

DINE

APERITIFS

Mediterranean Campari & Orange - Campari steeped with Mediterranean herbs & fluffy orange juice

Dine's twist on a classic, with fresh herbs and shaken orange juice, for a refreshing pre-meal drink.

Dine's Re-vamped Bloody Mary - Mustard seed infused Ketel One vodka, seasoned organic tomato juice, black pepper rim & cilantro

So much more than a brunch cocktail! Its savoury flavours are ideal to stimulate the appetite pre meal.

Italicus Spritz - Italicus, NV Prosecco Asolo, soda water & Gordal olives

Delicate combination of Roman chamomile & an assortment of herbs from the south of Italy, lifted with our house Prosecco to entice the palette.

Nº Ten Martini - Nettle infused Tanqueray 10, Wermod British Vermouth, saline solution

Dry, delicate and crisp, the quintessential aperitif.

£7.50 each

WHILE YOU WAIT

Catalonian Gordal olives £3.75

Chargrilled sourdough bread £3.75

- with 'flavour of the day!'

Lindisfarne Oysters *three* £9.00

- classic, lemon, *½ Dozen* £18.00
tabasco

STARTERS

Soup of the day (VGO, GF) £6.50

- toasted Covenanters sourdough

Prosciutto crudo (GFO) £7.50

- caramelised onion marmalade, goats cheese crumb, rosemary focaccia, balsamic syrup

Lime and honey glazed smoked mackerel £7.50

- edamame bean and ginger salad, soy, ginger & chilli dressing (GFO, DF)

Heritage tomato (VG, GF) £8.00

- sweet pickled beetroot, rhubarb gel, Thai basil, pumpkin seed and cashew granola

Spring vegetables (VGO, GF) £8.00

- oyster mushroom, almond custard, mushroom consommé

Harissa spiced cauliflower (VGO, GFO) £8.00

- broccoli shavings, white onion purée, pickled silverskins

Pan fried red mullet £8.50

- black pudding, white bean purée, soused apple straws

Pressed rabbit and pistachio terrine £9.00

- gordal olive and granny smith salsa, tarragon mayonnaise, olive oil crostini

Borders ham hock roulade (GF, DF) £9.50

- grain mustard and capers, boiled quail egg, ham bouillon

Slow cooked Borders pork cheek (DF) £10.50

- sweet and sour date purée, pâté de brick, charred shallot petals

Seared king scallops £15.00

- black rice and pecorino arancini, pistachio paste, vanilla bisque reduction

Champagne and Oysters (to share) £39.00

- Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters

MAINS

Celeriac risotto (VGO, GF) £14.50

- roast artichoke hearts, sweet potato crisps, truffle oil

Green asparagus (VG, GF) £15.50

- Shetland black potato, broccoli florets, caramelised olives, foraged greens, salsa verde

Roast breast of chicken (GF, VGO) £16.00

- spring vegetable and soft herb emulsion, split jus with sherry vinegar and beurre noisette

Fillet of sea bream (GF) £16.50

- hispi cabbage, new season potatoes, smoked butter, crispy capers

Crisp wild mushroom cannelloni (V) £16.00

- chestnut mushroom duxelles, sauté shitake, wilted spring onion, aged parmesan custard, burnt leek powder

Roast Jerusalem artichoke (VG, DF) £16.50

- orange braised salsify, wild leeks, confit garlic purée, torched new potatoes, sauce vierge

Poached breast of guinea fowl (GF) £19.00

- caramelised baby turnip, sweetcorn polenta, wilted spinach, madeira glaze

Roast fillet of salmon (DF, GF) £20.00

- baby courgette, purple potato, baba ghanoush, black olive, chive and sesame crumb

Pan fried halibut (GF) £23.00

- café de Paris, mussels and clams dressed in wild garlic emulsion, baby spinach, samphire, potato Parisienne

Roast loin of venison (GF) £24.50

- shallot papillote, spring cabbage, smoked potato fondant, prune and red wine jus, Douglas fir oil

Roast fillet of beef (GF) £26.00

- poached marrow bone, confit shallots, breakfast radish, bok choi, horseradish crisps, diable Szechuan jus

Whole baked seabream (GF) Market Availability

- buttered greens, sauté potatoes, meuniere sauce Price

FROM THE GRILL

Taste the finest of Scottish beef sourced from trusted farms throughout Lothian and the Borders and finest fish from our Scottish waters. Using time honoured traditions, our naturally reared (28-35 day) 8oz dry-aged beef is amongst the most tender and flavoursome of meats.

Each grill item is served with double cooked fries and chefs tomato & parmesan salad.

8oz Sirloin (GF)
£26.00

8oz Ribeye (GF)
£29.00

Chateau briande (to share)
£66.00

West coast langoustines with garlic butter
Market Availability/Price

Sauce supplements - Peppercorn | Madeira jus | Garlic butter £2.00

Our Scottish fish of the day is ethically sourced and caught from our surrounding shores, served with chef potatoes and vegetables.

SIDES

House salad £3.50

- honey mustard dressing

Chef Potatoes £3.50

Chips with aioli £3.50

Market Vegetables £3.50

DIETARY

(V) Vegetarian
(VG) Vegan
(VGO) Vegan option available*
(GF) Gluten free
(GFO) Gluten free option available*
(DF) Dairy free

*Please inform us before ordering.

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 8 or more.

All prices are inclusive of VAT at current rate.

Our menus have been printed on recycled plastic to allow us to sanitise after each use.



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