

DINE

WHILE YOU WAIT

Catalonian Gordal olives	£3.50
Chargrilled sourdough bread - with 'flavour of the day!'	£3.50

APERITIFS

Italicus Spritz	£6.50
- Italicus, NV Prosecco Asolo, soda Water	
<i>Delicate combination of Roma Chamomile & an assortment of herbs from the south of Italy, lifted with our house Prosecco to entice the palette.</i>	
Wild Berry Gimlet	£6.50
- Bombay sapphire, seasonal berry mix	
<i>Bursts of Scottish fresh fruit with the subtle mix of dry Bombay Spice.</i>	
Dine's Re-vamped Campari & Orange	£6.50
- Campari infused with Mediterranean herbs & fluffy orange juice	
<i>Dine's twist on a classic, with fresh herbs and shaken orange juice, the perfect drink to start your meal.</i>	

SIDE ORDERS

House salad	£3.50
- honey mustard dressing	
Chef Potatoes	£3.50
Chips with aioli	£3.50
Market Vegetables	£3.50

*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.



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A LA CARTE

STARTERS

Lindisfarne Oysters	
- classic, lemon, tabasco <i>three</i> £9.00 or <i>½ Dozen</i> £18.00 and mignonette	
Champagne and Oysters	
- Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters £39.00 <i>to share</i>	
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Cauliflower and smoked cheddar velouté	£7.50
- chipotle oil, cauliflower crumb	
Heritage beetroot and goats cheese	£8.00
- candied seed granola, confit kumquat, whisky syrup	
Honey glazed hot smoked salmon	£8.50
- compressed cucumber and dill, pickled onion jelly, watercress, mustard dressing	
Slow roast chicken thigh	£8.50
- ras el hanout and apricot glaze, puy lentils, coriander yoghurt	
Confit duck rilette	£9.00
- roast grape chutney, rosemary focaccia, chicory	
Pan fried wood pigeon	£9.00
- smoked parsnip purée, caramelised apple, apple syrup	
Seared king scallop	£14.00
- morcilla, orange mayonnaise, haggis and fennel seed crumb	
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MAINS

Masala spiced and winter vegetable risotto	£15.00
- charred paneer, nigella seeds, tamarind water	
Sautéed wild mushrooms	£16.00
- layered seeded pâté a brick, brie and truffle fondue, buttered spinach, confit cherry tomato	
16 hour braised Borders ox cheek	£17.50
- parmesan mash, shallot papillote, glazed parsnips	
Pan fried calves liver	£18.00
- parmesan mash, baby spinach, caper, honey and lemon beurre noisette	
Roast breast of chicken	£19.50
- honey glazed root vegetables, garlic and herb mash, café au lait sauce with tarragon and Dijon mustard	
Fillet of seabass	£21.00
- herb nage with butter bean, ginger, leek and tomato, preserved lemon ricotta	
Herb crusted North Atlantic cod	£22.00
- peas à la française, parmentier potatoes	
Roast loin of Highland venison	£24.00
- fondant potato, mulled red cabbage purée, roast shallot, baby carrot, Madeira jus	

Most menu items can be prepared for individual dietary requirements
V: Vegetarian

THE CHAR GRILL & SEAFOOD

Taste the finest of Scottish beef sourced from trusted farms throughout Lothian and the Borders and finest lobster 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.

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

8oz Sirloin	£25.00	8oz Ribeye	£28.00	10oz cote de porc	£22.00	Fish of the day	Market Availability/Price
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Each grill item is served with double cooked fries and cherry tomato and parmesan salad.

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