

WEEKENDS AT DINE

STARTERS

Tomato and lentil soup - wild garlic pesto

Salt cod brandade - pumpernickel,
black olive tapenade

Ham hock terrine - sauce gribiche,
pickled cauliflower, beetroot gel.

Baba ganoush - romesco sauce,
toasted pine nuts, charred cherry tomatoes,
sourdough crisp bread

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MAINS

Slow cooked ox cheek -
Israeli spiced vegetable cous cous, chimichurri

Pan fried salmon - herb crust,
sautéed potatoes, buttered spinach
and wild garlic, chive beurre blanc

Roast chicken breast - shallot purée,
roast heritage carrot, crushed thyme potatoes

**Mushroom, spinach and
butternut squash wellington** -
roast shallot and sauce vierge

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DESSERTS

Rhubarb and apple crumble - clotted cream

Passionfruit cheesecake -
caramelised pineapple, mango coulis

Selection of Arran farm dairy ice cream

Selection of British and continental cheese -
oatcakes, crackers, homemade chutney

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.

DINE WITH WINE

Enjoy a gourmet three course meal
including a bottle of our excellent house wine

For only **£47.50 per couple***

Or why not upgrade to a bottle of Prosecco
for only **£10.00 extra**

CLASSIC COCKTAILS

Available everyday until 6pm for only **£5.00** each

PREMIUM HOUSE WINES

White

Grenache Blanc IGP Monrouby (*France*)

Macabeo El Circo (*Spain*)

Rosé

El Coto Rioja Rosado (*Spain*)

Red

Syrah - Carignan IGP Monrouby (*France*)

Garnacha El Circo (*Spain*)

DINE

DINE SCOTLAND LTD

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