

WEEKENDS AT DINE

STARTERS

Sweet potato, roast red pepper & rosemary soup

- garlic croutons (v)

Smoked trout - new season potatoes,
pickled cucumber, creme fraiche & capers

Ox cheek croquette - parsley mayonnaise & pickles

Beetroot carpaccio - whipped goats cheese,
toasted pine nut & wild garlic dressing (v)

MAINS

Braised pork daube - crushed roast potatoes,
purple sprouting broccoli & wholegrain mustard jus

Pan roasted sea bream - ratatouille,
sautéed potatoes & basil

Lemon & garlic BBQ chicken breast
- homemade spiced baked beans,
roast red onion and sour cream

Polenta crumbed aubergine - British asparagus,
tomato and rosemary fondue (v)

DESSERTS

Yoghurt panna cotta - mango soup
& marinated pineapple, mint

Vanilla cheesecake - macerated strawberries

Selection of Stewart Tower dairy ice cream

Selection of British and continental cheese
- 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.

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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