MARKET MENU

STARTERS

Soup of the day (V, VGO) - toasted Covenanters sourdough

Duck liver parfait - spiced beetroot remoulade, toasted brioche

 Autumn mushrooms (1/)
sautéed wild mushrooms, mushroom duxelles, pickled girolles, garlic rubbed rye

Smoked rainbow trout roulade - charred courgette, caramelised crab apple, taramasalata

MAINS

Spiced pumpkin sage gnocchi (VG) - roast squash, toasted pinenuts, truffle oil, balsamic glaze

Pan fried hake - preserved lemon and leek cream, sautéed violet potatoes, crispy leeks

Slow roast pork belly - honey glazed heritage carrots, potato pave, quince purée

> Roast chicken breast - potato fondant, black garlic purée, coq au vin garnish

DESSERTS

Apple and blackberry crumble (//) - vanilla ice cream

Pineapple carpaccio (VG) - mango and chilli salsa, passionfruit sorbet

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 10 (1F) Cambridge St, Edinburgh EH1 2ED DINEEDINBURGH.CO.UK