

# MARKET MENU

## STARTERS

### **Soup of the day** (*V, VGO*)

- toasted Covenanters sourdough

### **Piperade bruschetta** (*V, VGO*)

- black garlic mayonnaise, goats cheese crumb, toasted hazelnuts

### **Chicken liver parfait**

- compressed pickled melon, cucumber ribbons, sourdough

### **Hot smoked salmon**

- chicory, crispy pancetta, pinenuts, preserved lemon, crème fraiche dressing

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## MAINS

### **Pan fried sea bass**

- homemade kimchi with wild garlic, buttered new season potatoes, nori butter

### **Roast chicken breast**

- peas à la française, sautéed potatoes

### **Slow braised ox cheek**

- wilted wild leeks, tender stem broccoli, lemon thyme mash potato

### **Roast tomato risotto** (*V, VGO*)

- bocconcini, smoked tomato tapenade, basil oil

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## DESSERTS

### **Scottish strawberries** (*V*)

- mascarpone tart, berry compote

### **Milk chocolate pot** (*V*)

- candied orange zest, ginger bread cracker

### **Selection of Arran Farm Dairy ice cream** (*V*)

### **Artisan cheese selection** (*V*)

- crackers, homemade chutney  
(£3 supplement)

## SIDE ORDERS

### **House salad**

£4.25

**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

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