MARKET MENU

STARTERS

Soup of the day (VGO) - toasted Covenanters sourdough

Confit duck leg terrine - toasted brioche, radicchio salad, apricots, pickled blackberries

Smoked haddock brandade - pumpernickel, black olives, sun dried tomatoes, chicory salad

 Char roasted red pepper (V)
whipped feta with herbs, preserved lemon purée, toasted pumpkin seeds, crostini, herb oil

MAINS

Pappardelle pasta (V, VGO) - wild mushrooms, gorgonzola sauce, toasted walnuts

Pan fried sea bass fillet - saag aloo potatoes, cherry tomato compote

Pork belly - pearl barley, roasted root vegetables, red vine jus, burnt apple purée

Roast chicken breast

- creamed polenta, hispi cabbage, sun dried tomato pistou

DESSERTS

Chocolate pot (V) - strawberry compote, biscotti

Blackberry mascarpone tart (V) - white chocolate chard, fresh mint

Selection of Arran Farm Diary 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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