

MARKET MENU

STARTERS

Soup of the day (*V, VGO*)

- toasted covenanters sourdough

Buffalo mozzarella (*V*)

- figs, red onion jam, basil and honey drizzle

Grilled asparagus (*VGO*)

- parma ham and goats cheese salad,
pinenuts, toasted milk bread

Smoked mackerel pâté

- pickled onion gel, pumpernickel,
summer vegetable salad

MAINS

Roasted chicken thigh

- confit cherry tomatoes, sweetcorn velouté,
Ayrshire potatoes, green oil

Braised pork belly

- sautéed hispi cabbage, apples,
raisins, madeira jus

Pan fried seabass

- sweet potato disk, mango, avocado,
coriander salsa

Balsamic roast aubergine (*V, VGO*)

- courgette ribbons, red pepper pesto, parmesan

DESSERTS

Lemon mousse (*V*)

- blueberry compote, shortbread

Tiramisu (*V*)

- macerated Scottish strawberries

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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