MARKET MENU

STARTERS

Soup of the day (V, VGO)

- toasted covenanters sourdough

Spiced red wine poached pear (VG)

- whipped gorgonzola, allspice roasted walnuts, rocket, red wine syrup

Pulled chicken thigh

 red cabbage, jalapeno, maple syrup and apple slaw, apple cider dressing

Peppered smoked mackerel

- beetroot, mandarin and molasses salad, citrus crème fraiche

MAINS

Roast chicken breast

 roast butternut squash, burnt butter crushed new potatoes, madeira jus

Pan fried fillet of coley

- jewelled basmati rice, pak choi, nam prik sauce

Roast aubergine (V, VGO)

- ratatouille, goats cheese crumb, gremolata, crispy onions

Slow braised pork belly

 butter bean purée, baby fondant potato, tenderstem broccoli, sauce diable

DESSERTS

Lemon and lime panna cotta

Toffee apple pie (V)

- flapjack crumb, vanilla ice cream

Selection of Arran Farm Dairy ice cream (V)

Artisan cheese selection (V)

- crackers, homemade chutney (£3 supplement)

SIDE ORDERS

House salad \mid Chef Potatoes Chips with aioli \mid Market Vegetables £4.50 each

Lunchtimes

Monday - Friday / Serving from midday £24.50 2 courses / £31.50 3 courses (inc tea or coffee)

Pre theatre / Early Dining

Monday - Saturday / Serving from 5pm £24.50 2 courses / £31.50 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

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