

# 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 (GF)** three £10.50  
- classic, lemon, tabasco ½ Dozen £21.00

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

## STARTERS

**Soup of the day (VGO, GFO)** £6.50  
- toasted Covenanters sourdough

**Peppered mackerel (GFO)** £9.00  
- warm potato and caper salad, spring onion, olives, sour cream dressing

**Ham hock and pistachio roulade (GFO)** £9.50  
- pickled shallots, sourdough crouton, marinated wild mushrooms, frisée

**Roast portobello mushroom (VGO, GFO)** £10.00  
- torched artichoke hearts, spinach, cream cheese, balsamic glaze, toasted pine nuts

**Stuffed grilled aubergine (V)** £9.50  
- 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 (GF)** £11.50  
- compressed honeydew melon, cucumber ribbons, tomato and chilli jam, frisée

**Pan fried pigeon breast (GFO)** £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

**Lemon sole ceviche (GF)** £13.00  
- shaved fennel, pomegranate, radish, chilli threads, preserved lemon, baby shoots

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

**Seared scallops (GFO)** £17.00  
- serrano ham, tomato chutney, chicory, sherry vinegar dressing

## MAINS

**Roast tomato and pepper risotto (V, GF)** £16.50  
- parmesan shavings, basil oil

**Baked butternut squash (VG)** £16.50  
- spiced puy lentils, baby leeks, soy and chilli dressing, dukkah

**Pan fried sea bream (GFO)** £18.50  
- new potatoes, creamed savoy cabbage, lardons, crispy shallots, split jus

**Roast chicken breast (GF)** £18.50  
- rosemary crushed potatoes, roast parsnips, brussels sprouts, red wine and thyme jus

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

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

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

**Baked cod (GF)** £25.00  
- winter vegetable cassoulet, honey yoghurt, toasted seeds

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

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

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

**Beef fillet (GFO)** £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 (GFO)**  
£28.50

**8oz Ribeye (GFO)**  
£29.50

**10oz Cote de porc (GFO)**  
£24.50

**Market Fish of the Day (GFO)**  
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, GF)** £4.25  
- honey mustard dressing

**Chef Potatoes (VGO, GF)** £4.50

**Chips with aioli (VGO)** £4.50

**Market Vegetables (VG, GF)** £4.50

## DIETARY

(V) Vegetarian  
(VG) Vegan  
(VGO) Vegan option available\*  
(GF) Gluten free  
(GFO) Gluten free 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.**