

MARKET MENU

STARTERS

Soup of the day (*V, VGO*)

- toasted Covenanters sourdough

Prosciutto and clava brie

- red onion marmalade, chicory,
apple and rocket salad, focaccia

**Roast aubergine, tomato and
courgette bruschetta** (*VG*)

- fennel, radish, bitter leaves, lemon dressing

Pressed chicken and leek rilette

- mixed baby leaves, pickled red onions,
tea soaked apricots, crostini

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MAINS

Jerusalem artichoke risotto (*V, VGO*)

- crushed hazelnuts, parmesan shavings

Pan fried cole

- basmati rice, chickpea, courgette and
coconut curry, lemon yoghurt

Braised pork cheeks

- spiced sweet potato mash, bok choy,
red wine jus

Roast chicken breast

- wilted savoy cabbage, baby onions,
bacon, new potatoes, jus

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DESSERTS

Chocolate tart (*V*)

- fresh raspberries, vanilla mascarpone

Vanilla panna cotta (*V*)

- pineapple and mint salsa, amaretti crumb

Selection of Arran Farm Dairy ice cream (*V*)

Artisan cheese selection (*V*)

- crackers, homemade chutney
(£3 supplement)

SIDE ORDERS

House salad

£4.25

Chef Potatoes | Chips with aioli | Market Vegetables

£4.50 each

Lunchtimes

Monday - Friday / Serving from midday
£23.50 2 courses / £30.50 3 courses
(inc tea or coffee)

Pre theatre / Early Dining

Monday - Saturday / Serving from 5pm
£23.50 2 courses / £30.50 3 courses
(Last sitting is 6.30pm)

Available for groups of 16 diners and over after 7:00pm

DIETARY

(V) Vegetarian *(VG)* Vegan *(VGO)* Vegan option available†

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.

†Please inform us before ordering.

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.

DINE

DINE SCOTLAND LTD
10 (1F) Cambridge St, Edinburgh EH1 2ED
DINEEDINBURGH.CO.UK