

MARKET MENU

STARTERS

Pulled Ayrshire pork belly

- endive, Spring onion, radish and sesame

Basil pesto palmier - tomato and mozzarella salad

Sweet potato and coriander soup - lime yogurt

Arbroath smoky - Arran mustard,

kohlrabi and celeriac slaw, cream fraiche

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MAINS

Braised Borders shoulder of lamb

- spring greens, confit fennel, carrot purée

Pan fried fillet of North Sea plaice - spiced aubergine,
cauliflower and tomato stew, tzatziki

Pearl barley with pea and herb purée

- green British asparagus and baby spinach

Roast breast of Perthshire chicken - sweetcorn purée,
crushed new potatoes with fresh mint, raspberry jus

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DESSERTS

Custard Mousse - poached rhubarb, lemon meringue, shortbread crumbs

Selection of British and continental cheese

- oatcakes and crackers and homemade chutney

(£3 supplement)

Selection of Stewart Tower dairy ice cream

Sticky Toffee Pudding - Dolce Latte cream,
caramel sauce, clotted cream

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

Vegetables du jour | Potatoes du jour

Chefs salad | Chips

£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

10 (1F) Cambridge St, Edinburgh EH1 2ED

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