



DINE

CRAIGLOCKHART



BAR & KITCHEN

WHILE YOU WAIT

Catalonian Gordal olives (VG)	£4.25
Bread selection - with Dine's signature dip	£4.50
Campbell's haggis - with Perthshire oatcakes	£4.50

SIDES

House salad - honey and mustard dressing (VGO)	£4.25
Chef's potatoes (VGO)	£4.25
Market vegetables (VGO)	£4.25
Chips - aioli (VGO)	£4.25

STARTERS

Roast tomato and smoked paprika soup - lemon yoghurt, crusty bread (V)	£7.00
Trio of crostinis - baba ganoush, black olive tapenade, artichoke purée (V)	£7.50
Crottin cheese - beetroot and roast plum chutney, roast pumpkin seeds, olive oil crostini	£8.50
Smoked mackerel - roast grape relish, fennel and dill salad	£8.50
Chicken liver parfait - Perthshire oatcakes, tomato chutney	£8.50
North Atlantic king prawn cocktail - spiced Bloody Mary tomato salsa, pickled cucumber ribbons, gem lettuce, Marie Rose sauce, celery salt	£10.50

MAINS

Israeli cous cous - roast squash, smoked sun dried tomatoes, tofu and walnut crumb (V)	£16.00
Salt baked celeriac risotto - sautéed wild mushrooms, toasted seeds (V)	£17.00
Braised ox cheek - mustard mash, buttered cabbage, roast shallot, jus	£18.50
Pan fried fillet of seabass - bacon lardons, leeks, diced potatoes, clam and mussel chowder	£19.00
Honey and truffle glazed chicken breast - sage and onion stuffing, pickled walnuts, fondant potato, roast root vegetables, jus, cranberry sauce	£19.00
Pan fried scallops - roast and puréed cauliflower, courgette chutney, crispy cauliflower leaves	£26.50

FROM THE GRILL

The Craiglockhart burger - wagyu and Aberdeen angus pattie, streaky bacon, monterey jack cheese, little gem lettuce, tomatoes, pickles, smoked paprika aioli, homemade slaw, twice cooked fries	£16.00
Dry aged sirloin steak - caramelised shallot and tarragon butter, twice cooked fries, watercress salad	£27.50
Market fish of the day	Market Price/ Availability

DESSERTS

Ice cream selection	£6.50
Dine festive sundae	£7.00
Christmas pudding - brandy cream (V)	£7.50
Crème brûlée - cinnamon and golden raisin palmier	£7.50
Apple crumble - salted maple custard, tablet crumb	£7.50
Artisan cheese selection - served with chutney, grapes, crackers and oatcakes	£9.00

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*

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