

DINE

WHILE YOU WAIT

£3.50

£3.50

A LA CARTE



Lindisfarne Oysters

- classic, lemon, tabasco three £9.00 or ½ Dozen £18.00 and mignonette

Champagne and Oysters

- Enjoy two glasses of Iconic £39.00 to share Charles Heidsieck Brut Champagne and six oysters

Roast parsnip and apple velouté

- apple cider reduction, vanilla cream

£7.50

Heritage beetroot and goats cheese

- candied seed granola, confit kumquat, whisky syrup Honey glazed hot smoked salmon - compressed

cucumber and dill, pickled onion jelly, watercress, mustard dressing

Slow roast chicken thigh - ras el hanout and apricot glaze, puy lentils, coriander yoghurt

Confit goose and chestnut rillette £10.00

Seared king scallop - morcilla,

- plum and mulled wine chutney, charcoal crackers

orange mayonnaise, haggis and fennel seed crumb

MAINS

Masala spiced and winter vegetable risotto - charred paneer, nigella seeds, tamarind water

Sautéed wild mushrooms - layered seeded pâté a brick, brie and truffle fondue, buttered spinach, confit cherry tomato

Roast turkey roulade with all the trimmings - cranberry, pistachio, brussels sprouts, red cabbage, roast potatoes, chipolatas, bread sauce and gravy

Roast breast of chicken - honey glazed root vegetables, garlic and herb mash, café au lait sauce with tarragon and Dijon mustard

Fillet of seabass - herb nage with butter bean, ginger, leek and tomato, preserved lemon ricotta

Herb crusted North Atlantic cod - peas à la française, parmentier potatoes

Roast loin of venison - fondant potato, mulled red cabbage purée, roast shallot, baby carrot, Madeira jus

Most menu items can be prepared for individual dietary requirements V. Vegetarian

APERITIFS

Italicus Spritz £6.50

-Italicus, NV Prosecco Asolo, soda Water

Catalonian Gordal olives

- with 'flavour of the day!'

Chargrilled sourdough bread

Delicate combination of Roma Chamomile & an assortment of herbs from the south of Italy, lifted with our house Prosecco to entice the palette.

Wild Berry Gimlet £6.50

- Bombay sapphire, seasonal berry mix

Bursts of Scottish fresh frui,t with the subtle mix of dry Bombay Spice.

Dine's Re-vamped Campari £6.50 & Orange

- Campari infused with Mediterranean herbs & fluffy orange juice

Dine's twist on a classic, with fresh herbs and shaken orange juice, the perfect drink to start your meal.

SIDE ORDERS

House salad - honey mustard dressing	£3.50
Chef Potatoes	£3.50
Chips with aioli	£3.50
Market Vegetables	£3.50

*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.



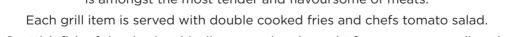
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THE CHAR GRILL & SEAFOOI



Taste the finest of Scottish beef sourced from trusted farms throughout Lothian and the Borders and finest lobster from our Scottish waters.

Using time honoured traditions, our naturally reared (28-35 day) 8oz dry-aged beef is amongst the most tender and flavoursome of meats.



Our Scottish fish of the day is ethically sourced and caught from our surrounding shores, served with chef potatoes and vegetables.













































£8.00





















£16.00



£17.50

£19.50

£21.00

£22.00









