

MARKET MENU

STARTERS

Soup of the day (*V, VGO*)

- toasted covenanters sourdough

Thai style fish cakes

- kimchi ketchup, Asian salad

Chicken liver parfait

- pickled shallots, Cumberland gel, frisee, sourdough melba

Carrot tartare (*V*)

- bocconcini, dukkah, tarragon mayonnaise

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MAINS

Orecchiette primavera (*V*)

- wild garlic pistou, toasted pine nuts

Roast chicken

- peas a la française, new potatoes, herb oil

Slow cooked ox cheek

- creamed mashed potato, buttered kale, Madeira jus, crispy onions

Baked coley

- spinach and lentil dhal, mango chutney, coriander oil

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DESSERTS

Baked rice pudding (*V*)

- caramelised pineapple

Stem ginger panna cotta

- rhubarb compote, shortbread

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

Artisan cheese selection (*V*)

- crackers, homemade chutney
(£3 supplement)

SIDE ORDERS

House salad | 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

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