

MARKET MENU

STARTERS

Green courgette and basil veloute - Katy Rodger's creme fraiche

Heritage tomatoes - goats cheese, black olive crumb, filo, basil

Smoked Ayrshire ham hock terrine - carrot chutney,
pickled heritage carrots, watercress, sourdough

Cured sea reared sea trout - pickled green apple,
burnt cucumber, yoghurt, dill

.....

MAINS

Perthshire chicken - sweetcorn puree, burnt sweetcorn,
baby gem, pickled trompettes

North Sea Plaice - pomme mousseline, young spinach,
almond and caper beurre noisette

Braised brisket of borders beef - truffle polenta cake,
burnt onion puree, tender steam broccoli

Risotto Milanese - parmesan, sunflower seeds

.....

DESSERTS

Poached peach - lemon thyme, almond crumb, amaretto mascarpone

Blacketyside farm strawberries - mascarpone, meringue,
12-year-old balsamic, basil, strawberry sorbet

Selection of Stewart Tower dairy ice cream

Selection of British cheese - crackers, chutney

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.
A discretionary service charge of 10% will be added to tables of 10 or more.
All prices are inclusive of VAT at current rate.

SIDE ORDERS

Vegetables du jour | Potatoes du jour

Chefs salad | Chips

£3.50 each

Lunchtimes

Monday – Friday / Serving from midday

£14.50 2 courses / £19.50 3 courses

(inc tea or coffee)

Pre theatre / Early Dining

Monday – Saturday / Serving from 5pm

£14.50 2 courses / £19.50 3 courses

(Last sitting is 6.30pm)

Midweek Evenings

Monday – Thursday / Serving from 7pm

£16.50 2 courses / £21.50 3 courses

DINE

DINE SCOTLAND LTD

10 (1F) Cambridge St, Edinburgh EH1 2ED

DINEEDINBURGH.CO.UK