

DINE

APERITIFS

Mediterranean Negroni - Campari, Martini Rosso and Tanqueray 10 Gin steeped with Mediterranean herbs

A refreshing and unforgettable twist on the quintessential aperitif.

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.

£9.50 each

WHILE YOU WAIT

Catalonian Gordal olives £4.25

Chargrilled sourdough bread £4.50
- with 'flavour of the day!'

Lindisfarne Oysters three £10.50
- classic, lemon, tabasco ½ Dozen £21.00

Champagne and Oysters (to share) £40.00
- Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters

STARTERS

Roast tomato and smoked paprika soup £7.50
- lemon yoghurt, crusty bread (VG)

Crottin cheese (V) £10.00
- beetroot and roast plum chutney, roast pumpkin seeds, olive oil crostini

Ham and parsley terrine £10.50
- cornichons, celeriac remoulade, roast fig, sourdough

North Atlantic king prawn cocktail £11.00
- spiced Bloody Mary tomato salsa, pickled cucumber ribbons, gem lettuce, Marie Rose sauce, celery salt

Peppered mackerel £9.50
- warm potato and caper salad, spring onion, olives, sour cream dressing

Stuffed grilled aubergine (V) £10.00
- ricotta, walnuts, micro coriander, spiced raisin purée, pickled shallots

Crispy mushroom cannelloni (V) £10.00
- wilted spinach, garlic and truffle dressing, enoki mushrooms

Spiced charred squid £11.50
- compressed honeydew melon, cucumber ribbons, tomato and chilli jam, frisée

Pan fried pigeon breast £11.50
- raspberry and balsamic vinegar purée, water cress, crispy pancetta, roast baby carrots

Honey glazed chicken and leek terrine £12.50
- harissa and coriander hummus, torched spring onion, lemon purée, flatbread

Mussel, clam and broad beans £13.00
- olive oil and cider emulsion, soft herbs, pancetta

Seared scallops £17.00
- serrano ham, tomato chutney, chicory, sherry vinegar dressing

MAINS

Salt baked celeriac risotto (V) £16.50
- sautéed wild mushrooms, toasted seeds

Honey and truffle glazed chicken breast £17.50
- sage and onion stuffing, pickled walnuts, fondant potato, roast root vegetables, jus, cranberry sauce

Pan fried fillet of seabass £18.00
- bacon lardons, leeks, diced potatoes, clam and mussel chowder

Slow braised ox cheek £18.50
- creamed savoy cabbage, roast garlic mashed potato, whisky prunes, charred baby leeks

Marinated feta (V) £17.50
- baba ghanoush, tabbouleh, tzatziki, roasted grapes

Roast duck breast £20.00
- spiced red cabbage, mustard pomme mousseline, confit orange, apple chutney, jus

Pan fried monk fish £24.00
- black pudding, smoked white bean and vanilla purée, baby carrots, white wine and mustard cream, crispy kale

Baked cod £25.00
- winter vegetable cassoulet, honey yoghurt, toasted seeds

Baked sea trout £25.00
- Colcannon mash, braised shallots in red wine, wilted spinach, lemon and parsley butter

Loin of venison £27.00
- celeriac purée, orange braised fennel, roast baby beetroot, blackberry jus

Chump of lamb £28.00
- duck fat roast potatoes, green beans, black olives, roast cherry tomatoes, Madeira jus, mint gastrique

Beef fillet £29.50
- dauphinoise potato, roast heritage carrots, beetroot purée, parsnip crisps

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 salad.

8oz Sirloin
£28.50

8oz Ribeye
£29.50

10oz Cote de porc
£24.50

Market Fish of the Day
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 (VGO) £4.25
- honey mustard dressing

Chef Potatoes (VGO) £4.50

Chips with aioli (VGO) £4.50

Market Vegetables (VG) £4.50

DIETARY

(V) Vegetarian
(VG) Vegan
(VGO) Vegan option available*

*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.

Please note, our restaurant is not a gluten free environment and all food may contain traces of gluten.

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.