

THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

2 courses - £25 | 3 courses - £30

(Excludes chef specials)

STARTERS

SOUP OF THE DAY £7	BUCKIE GLAZED CHICKEN POPPERS £8.50	HAGGIS SAMOSAS £9
Served with a toasted sourdough roll & Edinburgh salted butter (GFA, VGA)	Breaded chicken bites smothered in our homemade Buckfast tonic wine glaze, garnished with sesame seeds & spring onions (DF)	Flaky pastry stuffed with Haggis, Scottish smoked cheddar, peas & spices. Served with chilli jam and pea-shoots
CULLEN SKINK £8.50	VEGETABLE PAKORAS £8	SMOKED SALMON WITH TEXTURES OF BEETROOT £9
Scottish Smoked Haddock, leeks & potatoes in a cream chowder. Served with an Aberdeen buttery & Edinburgh salted Butter (GFA)	Crispy vegetable pakoras, tandoori ketchup, Bombay dust & micro coriander (DF)	Rose of Scottish Ugie smoked salmon, micro rocket with pickled golden beetroot, beetroot gel, purple beetroot dust & topped with beetroot caviar (DF, GF)
BREADS AND OLIVES £8	TATTIE SCONE TACOS £9	
A selection of chef's bread, mixed olives, balsamic oil & Edinburgh Salted butter (GFA, DFA, VGA)	Homemade tattie scone tacos, scallop & black pudding mousse, pickled red onions & whisky Hollandaise (DFA, GFA)	

MAINS

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
CHARGRILLED HERBY CHICKEN BURGER £18
Chicken marinated in 5 herbs & garlic, served in a brioche bun with beef tomato, gem lettuce & truffle mayo. Served in a brioche burger bun with house slaw and skin-on-fries (DF, GFA)
PESTO RISSOTO £17
Arborio risotto rice with green pesto, micro rocket, Isle of Arran truffle cheese & sundried tomato (GF, DFA, VGN)
KING PRAWN SPAGHETTI £19
Squid ink al dente spaghetti, king prawns in a garlic and tomato sauce. Served with focaccia bread (GFA, DFA)
CHARGRILLED HERBY CHICKEN OR VEGETABLE PAKORA SALAD £19
with mixed leaves, cucumber, cherry tomatoes, mixed peppers, red onion & balsamic dressing (VGA, GF, DF)

CHEF'S SPECIALS

THAI GREEN CURRIED COD £23
Curry marinated Scottish Cod in a Thai green sauce. Served with wilted greens, sticky coconut rice & tempura stem broccoli (GFA, DF)
CHERRY & BLACKBERRY DUCK BREAST £26
Pan seared duck breast served pink, sautéed baby potatoes, seasonal vegetables & a cherry and blackberry glaze (GF, DF)
CHICKEN BALLOTINE £21
Chicken breast stuffed with apricot & chicken mousse wrapped in Parma ham with Tarragon potato cake, seasonal vegetables & champagne velouté (GF)
BEEF OLIVES £21
Beef olives, creamy black pudding mash, Ale & onion gravy, seasonal veg & crispy cavolo nero
SCOTTISH RIB-EYE STEAK £28
8oz prime Rib-Eye with Portobello mushroom, beef tomato, beer-battered onion rings & skin-on fries (GFA, DF)

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, DFA)
FISH & CHIPS £18
Beer-battered or panko breaded North Sea Haddock with skin-on-fries, garden peas, tartare sauce & a charred lemon (GFA, DFA)
FAJITAS £19
CHICKEN, 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, DFA)
SINGLE-TAIL SCAMPI £18
Served with skin-on fries, peas, tartare sauce and charred lemon
MAC & CHEESE £16
Macaroni in a creamy cheddar sauce with skin-on fries ADD BACON/ HAGGIS/ BLACK PUDDING - £2

SUNDAY ROAST SPECIAL

A traditional roast served all day
Sunday from 12 noon

DESSERTS

MORAY CUP SUNDAE £8.50	LEMON POSSET £8
Raspberry ripple ice cream, freeze dried raspberries & our homemade Moray Cup glaze, topped with whipped cream and a wafer (DFA, GFA, VGA)	Creamy but subtle lemon posset, stem ginger shortbread, sweet cream & micro lemon balm (GFA)
TUNNOCKS CHOCOLATE TORTE £8.50	WHISKY PARFAIT £8.50
Smooth & rich dark chocolate with Tunnock's wafer pieces in a sweet crumbly pastry case, salted caramel drizzle, Chantilly cream & micro mint	Glenfiddich whisky parfait, brandy snap biscuit, raspberry coulis & micro mint
SCOTTISH CHEESE BOARD £10	APPLE & PEAR CRUMBLE £8.50
Mull of Kintyre cheddar, Isle of Arran truffle, Isle of Arran blue and brie cheese, spiced beetroot chutney & artisan biscuits. (GFA)	Sweet apple and pear crumble, served with custard or clotted cream (VGA, DFA)
	STICKY TOFFEE PUDDING £8.50
	Served with fudge sauce & Mackie's vanilla ice cream (GFA, VGA)

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