

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 rilette

- 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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