MARKET MENU

STARTERS

Soup of the day (V, VGO)

- toasted Covenanters sourdough

Salt baked pumpkin (V, VGO)

- whipped goats cheese, toasted walnuts, caramelised orange, baby spinach

Soused red mullet

 chickpea, preserved lemon, romesco sauce, frisée

Prosciutto, celeriac remoulade

- toasted country loaf, cornichons, gremolata

MAINS

Chicken chasseur

- creamed mash, carrot crisps, soft herbs

Roast pollock

- butter bean cassoulet, blackened baby leeks, nori and lemon butter

Braised pork daubes

- turnip and carrot mash, duck fat roast new potatoes, pancetta crumb, madeira jus

Wild mushroom orecchiette (V, VGO)

 parmesan crisp, tarragon powder, toasted pine nuts

DESSERTS

Winter berry fool (V)

- boozy blackberries, amaretti biscuit, micro mint

Sticky toffee pudding (V)

- toffee sauce, vanilla ice cream

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 SCOTLAND LTD

10 (1F) Cambridge St, Edinburgh EH1 2ED

DINEEDINBURGH.CO.UK