

MARKET MENU

STARTERS

Soup of the day (*V, VGO*)

- toasted covenanters sourdough

Warm caponata bruschetta (*V, VGO*)

- ripped mozzarella, basil pesto

Arbroath smokie pate

- red onion marmalade,
pickled cucumber ribbons, oatcakes

Caramelised smoked duck rilette

- Seville orange and beetroot remoulade,
truffle mayonnaise, caperberries

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MAINS

Spiced roast cauliflower orzo (*V, VGO*)

- dry roasted cashews, preserved lime,
Romanesco pickle

Fish pie

- creamed mash, smoked cheddar and
sourdough crumb, tattie scone

Roast chicken

- stroganoff, bulgar wheat,
paprika roast peppers, sour cream

Slow braised pork belly

- citrus fennel purée, parmentier potatoes,
chantanay carrots, jus

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DESSERTS

Sticky toffee pudding (*V*)

- salted caramel sauce, vanilla ice cream

Lemon thyme pannacotta

- blueberry 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

DINE SCOTLAND LTD
10 (1F) Cambridge St, Edinburgh EH1 2ED
DINEEDINBURGH.CO.UK