

MARKET MENU

STARTERS

Soup of the day (*V, VGO*)

- toasted covenanters sourdough

Breaded crispy Camembert (*V*)

- heritage beetroot salad,
honey and cumin dressing

Bresaola

- apple and celeriac remoulade,
sherry caramel, toasted almonds

Jersey royal potatoes and hot smoked sea trout salad

- watercress, soft boiled egg, horseradish

MAINS

Courgette and peanut butter fritter (*V*)

- hummus, halloumi fries, pickled red onion,
baby gem salad, tahini yoghurt

Roast chicken

- chorizo, chickpeas and smoked paprika stew

Braised pork cheeks

- mustard spätzle, pickled turnips,
tender stem broccoli

Pan fried hake

- parsley mash potato, warm tartare sauce,
peas, beer batter scraps

DESSERTS

Scottish strawberry pavlova (*V*)

- berry syrup, toasted almonds

Passion fruit posset (*V*)

- tropical fruit salsa, sesame seed tuile

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

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