

MARKET MENU

STARTERS

Yellow split pea soup - cumin, chive oil

Heritage tomatoes - black olive, goats cheese mousse, basil, sour dough

Borders ham hock terrine - Arran mustard,
pickled summer vegetables, sweet cicely

Smoked North Atlantic mackerel - fennel, orange,
horseradish yoghurt, dill

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MAINS

Free range Perthshire chicken - pea puree, broad beans,
haricot beans, braised baby gem, pancetta lardons

North Sea coley - Jersey royals, courgette, samphire, capers

Free range Ayrshire pork belly - glazed cheek,
caramelized onion purée, burnt onion, nuts, seeds and grains

Tagliatelle - chestnut mushrooms, trompettes,
truffle oil, tarragon

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DESSERTS

Granny smith apple crumble - brambles, Cornish clotted cream

Blacketyaside 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

Market vegetables | Buttered new potatoes
Chips | Rocket and Parmesan salad
£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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