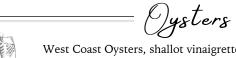
Artisan Bread, tarragon & chive butter £ 5.50

Mixed Olives, marinated in oil, chilies & herbs £ 6.00



West Coast Oysters, shallot vinaigrette, tabasco, lemon One £4 \mid Three £12 \mid Six £24

Add a glass of Taittinger, Brut Reserve NV \mid £14.50



Today's Home-made Soup, artisan bread, locally made butter VG £	8.00			
Scottish Mussels, cream, white wine, garlic sauce Recommended Wine: Albarino, A20, Bodegas Castro Martin, Galicia, Spain 2021 £10.20 175ml	12.50			
Whipped Chicken Liver Parfait, Scottish oatcakes, quince jelly	12.00			
Duo of Smoked Salmon, saffron mayonnaise, lemon gel, micro salad	14.00			
Coriander & Green Chilli Houmous, toasted nuts, warm flat bread VG	11.50			
Beef Tartare, spicy tomato, egg yolk, toasted sourdough Recommended Wine: Fleurie, Château De Fleurie, Loron, Beaujolais, France 2022 £11.20 175ml	16.50			
Beetroot, Tomato & Toasted Goat's Cheese Recommended Wine: Sancerre, Les Collinettes, Joseph Mellot, Loire, France 2022 £14.00 175ml	12.00			
Burrata, romesco, chilli, toasted sourdough Recommended Wine: Grüner Veltliner, Weitgasse, Mantlerhof, Austria 2021 £11.00 175ml	13.00			
Haggis & Black Pudding Bon Bons, tomato dipping sauce Pair with our Malt of The Month: ask your server for more details	11.50			
·MAIN COURSES·				
Cod, langoustine, black onion and sesame tuile, lobster hollandaise	24.50			
Roast Chicken Breast, fondant potato, braised red cabbage, carrot puree	20.00			
Pan Fried Gnocchi, pecorino cheese sauce, sugar snap peas, asparagus Recommended Wine: Vermentino, Marius, Chapoutier, Rhône, France, 2021 £7.90 175ml	17.50			
Battered or Breaded Haddock Fillet, Koffmann fries, mushy peas	19.00			
The Dome Steak Pie, puff pastry, black onion seed, tenderstem broccoli, mashed potato Recommended Wine: Cabernet Franc, Q, Zuccardi, Uco Valley, Mendoza, Argentina 2020 £12.00 175ml	19.50			
White Bean & Vegetable Broth, pumpkin and sage tortellini VG Recommended Wine: Chianti Classico, Castellare di Castellina, Tuscany, Italy 2021 £11.20 175ml	18.50			
House Burger, Koffmann fries, Cajun mayonnaise, tomato, lettuce, cheese £1	19.00			

·FROM THE GRILL·		·SAUCES·	
All of our beef come from locally raised fully traceable Grass- fed Scottish cattle, aged for a minimum of 21 days		Peppercorn	£ 3.50
		Chimichurri VG	£ 3.50
8oz Fillet Steak	£45.00	Garlic & Herb Butter	£ 3.50
prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare Recommended Wine: Châteauneuf-du-Pape, La Bernardine Chapoutier, Rhône, France 2019 £16.90 175ml		·SIDES·	
		Koffmann Fries VG	£ 5.00
10oz Ribeye Steak beautifully marbled for a superb juicy full bodied flavour, recommended medium	£39.00	Rocket & Parmesan Salad	£ 5.50
		Baby Gem, Tomato, Vinegarette VG	£ 4.50
		Truffle & Parmesan Fries	£ 6.00
10oz Sirloin Steak tender cut, known for it's marbling and rich flavour, recommended medium rare	£37.00	Wilted Greens VG	£ 5.50
		Mashed Potatoes	£ 4.00
		Honey Carrots	£ 4.50

·DESSERTS·

Ice Creams & Sorbets VG	£ 8.00
Home-made Sticky Toffee Pudding, vanilla ice cream VG	£ 9.50
Chocolate & Salted Caramel Tart, chocolate soil, raspberry sorbet	£12.50
Pistachio & Mint Cheesecake	£12.00
I.J Mellis Cheese Board, Scottish biscuit selection, quince jelly, chutney Prima Donna Maturo Cashel Blue Brie de Meaux	£14.00
Recommended Wine: Cockburns L.B.V. Port £6.00 50ml	

·TABLE D'HOTE·

Available 12pm - 6:30pm Every Day

2 Courses £23.50 | 3 Courses £29.50

Today's Soup VG

Heirloom Tomato Carpaccio VG

Salted Cod Bon Bons

tartar sauce

Salmon, Haddock & Cod Pie, puff pastry, black onion seed, mashed potato, garden peas

Pork & Fennel Rigatoni, truffled parmesan tuile

Risotto VG asparagus, dill, hazelnut

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Vanilla & Raspberry Panna Cotta

I.J Mellis Cheeses, chutney, quince jelly, oatcakes (£5 Supplement)

Ice Creams & Sorbets VG

Junday Koast

Available From 12pm Every Sunday

TRADITIONAL SUNDAY ROAST

Roast Beef or Roast Lamb

homemade Yorkshire pudding, roast vegetables, roast potatoes, rich gravy

£24.95

Sunday Roast not available as part of the Table D'Hote Menu. Subject to availability.

* VG-VEGAN

DON'T FORGET TO TAG US @THEDOMEEDINBURGH



