

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

Soup of the day (VGO) £7.50
- toasted covenanters sourdough

Campbell's haggis £9.00
- clapsot, whisky sauce

Beetroot and halloumi salad (V, VGO) £9.50
- toasted hazelnuts, citrus dressing, smoked sundried tomatoes

Sweet cured herring £10.00
- rocket and fennel salad, toasted pinenuts, lemon and mustard dressing, fresh dill

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

Ham and parsley terrine £12.50
- harissa and coriander hummus, torched spring onion, lemon purée, flatbread

Red mullet escabeche £13.00
- black pepper crouton, black olive tapenade

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

MAINS

Orecchiette pasta (V, VGO) £16.50
- charred broccoli, sunflower seed and kale pesto, roast cherry tomatoes, parmesan crumb

Pan fried sea bream £18.50
- sauté new potatoes, baked courgette, lemon and herb cream sauce, crispy capers, basil oil

Roast chicken breast £19.00
- puy lentil stew, chorizo, baby onions, red wine jus

Braised beef featherblade £19.00
- champ potatoes, Hungarian bell pepper ragout

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 cavolo nero

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

Baked salmon £25.00
- Colcannon mash, braised shallots in red wine, buttered 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.