

MARKET MENU

STARTERS

Borders chicken and tarragon rilette

- homemade piccalilli, roasted shallot mayonnaise

Caramelised cauliflower and coconut soup - chargrilled flatbread

Smoked North Atlantic mackerel

- crème fraiche and horseradish, compressed
apple and pickled cucumber

Heritage beetroot salad - savoury granola, crumbled feta

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MAINS

Pan fried fillet of sea bass - roasted courgette, aubergine
and red onion, cherry tomatoes

Jerusalem artichoke and hazelnut risotto - puffed wild rice

Roast Ayrshire pork tenderloin - celeriac and chestnut emulsion,
buttered kale, apple and cider chutney

Roast breast of pheasant - creamed sprouts
and pancetta, fondant potato and Madeira jus

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DESSERTS

Honey and raisin flapjack - vanilla ice cream and honeycomb

Selection of British and continental cheese

- oatcakes and crackers and homemade chutney
(£3 supplement)

Selection of Stewart Tower dairy ice cream

Apple and cinnamon crumble - Devonshire clotted cream

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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