

MARKET MENU

STARTERS

Curried red lentil soup - mango and lime yogurt, cardamom oil

Thai fish bon bon - breadcrumbs, fennel and ginger chutney,
lemon crème fraiche

Roulade of wild boar - chilli and mint salsa,
bitter leaf salad, cream cheese

Greek salad with heritage tomatoes - pickled silver skin onions,
compressed cucumber and feta cheese

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MAINS

Slow cooked Ayrshire pork cheek - garlic mash potato,
glazed summer vegetables

Roast fillet of sea bream - Mediterranean vegetable and bean stew

Roast breast of Perthshire chicken - artichoke hearts, carrots,
peas and new potatoes cooked in a lemon butter emulsion

Potato gnocchi - home dried tomato and basil pesto,
wilted wild garlic and parmesan

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DESSERTS

Strawberry shortcake - honey mascarpone cream,
strawberry and lime jam

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

Selection of Stewart Tower dairy ice cream

Nectarine mousse - pink pepper meringue, puff pastry

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

House salad | Potato Lyonnaise | Chips with aioli
Green beans and sugar snap peas with toasted almonds
£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

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