

MARKET MENU

STARTERS

Soup of the day

- crusty bread and butter

Pressed salt beef

- piccalilli, toasted rosemary focaccia

Salmon brandade

- pumpernickel, dill crème fraiche, onion chutney

Heritage tomato salad

- candied seed granola, vegan parmesan,
aged balsamic dressing

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MAINS

Roast breast of chicken

- peas a la francaise, Ayrshire new potatoes

Roast fillet of seabass

- niçoise salad, confit garlic

Wild mushroom risotto

- charred baby leeks, truffled brioche and herb crumb

Penne pasta

- summer vegetables, lemon thyme and chilli oil

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DESSERTS

Elderflower and vanilla panna cotta

- spiced brambles

Chocolate brownie

- morello cherries, clotted cream

A selection of Arran Farm dairy Ice-cream

Scottish cheese board

- oatcakes, crackers, homemade chutney

(£3 supplement)

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.

Our menus have been printed
on recycled plastic to allow us
to sanitise after each use.

Scan here to
view on your
mobile device.



Lunchtimes

Monday - Friday / Serving from midday
£15.50 2 courses / £21.50 3 courses
(inc tea or coffee)

Pre theatre / Early Dining

Monday - Saturday / Serving from 5pm
£15.50 2 courses / £21.50 3 courses
(Last sitting is 6.30pm)

Midweek Evenings

Monday - Thursday / Serving from 7pm
£21.50 2 courses / £27.50 3 courses

DINE

DINE SCOTLAND LTD
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