

Looking for takeout?  
All our dishes are available to go and  
benefit from a 10% discount



Do you work nearby?  
Ask a manager about our  
local business discount  
scheme!

## MORNING

Mon – Sat 8am - 11:45am / Sun 9:00am – 2pm

### BREAKFAST STAPLES

Artisan Toast (v) (vg available, gfi available)

Two slices of thick-cut, buttered ATN bloomer 3.9

- Jam, marmalade or honey 1.0

ATN Porridge (v)

Vanilla infused oats, full fat milk 8.9

- Add strawberry + rhubarb compote, orange shortbread crumb, fresh picked mint 1.0
- Add blackberry compote, caramelised fig, toasted pistachio 1.0

Homemade Fruit Loaf (vg)

Thick-cut, buttered ATN enriched dough, house glaze 3.9

- Add jam, marmalade or honey 1.0

Scrambled Eggs (v) (gfi available)

Thick-cut, toasted ATN bloomer, Maldon salt 11.9

- Sourdough upgrade .5
- Add house cured gravalax 3.5
- Add bacon/sausage 2.5
- Add cheese 1.5

### LOADED SOURDOUGH TOAST

Steak + Egg

Rump steak, chimichurri salsa, pico de gallo, buttered spinach, fried egg 19.5 (gfi available)

- Add avocado smash 2.5
- Add cheese 1.0

White Beans + Greens (vg) (gfi available)

Cannellini beans, sofrito, cavolo nero, Dijon, fresh dill 13.3

Hummus + Mushroom (v) (vg available) (gfi available)

Garlic mushroom, caramelised red onion hummus, crispy chickpea, soft poached eggs, 15.1

- Add bacon **OR** sausage 2.5

Smashed Avocado (v) (vg available) (gfi available)

House avo smash, pico de gallo, sriracha, fresh coriander soft poached eggs, 14.9

- Add bacon **OR** sausage 2.5
- Add house cured gravalax 3.0

### HOMEMADE BAGELS

Gravalax + Cream Cheese Bagel

House cured gravalax, dill cream cheese, rocket, capers, ATN bagel 14.

Breakfast Bagel

Streaky bacon, over-easy scrambled egg, mature cheddar, sweet tomato relish 13.5

### BRUNCH COCKTAILS

Mimosa

A favourite worldwide. Prosecco, orange juice, triple sec. Simple. 8.5

Bloody Mary

Our ultimate hair of the dog. Vodka + tomato juice livened up with house seasoning 8.5

Hugo Spritz

Our most popular cocktail last year. Prosecco, elderflower + fresh mint 8.5

Aperol Spritz

The Italian classic. A simple mix of Aperol, prosecco + Soda 8.5

### BREAKFAST PLATES

Turkish Eggs (v) (gfi available)

Homemade citrus labneh, harissa butter, soft poached eggs, artisan toast, picked tarragon 10.6

Eggs Benedict (gfi available)

Slow-braised ham shank, toasted ATN bakery muffin, house hollandaise 15.0

Eggs Royale (gfi available)

House cured gravalax, toasted ATN bakery muffin, house hollandaise 15.5

Hash of the Day (gfi available)

Ask your server for today's choice 16.4

Handmade Potato Cakes (v) (vg available)

Soft poached eggs, wilted spinach, roast tomato 15.1

- Add braised ham hock 2.5
- Add bacon **OR** sausage 2.5
- Add house cured gravalax 3.0

Full English Breakfast

Eggs your way, back bacon, Olde English sausage, flat mushroom, black pudding, roast tomato, baked beans, artisan toast Half 10.0 / Full 16.8

- Add potato cake 1.0

Herbivore Breakfast (vg)

Sweetcorn fritter, avo smash, baked beans, roast tomato, flat mushroom, wilted spinach, sweet tomato relish, artisan toast Half 8.0 / Full 14.0

