

# DINE

## APERITIFS

**Fabiola Martini** - Courvoisier VS Cognac, Martini Bianco, Grand Marnier, orange twist.

**Dine's Re-vamped Bloody Mary** - Mustard seeds infused Ketel One vodka, seasoned organic tomato juice, black pepper rim & cilantro.

**Italicus Margarita** - Italicus Rosolio di Bergamotto, El Jimador Blanco tequila, fresh lime juice, agave nectar & Gordal olives.

£9.50 each

## WHILE YOU WAIT

**Gordal olives** (VG, GF) £4.25

**Bread selection** £4.50  
- homemade dip (V, GFO)

**Roasted chickpeas** £4.50  
- flavoured hummus, chilli oil and herbs

## STARTERS

**Soup of the day** - crusty bread and butter (V, VGO, GFO) £6.50

**Whipped feta** - roasted figs, focaccia melba, frisée (V, GFO) £8.50

**Hot smoked salmon** - pumpernickel, pickled courgette, chive crème fraîche dressing, chicory, watercress salad (GFO) £10.50

## STARTER OR MAIN... YOU DECIDE

**Roast pumpkin salad** - cranberry relish, melted brie, mixed seeds (V) £7.50 / 15.00

**Sweet cured herring** - horseradish cream, fennel and cucumber shavings, dill oil (GF) £8.00 / 16.00

**Black pudding and blue cheese** - roasted chestnuts, radish, burnt apple purée, rocket £8.00 / 16.00

**Veggie haggis stack** - potato disk, turnip purée, whisky sauce (VGO) £8.00 / 16.00

## MAIN COURSES

**Roast garlic and sage gnocchi** - butternut squash, kale, chilli threads (V) £16.00

**Red mullet** - sweet potato purée, salsa verde, confit shallot, parsnip crisps (GF) £18.00

**Roast chicken breast** - pink pepper and parsnip purée, dauphinoise, spiced carrot, jus, hazelnut crumb (GF) £19.00

**Baked cod** - tender stem broccoli, puy lentils, harissa honey drizzle, toasted pine nuts (GF) £19.50

**Slow braised ox cheek** - roast beetroot, pearl barley, crispy cavolo nero £24.00

**Sirloin steak frites** - rosemary and mushroom butter, balsamic glazed onion (GFO) £27.50  
(8oz 35 day aged Scottish beef)

## DESSERTS

**Bread and butter pudding** - cranberry and apricot compote, clotted cream (V) £7.50

**Red wine poached pear** - vanilla mascarpone, walnut crumb (V) £7.50

**Dark chocolate cremeux** - raspberry sorbet, candied orange, lemon madeleine (V) £7.50

**Dine sundae** (V, GFO) £7.50

**Artisan cheese** £9.00  
- honeycomb, chutney, crackers (V, GFO)

## SIDES

**House salad** - honey and mustard dressing (VGO, GF) £4.25

**Honey glazed roasted root vegetables** - nigella seeds £4.50

**Broccoli** - chopped chestnuts and stilton £4.50

**Sauteed potatoes** - chilli and parmesan £4.50

**Fries** - aioli (VGO) £4.50