

# THE ATRIUM

SCOTTISH CUISINE - RESTAURANT - BAR

PROUDLY TAKING PART IN



2 COURSES £25 | 3 COURSES £30

## RESTAURANT WEEKS MENU

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# THE ATRIUM

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RESTAURANT WEEKS

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## STARTERS

### Whipped Goat's Cheese (V, GFA)

Creamy whipped goat's cheese, heritage beetroot in varying textures, candied walnuts, toasted sourdough and aged balsamic.

### Korean Fried Chicken (GF, DF)

Crispy fried chicken glazed in sticky gochujang, finished with sesame seeds and served with fresh kimchi slaw.

### Loch Awe Smoked Salmon (GF, DF)

Scottish smoked salmon with house gherkin ketchup, compressed cucumber, yuzu pearls and fresh herbs.

### Roasted Tomato & Red Pepper Soup (DF, GFA, VG)

Slow-roasted tomato and sweet red pepper soup with crispy kale and warm homemade soda bread.

### Crispy Pork Belly (GF, DF)

Slow-cooked pork belly with braised Puy lentils, sharp apple puree and garden pea shoots.

## DESSERTS

### Classic Sticky Toffee Pudding (GFA, VGA)

Warm sticky toffee pudding with rich fudge sauce and Madagascan vanilla ice cream.

### New York Cheesecake

Baked vanilla cheesecake with blueberry compote, toasted oat crumble and creme fraiche.

### Dark Chocolate Marquise

Rich dark chocolate marquise with amaretti-soaked cherries and cherry ice cream.

### Lemon Meringue Tart (GF, DF)

Sharp lemon curd tart topped with torched meringue and freeze-dried raspberries.

### Baileys Bread & Butter Pudding

Warm Baileys-infused bread and butter pudding with apricot jam and classic vanilla anglaise.

## MAINS

### North Sea Beer-Battered Haddock (GFA, DFA)

Beer-battered North Sea haddock with skin-on fries, buttered garden peas, homemade tartare sauce and charred lemon.

### The Atrium Burger

Prime Scottish 6oz beef burger topped with caramelised onions, Swiss cheese, streaky bacon and our signature burger sauce, served with skin-on fries.

### Confit Duck Stovies (GFA, DF)

Slow-cooked duck leg folded through traditional Scottish stovies with pickled red cabbage, oatcakes and a rich five-spice jus.

### Pan-Roasted Chicken Supreme (GF)

Corn-fed chicken supreme with creamy potato dauphinoise, charred asparagus and a tarragon veloute.

### Roast Cod Loin (GF, DF)

Roast cod loin served over a smoky chorizo and butterbean cassoulet, finished with crispy kale and paprika oil.

### Roasted Red Pepper & Chorizo Farfalle (VA)

Roasted red pepper and smoked chorizo farfalle in a rich tomato and garlic sauce, finished with burnt onion, Parmesan crisp and fresh basil. Vegetarian available without chorizo.

### Aubergine Parmigiana (VG, GF, DF)

Layers of roasted aubergine, rich tomato and romesco sauce, vegan cheese, basil and crispy fried gnocchi.

### Traditional Sunday Roast (VGA, GFA)

Sundays only. Roast sirloin of Scottish beef, goose fat roast potatoes, seasonal roasted root vegetables, traditional skirlie, Yorkshire pudding and rich thyme gravy. Vegan roast option available.

## SIDES

|                              |       |
|------------------------------|-------|
| BEER-BATTERED ONION RINGS    | £5    |
| SKIN-ON-FRIES                | £5    |
| TRUFFLE & PARMESAN FRIES     | £6    |
| SMOKED SALT & ROSEMARY FRIES | £5.50 |
| SEASONAL VEG                 | £5    |
| KIMCHI                       | £5    |



Aberdeen Restaurant Weeks 2026

From 24 August to 6 September

WIFI Password - ScottishCuisine2023

GF Gluten Free GFA Gluten Free Available DF Dairy Free DFA Dairy Free Available

V Vegetarian VA Vegetarian Available VG Vegan VGA Vegan Available

Please advise our team of any allergies or dietary requirements when ordering.