

MARKET MENU

STARTERS

Soup of the day (*V, VGO*)

- toasted covenanters sourdough

Smoked haddock and cream cheese pate

- crispy capers, roast cherry tomato, ciabatta crostini

Beef shin terrine

- mustard mayonnaise, toasted skirlie, honey and celeriac remoulade

Heritage beetroot (*V, VGO*)

- pickled apple, ricotta, rocket, mint oil

.....

MAINS

Pan fried sea bass

- buttered samphire, lemon new potatoes, dill cream sauce, crispy onions

Roast chicken breast

- ras el hanout spiced aubergine, giant cous cous, harissa cream, pickled courgette strings

Shepherd's pie

- tender stem broccoli

Orzo (*V, VGO*)

- plum tomato, feta and saffron, celeriac crisps

.....

DESSERTS

Apple panna cotta

- blackberry compote, shortbread

Dark chocolate and candied orange cake (*V*)

- praline 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 | 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