

MARKET MENU

STARTERS

Soup of the day (V, VGO)

- toasted covenanters sourdough

Sea bass escabeche

- saffron pickled vegetables, watercress, preserved lemon

Beetroot bocconcini salad (V)

- mixed heritage beetroot, fennel shavings, dill and honey dressing

Pork rillette

- focaccia, crab apples, frisee, crispy onion

MAINS

Braised ox cheek bourguignon

- garlic mash, carrot crisps

Baked hake

- Cullen skink chowder, chive oil

Roast chicken breast

- mushroom fricassee, sauteed new potatoes, bacon crisps, tender stem broccoli

Rigatoni (V)

- garlic, mascarpone, parmesan, truffle oil, crispy kale, pine nuts

DESSERTS

Orange chocolate pot (V)

- shortbread, candied orange

Apple and berry flapjack crumble (V, VGO)

- crème chantilly

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

£4.75 each

Lunchtimes

Monday - Friday / Serving from midday

£24.50 2 courses / £31.50 3 courses

(inc tea or coffee)

Pre theatre / Early Dining

Monday - Saturday / Serving from 5pm

£24.50 2 courses / £31.50 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

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