

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

STARTERS

Soup of the day (VGO, GFO) £6.50

- toasted Covenanters sourdough

Roast beetroot (V, GFO) £8.50

- tarragon mascarpone, pickled walnuts, sourdough crostini, orange segments

Smoked haddock brandade (GFO) £9.50

- pumpernickel, lime yoghurt, sundried tomatoes, pea shoots

Confit chicken thigh and apricot terrine (GFO) £10.50

- toasted ciabatta, celeriac remoulade, caper berries

Heritage purple potato and squash (GF) £8.50

- foraged herbs and flowers, honey dressing, almond cream

Green asparagus (GF) £10.00

- poached hens egg, pine nut butter, shallot petals

Heirloom tomato salad (GF) £10.50

- burrata, shaved fennel, basil and pea purée, radicchio, white balsamic gastrique

Pan fried red mullet (GFO) £11.50

- saffron soffritto, smoked paprika pomme paille

Ham hock roulade (GF) £13.00

- smoked langoustine, jamon crumb, ham and langoustine broth

Cured and pickled tuna (GFO) £16.00

- preserved lemon purée, apple and chive salad, avruga caviar, crostini

Seared scallops (GF) £17.00

- mango and chilli salsa, candied baby carrot, coconut flake, blood orange gel

Champagne and Oysters (to share) (GF) £39.00

- Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters

MAINS

Wild mushroom strouzapreti (V) £16.50

- herb crumb, parmesan shavings

Pan fried hake (GF) £17.50

- roast pumpkin, green beans, whipped ricotta, preserved lemon, toasted pumpkin seeds

Roast chicken breast (GF) £18.50

- buttered new potatoes, pepperonata, torched spring onion, basil oil

Braised pork cheeks (GF) £18.50

- mashed potatoes, confit plum tomato, red wine jus, chimichurri

Jerusalem artichoke risotto (V, GF) £16.50

- roast artichoke hearts, toasted seeds

Autumn vegetable vinegarete (VG, GF) £17.50

- ras el hanout spiced quinoa, crispy capers, pickled red onion, mint yoghurt

Slow roast porchetta (GF) £19.00

- smoked tomato tapenade, roast courgette, apple chutney, Ayrshire potatoes

Fillet of seabream (GF) £24.50

- sweetcorn cream, baby courgette, broccoli shavings, buttered new potatoes, brown shrimp butter

Roasted sole (GF) £25.00

- steamed mussels and clams in orange and saffron, pistachio and sesame crumb, spinach, garlic crisps, potato cocotte

Baked fillet of cod (GF) £27.00

- potato and yoghurt purée, olive tapenade, samphire, soured cucumber ribbons

Loin of venison (GF) £28.00

- smoked leek, confit potato mille-feuille, hazelnut purée, burnt onion mayonnaise, pickled mooli, mushroom powder

Fillet of beef (GF) £29.50

- swiss chard, prosciutto, horseradish pomme mousseline, tomato jam, bordelaise syrup

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)
£27.50

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.