

MARKET MENU

STARTERS

Soup of the day

- crusty bread and butter

Salt cod brandade

- cucumber and dill pickle, fennel shavings,
horseradish mayonnaise

Ham hock and parsley terrine

- piccalilli, toasted rosemary focaccia

Charred and marinated artichoke hearts

- tabbouleh, pomegranate syrup

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MAINS

Baked Scottish salmon

- butternut squash and parsnips with olive oil,
lemon and spices

Roast breast of chicken

- spiced puy lentils, baby leeks, lemon yoghurt

Strozzapreti

- wild mushroom, smoked sunblush tomato,
toasted pumpkin seeds

Spiced baked bean stew

- roasted portobello mushrooms,
garlic and parmesan crumb

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DESSERTS

Almond tart

- apple purée, vanilla ice cream

Dark chocolate cheesecake

- orange purée

A selection of Arran Farm dairy Ice-cream

Scottish cheese board

- oatcakes, crackers, homemade chutney
(£3 supplement)

SIDE ORDERS

House salad | Chef Potatoes
Chips with aioli | Market Vegetables

£3.50 each

*If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

A discretionary service charge of 10% will be added to tables of 10 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.

Scan here to
view on your
mobile device.



Lunchtimes

Monday - Friday / Serving from midday
£17.50 2 courses / £23.50 3 courses
(inc tea or coffee)

Pre theatre / Early Dining

Monday - Saturday / Serving from 5pm
£17.50 2 courses / £23.50 3 courses
(Last sitting is 6.30pm)

Midweek Evenings

Monday - Thursday / Serving from 7pm
£23.50 2 courses / £29.50 3 courses

DINE

DINE SCOTLAND LTD
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DINEEDINBURGH.CO.UK