttery & Edinburgh salted Butter (GFA)
- CHICKEN DUMPLINGS** £9  
Crispy Chicken Dumplings, wasabi mayo, charred baby pak choi, garlic, hoisin & soy sauce (DF)
- HADDOCK CROQUETTES** £9  
Haddock & cheddar croquettes, pea puree, black pudding crumb, pea shoots

- CAPRESE SALAD** £7.5  
Sliced beef tomato, creamy mozzarella, garlic & basil infused oil, balsamic reduction, micro basil (GF/V/VGA)
- SCOTTISH SALMON TART** £9  
Hot smoked salmon & dill mousse in a crisp pastry case, sweet pickled edamame beans, charred lime, dill oil (GFA)
- SWEET & STICKY BBQ WINGS** £8.5  
mixed sesame seeds, chilli & spring onion garnish (GF/DF)
- CHICKEN LIVER PATE** £7.5  
mini oatcakes, arran tomato chutney, trio of mustard glaze, endive leaf (GFA)

## SET MENU

**2 COURSES - £25**

**3 COURSES - £30**

**ALL DAY!  
EVERY DAY!**

**EXCLUDES CHEF  
SPECIALS**

## MAINS

- FISH & CHIPS** £18  
Beer-battered or panko breaded North Sea Haddock with skin-on-fries, garden peas, tartare sauce & a charred lemon (GFA, DFA)
- SINGLE-TAIL SCAMPI** £18  
Served with skin-on fries, peas, tartare sauce and charred lemon.
- THE ATRIUM BURGER** £18  
Aberdeen Angus Steak burger topped with haggis, black pudding, beef tomato, gem lettuce, crispy onions, peppercorn sauce, served in a brioche burger bun with house slaw and skin-on-fries (GFA)
- SATAY CHICKEN BURGER** £18  
Chicken breast marinated in peanut free satay, pickled cucumber, gem lettuce and beef tomato served in a pretzel bun (DF/GFA)
- FAJITAS** £19  
**CHICKEN, BEEF, VEGETABLE OR KING PRAWN (+£4 SUPP)**  
Marinated in Cajun spices, fresh garlic, Fajita seasoning & lime. Served with salsa, sour cream, guacamole, grated cheese & flour tortilla wraps (GFA, VGA)

- WILD MUSHROOM RISOTTO** £16  
Truffle and wild mushroom risotto, charred asparagus, parmesan shavings (DFA/GF/VGA)
- CONCHIGLE CARBONARA** £16  
Conchiglie pasta al dente in a rich smoked pancetta cream sauce with garlic bread (GFA)  
**ADD: CHICKEN** £3
- MAC & CHEESE** £16  
Macaroni in a creamy cheddar sauce with skin-on fries **ADD Bacon/Haggis/Black Pudding** £2
- BEEFY BUCKFAST PIE** £19  
Shin of Scotch beef slowly braised in Buckfast Tonic Wine, pearl onions, neeps & carrots topped with puff pastry. Served with beef dripping roast potatoes or skin-on fries & seasonal veg
- SUMMER SALADS** £16  
**CHARGRILLED CHICKEN CAESAR**  
Chargrilled chicken, bacon, boiled egg, lettuce, croutons, parmesan & caesar dressing
- HOT SMOKED SALMON OR FALAFEL & HUMUS**  
with mixed leaves, cucumber, cherry tomatoes, mixed peppers, red onion & balsamic dressing

## CHEF'S SPECIALS

- PAN SEARED SALMON** £22.5  
Scottish Salmon Fillet on a bed of coconut, lemongrass & lime sauce with wilted greens, with Garlic infused, whole King Prawns & prawn dumplings
- VENISON LOIN** £26  
Roast Venison Loin with Dauphinoise Potatoes, confit banana shallots, seasonal veg & a spiced berry Jus
- SLOW BRAISED SCOTCH BEEF CHEEK** £25  
12 hour braised Guinness & Onion Beef Cheek, creamy wholegrain mash, carrot & parsnip crisps, breaded marrow & seasonal veg
- SCOTTISH RIB-EYE STEAK** £28  
8oz prime Rib-Eye with Portobello mushroom, beef tomato, beer-battered onion rings & skin-on fries  
**SAUCE:** Whisky & Peppercorn/Garlic Butter £3  
**ADD: GARLIC KING PRAWNS** £4
- CHICKEN BALMORAL** £21  
Pan Seared skin-on chicken breast, Glenfiddich peppercorn cream sauce, haggis bon-bons, fondant potato & Neep Puree

## DESSERTS

- STICKY TOFFEE PUDDING** £8.5  
Served with fudge sauce & Mackie's vanilla ice cream (GFA, VGA)
- RHUBARB CREME BRULEE** £8.5  
Sweet baked custard with a rhubarb compote layer, glazed sugar topping, raspberry sorbet & crumble garnish
- ROCKY ROAD VEGAN WAFFLES** £8.5  
Vegan waffle, vanilla ice cream, dark chocolate sauce, mini mallows (VGN/V)
- SCOTTISH CHEESE BOARD** £10  
St Andrews Farmhouse cheddar, Blue Murder blue cheese, Clava brie, Inverloch goats' cheese, artisan biscuits, Arran onion chutney (GFA)

- CARAMEL CRUNCH SUNDAE** £8.5  
Salted caramel sauce, crushed Biscoff Pieces, Mackies salted caramel ice cream, whipped cream(V/VGA)
- CRANANCHAN CHEESECAKE** £8.5  
Whisky infused raspberry compote, honey granola oats with raspberry sorbet (GFA/V)
- STRAWBERRIES & CREAM** £8.5  
Strawberry meringue, Chantilly cream, fresh strawberries, micro mint garnish (GF/V)
- CHOCOLATE HAZELNUT DELICE** £8.5  
Rich dark chocolate and chunky hazelnut delice, salted caramel ice cream and trio of chocolate shards(GF/V)

## SIDES

- BEER-BATTERED ONION RINGS** £4.5
- SKIN-ON FRIES** £4.5
- TRUFFLE & PARMESAN FRIES** £5.5
- SEASONAL VEG** £4
- MAC & CHEESE** £5
- HOUSE SLAW** £4
- WHISKY & PEPPERCORN SAUCE** £3
- GARLIC BUTTER SAUCE** £3

Allergens - (GFA) Gluten Free available (GF)  
Gluten Free (V) Vegetarian (VG) Vegan  
(VGA) Vegan Available (DFA) Dairy Free  
Available