

MARKET MENU

STARTERS

Soup of the day (*V, VGO*)

- toasted Covenanters sourdough

Heritage tomato salad (*V, VGO*)

- mozzarella, basil pesto, balsamic glaze

Green asparagus

- prosciutto, gremolata, pangrattato, rocket

Rollmop herring

- shaved fennel, orange and dill, rye bread, lemon crème fraîche

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MAINS

Pea and lemon risotto (*V, VGO*)

- goats cheese, pinenuts, herb oil

Pan fried sea bass

- borlotti bean, harissa and chorizo ragout, salsa verde

Slow braised pork daubes

- baked sweet potato purée, pak choi, soy and honey glaze

Roast chicken breast

- beurre noisette mash, tender stem broccoli, charred baby leeks, jus

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DESSERTS

Chocolate and salted caramel tart (*V*)

- Chantilly cream, roast hazelnut

Crème brûlée (*V*)

- Scottish raspberries, 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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