

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 9:30am – 2pm

BREAKFAST STAPLES

Artisan Toast (v) (vg / gfi available)

Two slices of thick-cut, buttered ATN bloomer 4.5

- Jam, marmalade or honey 1.0
- Sourdough upgrade .5

ATN Granola (v) (vg available)

Homemade granola, strained yoghurt 8.5

- Add apple, elderflower + mint compote 1.0
- Add blueberry and vanilla compote 1.0

Homemade Fruit Loaf (v) (vg available)

Thick-cut, buttered ATN enriched dough, house glaze 4.7

- Add jam, marmalade or honey 1.0

Scrambled Eggs (v) (gfi available)

Thick-cut, toasted ATN bloomer, Maldon salt 9.9

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

LOADED SOURDOUGH TOAST

Steak + Egg

Rump steak, xnipek salsa, chimichurri, buttered spinach, fried egg 19.5 (gfi available)

- Add smashed avocado 2.5
- Add cheese 1.0

Asparagus, Pea + Ricotta (v) (vg / gfi available)

Frozen goat cheese, extra virgin olive oil 14.1

Pan con Tomate (v) (vg / gfi available)

Heirloom tomatoes, olive tapenade, fresh basil, sea salt, extra virgin olive oil 12.3

Smashed Avocado (v) (vg / gfi available)

House smashed avocado, xnipek salsa, sriracha, fresh coriander soft poached eggs, 14.9

- Add bacon **OR** sausage 2.5
- Add house cured salmon 3.5

HOMEMADE BAGELS

Salmon + Cream Cheese Bagel

House cured salmon, herb cream cheese, summer salad, red onion ATN bagel 15.1

Breakfast Bagel

Streaky bacon, over-easy scrambled egg, mature cheddar, sweet tomato relish, ATN bagel 13.8

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)

Strained yoghurt, muhammara, soft poached eggs, artisan toast, summer salad, toasted walnut 11.4

ATN Benedict (gfi available)

Slow-braised ham shank, soft poached eggs, herb hollandaise, bacon pangritata, soft tin loaf 14.9

ATN Royale (gfi available)

House cured salmon, soft poached eggs, herb hollandaise, soft tin loaf 16.9

Salt Beef Hash (gfi available)

Slow cooked brisket, dill pickle, cheddar, English mustard, herb hollandaise, soft poached eggs 14.5

Herbivore Breakfast (vg)

Sweetcorn fritter, smashed avocado, baked beans, roast tomato, flat mushroom, buttered spinach, sweet tomato relish, artisan toast 13.9

Handmade Potato Cakes (v) (vg available)

Soft poached eggs, buttered spinach, roast tomato 15.1

- Add braised ham hock 2.5
- Add bacon **OR** sausage 2.5
- Add house cured salmon 3.5

Full English Breakfast

Egg your way, back bacon, Olde English sausage, flat mushroom, black pudding, roast tomato, baked beans, artisan toast 11.7 / Go Large + 5.5

- Add potato cake 2.5

ADD - ONS

Slow braised ham hock 2.5	Roast tomato 1.5
Back bacon 2.5	Roasted flat mushroom 1.5
Olde English sausage 2.5	Smashed avocado 2.5
House cured salmon 3.5	Buttered spinach 1.5
Rump steak 5.5	Artisan toast 2.0
Black pudding 2.5	Potato cake 2.5
Free range egg 1.5	Baked beans 1.5

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,
summer salad 12.1

Tuna + Avocado (gfi available)

Tuna mayo, smashed avocado, homemade jalapeno jam,
red onion, summer salad, ATN bloomer 13.9

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

ATN Reuben

House cured salt beef brisket, Russian dressed celeriac,
cheddar, rye sourdough, dill pickle 18.4

Salmon + Cream Cheese Bagel

House cured salmon, herb cream cheese,

summer salad, red onion, ATN bagel 14.1

LOADED SOURDOUGH TOAST

Steak + Egg

Rump steak, xnipek salsa, chimichurri, buttered spinach,
fried egg 19.5 (gfi available)

- Add smashed avocado 2.5
- Add cheese 1.0

Asparagus, Pea + Ricotta (v) (vg / gfi available)

Frozen goat cheese, extra virgin olive oil 14.1

Pan con Tomate (v) (vg / gfi available)

Heirloom tomatoes, olive tapenade, fresh basil,
sea salt, extra virgin olive oil 12.3

Smashed Avocado (v) (vg / gfi available)

House smashed avocado, xnipek salsa, sriracha,
fresh coriander soft poached eggs, 14.9

- Add bacon **OR** sausage 2.5
- Add house cured salmon 3.5

BRUNCH COCKTAILS

Mimosa

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Prosecco, orange juice,
triple sec. Simple. 8.5

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simple mix of Aperol,
prosecco +
soda 8.5

LUNCH PLATES

Soup of the Day (v)

Buttered ATN bakery bread 9.9

Salt Beef Hash (gfi available)

Slow cooked brisket, dill pickle, cheddar, English mustard,
herb hollandaise, soft poached eggs 14.5

Sweetcorn Fritter Bowl (vg)

Homemade sweetcorn fritter, muhammara, summer salad
extra virgin olive oil 14.4

Green Goddess Salad (vg)

Summer salad, fresh herbs, mint, pickled radish, preserved
lemon, avocado dressing 9.9

- Add roast chicken 2.5
- Add cured salmon 3.5
- Add rump steak 5.5

Chicken Caesar Salad

Roast chicken breast, little gem, bacon pangritata, streaky
bacon, house Caesar dressing 14.2

Turkish Eggs (v) (gfi available)

Strained yoghurt, muhammara, soft poached eggs, artisan
toast, summer salad, toasted walnut 11.4

Handmade Potato Cakes (v) (vg available)

Soft poached eggs, buttered spinach, roast tomato 15.1

- Add braised ham hock 2.5
- Add bacon **OR** sausage 2.5
- Add house cured salmon 3.5

ADD - ONS

Slow roast chicken 2.5	Fat chips 3.5
Slow braised ham hock 2.5	Roast tomato 1.5
Back bacon 2.5	Roasted flat mushroom 1.5
Olde English sausage 2.5	Smashed avocado 2.5
House cured salmon 3.5	Buttered spinach 1.5
Rump steak 5.5	Artisan toast 2.0
Black pudding 2.5	Potato cake 2.5

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.