MARKET MENU

STARTERS

Soup of the day (V, VGO)

- toasted covenanters sourdough

Salt baked celeriac (V, VGO)

 braised chicory, apple and kale slaw, burnt apple purée

Smoked haddock brandade

- piccalilli, caper berries, preserved lemon, pumpernickel

Smoked flaked ham hock

 soy, honey and orange glaze, Asian salad, toasted sesame, preserved ginger

MAINS

Spice roast parsnip (V, VGO)

 spelt tabbouleh, pomegranate, smoked baba ghanoush, molasses and rosewater syrup

Baked hake

 clam and mussel chowder, truffle and parmesan mash, crispy leeks

Roast chicken breast

 roast sweetcorn, soubise, chimichurri, sautéed potatoes

Braised short rib

 fondant potato, creamed savoy cabbage, roast carrot, crispy shallots, Madeira jus

DESSERTS

Chocolate pot (V)

- griottine cherries, kirsch mascarpone, shortbread

Golden syrup pudding (V)

- vanilla custard, poached dried fruits

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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