

MARKET MENU

STARTERS

Sweet potato and coconut velouté - coriander and coconut pesto

Heritage tomatoes - pea, oregano, crème fraîche, lemon

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

North Atlantic smoked mackerel - gooseberry,
cucumber, fennel

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MAINS

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

Sea Bream - courgette, fennel, red pepper,
balsamic vinegar, salsa verde

Braised brisket of borders beef - truffle polenta cake,
caramelised onion purée, tenderstem broccoli

Saffron risotto - broad beans, parmesan,
East Lothian rapeseed oil

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DESSERTS

Peaches - almond, honey, mascarpone, peach ice cream

Blacketyside farm blackberries - vanilla yoghurt,
granola, blackberry gel, wood sorrel

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

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