

MARKET MENU

STARTERS

Soup of the day (VGO)

- toasted Covenanters sourdough

Beetroot and halloumi salad (V, VGO)

- toasted hazelnuts, citrus dressing, smoked sundried tomatoes

Campbell's haggis

- clapshot, whisky sauce

Sweet cured herring

- rocket and fennel salad, toasted pinenuts, lemon and mustard dressing, fresh dill

.....

MAINS

Orecchiette pasta (V, VGO)

- charred broccoli, sunflower seed and kale pesto, roast cherry tomatoes, parmesan

Pan fried sea bream

- sauté new potatoes, baked courgette, lemon and herb cream sauce, crispy capers, basil oil

Roast chicken breast

- puy lentil stew, chorizo, baby onions, red wine jus

Braised beef featherblade

- champ potatoes, Hungarian bell pepper ragout

.....

DESSERTS

Apple and berry crumble (V)

- vanilla ice cream

Chocolate ganache (V)

- dark cherries, orange gel, shortbread

Dine ice cream sundae (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