*When it comes to bakery goods, we truly believe there's nothing better than fresh, so our team bakes through the night to provide you with fresh, handmade produce daily. The flour we use to make our bread is UK milled by Marriage's, our pastry butter comes solely from The Edinburgh Butter Company, our eggs are free range, and all our produce is locally sourced where possible.*

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## LUNCH

Mon - Fri 12pm - 3pm

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### SANDWICHES + BAGELS

**Cheddar + Spring Onion** (v) (gfi available)  
Mature cheddar, house mayo, spring onion,  
ATN bloomer 12.1

**Tuna + Avocado** (gfi available)  
Tuna, avo smash, homemade jalapeno jam, red onion, rocket,  
ATN bloomer 13.7

**BLTR** (gfi available)  
Streaky bacon, little gem, homemade sweet tomato relish,  
house mayo, ATN bloomer 13.8

**Ham + Cheddar Bagel**  
Slow-braised ham hock, mature cheddar,  
horseradish crème, dill pickle 13.4

**Gravalax + Cream Cheese Bagel**  
House cured gravalax, dill cream cheese,  
rocket, capers, ATN bagel 14.1

### LOADED SOURDOUGH TOAST

**Steak + Egg** (gfi available)  
Rump steak, chimichurri salsa, pico de gallo, buttered spinach,  
fried egg 19.5  
- Add avocado smash 2.5  
- Add cheese 1.0

**White Beans + Greens** (vg) (gfi available)  
Cannellini beans, soffrito, cavolo nero, Dijon,  
fresh dill 13.3

**Hummus + Mushroom** (vg) (gfi available)  
Garlic mushroom, caramelised red onion hummus, crispy  
chickpea, soft poached eggs 15.1  
- Add bacon **OR** sausage 2.5

**Smashed Avocado** (v) (vg available) (gfi available)  
House avo smash, pico de gallo, sriracha, fresh coriander soft  
poached eggs, 14.9  
- Add bacon **OR** sausage 2.5  
- Add house cured gravalax 3.5

### BRUNCH COCKTAILS

**Mimosa**  
A favourite worldwide.  
Prosecco, orange juice,  
triple sec. Simple. 8.5

**Bloody Mary**  
Our ultimate hair of the  
dog. Vodka + tomato juice  
livened up with house  
seasoning 8.5

**Hugo Spritz**  
Our most popular cocktail  
last year. Prosecco,  
elderflower + fresh mint  
8.5

**Aperol Spritz**  
The Italian classic. A  
simple mix of Aperol,  
prosecco +  
Soda 8.5

### LUNCH PLATES

**Soup of the Day** (v)  
Buttered ATN bakery bread 9.9

**Hash of the Day** (gfi available)  
Ask your server for today's choice 16.4

**Sweetcorn Fritter Bowl** (vg)  
Homemade sweetcorn fritter, spring salad, homemade  
caramelised red onion hummus 14.4

**Turkish Eggs** (v) (gfi available)  
Homemade citrus labneh, harissa butter, soft poached eggs,  
artisan toast, pickled tarragon 10.6

**Chicken Cassoulet** (gfi)  
Pan fried whole leg, white bean cassoulet, spring salad, dill,  
Dijon 19.8

**Braised Pork Belly**  
Slow-braised pork belly, creamy polenta, sauteed cavolo nero,  
chimichurri salsa, crispy crackling 19.8

**Handmade Potato Cakes** (v) (vg available)  
Soft poached eggs, wilted spinach, roast tomato 15.1  
- Add braised ham hock 2.5  
- Add bacon **OR** sausage 2.5  
- Add house cured gravalax 3.0

**Chicken Caesar Salad**  
Roast chicken breast, little gem, ATN croutons,  
house Caesar dressing 14.2

*Every dish we make is freshly prepared in small kitchens and bakeries that handle allergens and each dish contains ingredients that are prepared externally. For this reason, we CANNOT GUARANTEE the absence of any allergens in any of our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please speak to a manager.*