

MARKET MENU

STARTERS

Soup of the day (*V, VGO*)

- toasted covenanters sourdough

Pressed rabbit and smoked bacon terrine

- cornichons, fig chutney

Whipped Scottish blue cheese and candied walnut salad (*V*)

- poached pear, watercress, heather honey dressing

Hot-smoked Scottish mackerel

- apple, carrot, chickpea, dill crème fraîche

.....

MAINS

Pan-roast sea bream

- brown butter potatoes, wilted spinach,
champagne beurre blanc

Slow-braised pork cheek

- celeriac and potato purée,
buttered savoy cabbage, jus

Roast chicken breast

- honey roasted parsnip, chestnut mushroom,
skirlie crumb, café au lait

Butternut squash gnocchi (*V*)

- pumpkin seeds, parmesan, wholegrain mustard

.....

DESSERTS

Vanilla panna cotta

- raspberries, oat crumble, meringue

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

£4.75 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

DINE SCOTLAND LTD

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

DINEEDINBURGH.CO.UK