

FESTIVE DINE WITH WINE

STARTERS

Chicken and cranberry rilette - Madeira gel,
pickled beetroot, toasted sour dough

Roast tomato soup - basil, crème fraiche

Caramelised goat's cheese - soused
winter vegetables, bitter leaf salad

Smoked salmon - lemon and dill cream cheese,
compressed cucumber, toasted brioche

.....

MAINS

Pan fried seabass - harissa roast vegetables,
gordal olives, crème fraiche

Roast chump of lamb - thyme and garlic mash,
honey-glazed baby vegetables and kale

Crisp confit leg of duck - mulled wine cabbage,
fondant potato, cardamom and orange puree

Strozzapreti - wild mushroom,
tarragon, roasted chestnuts

.....

DESSERTS

Christmas pudding - brandy cream

Spiced apple crumble - clotted cream

Selection of Stewart Tower dairy ice cream

Stilton with caramelised pear and walnut bread

SIDE ORDERS

House salad | Chef Potatoes

Chips with aioli | Market Vegetables

£3.50 each

*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.

DINE WITH WINE

Enjoy a gourmet three course meal
including a bottle of our excellent house wine

For only **£47.50 per couple***

Or why not upgrade to a bottle of Prosecco
for only **£10.00 extra**

CLASSIC COCKTAILS

Available everyday until 6pm for only **£5.00** each

PREMIUM HOUSE WINES

White

Grenache Blanc IGP Monrouby (*France*)

Macabeo El Circo (*Spain*)

Rosé

El Coto Rioja Rosado (*Spain*)

Red

Syrah - Carignan IGP Monrouby (*France*)

Garnacha El Circo (*Spain*)

DINE

DINE SCOTLAND LTD

10 (1F) Cambridge St, Edinburgh EH1 2ED

DINEEDINBURGH.CO.UK