MARKET MENU

STARTERS

Soup of the day (V, VGO) - toasted covenanters sourdough

Serrano ham - rosemary focaccia, pickled shallots, balsamic glaze, rocket

Hot smoked salmon and crème fraiche mousse - black pepper crostini, caper berries, dill and cucumber salad

Heritage tomato salad (V, VGO) - black olives, feta cheese, basil leaves, croutons, shaved fennel

MAINS

Roast chicken breast - crushed new potatoes, confit garlic, summer greens, red wine jus

Pan fried sea bream - mussel, clam and potato chowder, charred baby leeks, chives

Slow cooked pork belly - roast sweet potato, bok choi, honey and ginger glaze, soy jus, crispy onions

Wild mushroom strozzapreti (1/) - tarragon powder, shallot petals, baby cress

DESSERTS

Cranachan (V) - chantilly cream, fresh raspberries, toasted oats, honey

Chocolate panna cotta - blue berry compote, amaretti biscuit

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 £4.50 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

DINE SCOTLAND LTD 10 (1F) Cambridge St, Edinburgh EH1 2ED DINEEDINBURGH.CO.UK