

# MARKET MENU

## STARTERS

**Red Mullet escabeche** - fennel, pink grapefruit,  
basil mayonnaise and savoury crumble

**Duck rilette** - tea soaked apricots,  
sweet cicely crème fraiche, sourdough croutons

**Yellow courgette soup** - curry and garlic oil, lemon yogurt

**Roast Mediterranean vegetable and king oyster  
mushroom salad** - goats cheese, fig and balsamic dressing

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## MAINS

**Braised shin of Borders beef** - celeriac purée,  
purple sprouting broccoli, confit leeks

**Roast North Sea coley** - mixed greens, rosso pesto,  
caper berry beurre noisette

**Orecchiette pasta** - Wye Valley asparagus,  
home dried tomatoes, baby courgette

**Ballotine of Borders chicken** - sauté new potatoes,  
caramelised onions, wild garlic

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## DESSERTS

**Orange drizzle cake** - compressed strawberries,  
basil gel and chantilly cream

**Selection of British and continental cheese**  
- oatcakes and crackers and homemade chutney  
*(£3 supplement)*

**Selection of Stewart Tower dairy ice cream**

**Cold set peanut butter cheesecake\*** - pretzel crumbs,  
mango sponge and chocolate sauce

\*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.

## SIDE ORDERS

**Ratatouille | Horseradish mashed potatoes**

**Chips with aioli | House salad**

£3.50 each

### **Lunchtimes**

Monday – Friday / Serving from midday

£14.50 2 courses / £19.50 3 courses

(inc tea or coffee)

### **Pre theatre / Early Dining**

Monday – Saturday / Serving from 5pm

£14.50 2 courses / £19.50 3 courses

(Last sitting is 6.30pm)

### **Midweek Evenings**

Monday – Thursday / Serving from 7pm

£19.50 2 courses / £24.50 3 courses

# DINE

DINE SCOTLAND LTD

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[DINEEDINBURGH.CO.UK](http://DINEEDINBURGH.CO.UK)