

MARKET MENU

STARTERS

Soup of the day (*V, VGO*)

- toasted covenanters sourdough

Confit chicken Caesar salad

- parmesan shavings

Mediterranean roast vegetables (*VG*)

- tabbouleh, balsamic gastric

Smoked haddock brandade

- lemon gel, baby cress,
citrus dressing

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MAINS

Roast chicken breast

- garlic mash, roast root vegetables,
chimichurri

Pan fried sea bass

- sautéed potatoes, wilted spinach,
fennel shavings, sauce vierge

Slow braised pork roulade

- tomato and bean cassoulet, jus

Baked butternut squash (*V, VGO*)

- piperade, brie, crispy onions

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DESSERTS

Spiced apple crumble (*V*)

- vanilla ice cream

Cardamon creme brûlée (*V*)

- pear compote

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

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