

# DINE

## WHILE YOU WAIT

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

## APERITIFS

<b>Italicus Spritz</b>	£6.50
-Italicus, NV Prosecco Asolo, soda Water	
<i>Delicate combination of Roma Chamomile &amp; an assortment of herbs from the south of Italy, lifted with our house Prosecco to entice the palette.</i>	
<b>Wild Berry Gimlet</b>	£6.50
- Bombay sapphire, seasonal berry mix	
<i>Bursts of Scottish fresh fruit with the subtle mix of dry Bombay Spice.</i>	
<b>Dine's Re-vamped Campari &amp; Orange</b>	£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

<b>House salad</b>	£3.50
- honey mustard dressing	
<b>Chef Potatoes</b>	£3.50
<b>Chips with aioli</b>	£3.50
<b>Market Vegetables</b>	£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 *three* £9.00 or *½ Dozen* £18.00 and mignonette

**Champagne and Oysters**  
- Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters **£39.00 to share**

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**Celeriac and potato velouté** - white truffle scented cream, powdered trompette mushrooms *v.* £7.00

**Heritage tomatoes and smoked bocconcini** £8.00  
- candied seed granola, white balsamic vinaigrette, torn basil

**Autumn vegetable salad** - carrot and ginger purée, roast beets, hazelnut, mustard and honey dressing *v.* £8.00

**Game terrine** - soft boiled quail egg, pickled carrot ribbons, Szechuan and juniper crumb, bramble pastille £9.00

**Pan fried wood pigeon** £9.00  
- foraged mushrooms, roast pear, port jus

**Home smoked salmon tartar** - compressed cucumber, lemon purée, sweet pickled shallots, tattie scone £11.00

**Seared king scallop** - morcilla, orange mayonnaise, haggis and fennel seed crumb £14.00

### MAINS

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**Roast king oyster mushroom** - rosemary and parmesan, dumpling, curly kale, lemon beurre noisette *v.* £14.50

**Spiced butternut squash risotto** £15.00  
- goats cheese, candied pumpkin seeds *v.*

**Roast breast of chicken** - cabbage and bacon, tarragon and mustard bread pudding, Madeira jus £18.00

**Marsala spiced fillet of pork** - salt and chilli squid, Asian vegetables and crispy vermicelli £19.50

**North Atlantic cod** - crushed minted peas, spinach, brown shrimp and caper butter, salt & vinegar crisps £21.00

**Baked fillets of sole** - sauté mushrooms, roast garlic, tomato and dill nage £21.50

**Honey glazed breast of duck** - roast plum, green beans, white onion purée, duck fat roast new potatoes £23.50

**Roast loin of venison** - venison haggis bonbon, corned haunch, fondant potato, autumn vegetable vinaigrette £24.00

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 lobster is ethically sourced and creel caught from our surrounding shores.

**8oz Sirloin**  
£24.50

**8oz Ribeye**  
£27.50

**10oz cote de porc**  
£21.50

**Roast lobster and chips, aioli and garlic butter** - ½ or whole  
Market Availability/Price

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

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