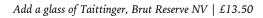
·TO GET YOU STARTED·

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





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 £9.50 175ml	£12.50
Pressed Terrine of Scottish Game & Pistachio, house pickled vegetables, pork crackling	£12.00
Beetroot Cured Salmon, cream cheese, chive oil, capers Recommended Wine: Godello, Maruxa, Virgin de Galir, Galacia, Spain 2020 £9.50 175ml	£14.00
Avocado Hummus, toasted nuts, warm flatbread VG	£11.50
Beef Tartare, spicy tomato, egg yolk, toasted sourdough Recommended Wine: Fleurie, Château De Fleurie, Loron, Beaujolais, France 2022 £10.00 175ml	£16.50
Courgette Tartare, semi-dried tomato, lime, toasted nuts, micro herb salad, seeded sourdough $\it VG$	£10.00
Haggis, Neeps & Tatties, parmesan, panko crumb Pair with our Malt of The Month: ask your server for more details	£12.00
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·MAIN COURSES·	
Sea Bream Fillet, courgette risotto, samphire Recommended Wine: Pouilly-Fuissé, Les Petites, Louise Jadot, Mâconnais, France 2022 £13.90 175ml	£23.00
Pan Roasted Chicken, wild garlic roasted mushroom, red onion, savoy cabbage, mustard jus	£20.00
Pork & Fennel Ragout, pappardelle, truffled parmesan tuile Recommended Wine: Riesling, Billi Billi, Mount Langi Ghira, Grampians, Victoria, Australia 2022 £7.80 175ml	£19.50
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 £10.50 175ml	£19.00
Harissa Couscous, fennel, red pepper, roast aubergine, mint, coriander VG	£16.50
Pearl Barley Risotto, crispy kale, carrot VG	£17.00
House Burger, Koffmann fries, Cajun mayonnaise, tomato, lettuce, cheese	£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, Vieux Chevalier, Rhône, France 2021 £14.90 175ml		·SIDES·	
		Koffmann Fries VG	£ 4.50
10oz Ribeye Steak beautifully marbled for a superb juicy full bodied flavour, recommended medium	£39.00	Rocket & Parmesan Salad	£ 5.50
	201100	Caesar Salad	£ 4.50
		Buttered Herb Potatoes	£ 4.50
10oz Sirloin Steak tender cut, known for it's marbling and rich flavour, recommended medium rare	£37.00	Truffle & Parmesan Fries	£ 5.50
		Wilted Greens VG	£ 5.50
		Mashed Potatoes	£ 4.00

·DESSERTS·

Ice Creams & Sorbets VG	£ 8.00
Home-made Sticky Toffee Pudding, winter berries, vanilla ice cream VG	£ 9.50
White Chocolate Dome, honeycomb, lemon syrup	£12.50
Panna Cotta, chocolate ganache, hazelnut praline	£12.00
I.J Mellis Cheese Board, Scottish biscuit selection, quince jelly Prima Donna Maturo Cashel Blue Brie de Meaux Recommended Wine: Cockburns L.B.V. Port £5.50 50ml	£14.00

·TABLE D'HOTE·

Available 12pm - 6:30pm Every Day

2 Courses £23.50 | 3 Courses £29.50

Today's Soup VG

Feta Salad feta mousse

Smoked Haddock Arancini

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Fish Pie, puff pastry, black onion seed, boiled potatoes, peas

Tagliatelle mascarpone, toasted hazelnuts

Braised Ox Cheek champ mashed potato

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Vanilla Crème Brûlée

I.J Mellis Cheeses, pickled onion, apple chutney, oatcakes (£5 Supplement)

Ice Creams and Sorbets VG

Junday Loast

Available From 12pm Every Sunday

TRADITIONAL SUNDAY ROAST

Roast beef, 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



