

MARKET MENU

STARTERS

Soup of the day

- crusty bread and butter

Soused fillet of sea bass

- sour cream, candied olive tapenade, sourdough

Game terrine

- whisky prunes, sauce gribiche, bitter leaves

Roasted Mediterranean vegetables

- tabbouleh, dill yoghurt, pomegranate seeds

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MAINS

Pork cheek slowly cooked in marsala wine

- roast garlic mash, tender stem broccoli,
chimichurri

Roast fillet of cod

- Cullen skink, buttered potatoes,
brioche and pepper crumb

Roast portobello mushroom

- boulangère potato, creamed leeks

Glazed roast winter vegetables and beets

- smoked celeriac purée, saute potatoes,
sweet pickle

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DESSERTS

Sticky toffee pudding

- toffee sauce, clotted cream

Berry cranachan

- whisky syrup, oatmeal crumb

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 / £24.50 3 courses
(inc tea or coffee)

Pre theatre / Early Dining

Monday - Saturday / Serving from 5pm
£17.50 2 courses / £24.50 3 courses
(Last sitting is 6.30pm)

Midweek Evenings

Monday - Thursday / Serving from 7pm
£24.50 2 courses / £31.50 3 courses

DINE

DINE SCOTLAND LTD
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DINEEDINBURGH.CO.UK