MARKET MENU

STARTERS

Soup of the day (V, VGO)

- toasted covenanters sourdough

Potted smoked mackerel

- rough oatcakes, roasted grape compote, frisée

Chicken liver parfait

 red onion jam, soused peaches, toasted country loaf

Whipped feta (V)

 orange and beetroot salad, toasted seed granola

MAINS

Roast chicken breast

 creamed truffle leeks, potato fondant, roast carrot, red wine jus

Baked salmon

- niçoise garnish, salsa verde

Slow cooked pork cheek

- spiced caponata, portobello mushroom

Rigatoni (V. VGO)

 basil pesto, courgette shavings, gordal olives, toasted walnuts

DESSERTS

Edinburgh mess (V)

- Scottish strawberries, crushed meringue, Drambuie and berry coulis, whipped cream

Malted vanilla panna cotta

- milk chocolate shards, sugared almond crumb

Selection of Arran Farm Dairy ice cream (V)

Artisan cheese selection (V)

- crackers, homemade chutney
(£3 supplement)

SIDE ORDERS

House salad \mid Chef Potatoes Chips with aioli \mid 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 SCOTLAND LTD

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