

DINE

MURRAYFIELD

LUNCH & DINNER

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

DIETARY

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

Please note, our restaurant is not a gluten free environment and all food may contain traces of gluten.

*Please inform us before ordering.

(V) Vegetarian
(VG) Vegan
(VGO) Vegan option available*
(GF) Gluten free
(GFO) Gluten free option available*

A discretionary service charge of 10% will be added to tables of 8 or more. All prices are inclusive of VAT at current rate.

Our menus have been printed on recycled plastic to allow us to sanitise after each use.