

• TO GET YOU STARTED •

Artisan Bread, tarragon & chive butter	£ 5.50
Mixed Olives, marinated in oil, chillies & herbs	£ 6.00

Oysters



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

Add a glass of Taittinger, Brut Reserve NV | £14.50



Today's Home-made Soup, artisan bread, locally made butter VG	£ 8.00
Scottish Mussels, cream, white wine, garlic sauce <i>Recommended Wine: Albarino, A20, Bodegas Castro Martin, Galicia, Spain 2021 £10.20 175ml</i>	£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 <i>Recommended Wine: Fleurie, Château De Fleurie, Loron, Beaujolais, France 2022 £11.20 175ml</i>	£16.50
Beetroot, Tomato & Toasted Goat's Cheese <i>Recommended Wine: Sancerre, Les Collinettes, Joseph Mellot, Loire, France 2022 £14.00 175ml</i>	£12.00
Burrata, romesco, chilli, toasted sourdough <i>Recommended Wine: Grüner Veltliner, Weitgasse, Mantlerhof, Austria 2021 £11.00 175ml</i>	£13.00
Haggis & Black Pudding Bon Bons, tomato dipping sauce <i>Pair with our Malt of The Month: ask your server for more details</i>	£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 <i>Recommended Wine: Vermentino, Marius, Chapoutier, Rhône, France, 2021 £7.90 175ml</i>	£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 <i>Recommended Wine: Cabernet Franc, Q, Zuccardi, Uco Valley, Mendoza, Argentina 2020 £12.00 175ml</i>	£19.50
White Bean & Vegetable Broth, pumpkin and sage tortellini VG <i>Recommended Wine: Chianti Classico, Castellare di Castellina, Tuscany, Italy 2021 £11.20 175ml</i>	£18.50
House Burger, Koffmann fries, Cajun mayonnaise, tomato, lettuce, cheese	£19.00

• FROM THE GRILL •

All of our beef come from locally raised fully traceable Grass-fed Scottish cattle, aged for a minimum of 21 days

8oz Fillet Steak	£45.00
<i>prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare</i> <i>Recommended Wine: Châteauneuf-du-Pape, La Bernardine Chapoutier, Rhône, France 2019 £16.90 175ml</i>	
10oz Ribeye Steak	£39.00
<i>beautifully marbled for a superb juicy full bodied flavour, recommended medium</i>	
10oz Sirloin Steak	£37.00
<i>tender cut, known for it's marbling and rich flavour, recommended medium rare</i>	

• SAUCES •

Peppercorn	£ 3.50
Chimichurri VG	£ 3.50
Garlic & Herb Butter	£ 3.50

• SIDES •

Koffmann Fries VG	£ 5.00
Rocket & Parmesan Salad	£ 5.50
Baby Gem, Tomato, Vinegarette VG	£ 4.50
Truffle & Parmesan Fries	£ 6.00
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
Dark Chocolate Dome, chocolate pouring sauce	£12.50
Pistachio & Mint Cheesecake	£12.00
IJ Mellis Cheese Board, Scottish biscuit selection, quince jelly, chutney Prima Donna Maturo Cashel Blue Brie de Meaux	£14.00
<i>Recommended Wine: Cockburns L.B.V. Port £6.00 50ml</i>	

•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
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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

IJ Mellis Cheeses,
chutney, quince jelly, oatcakes
(£5 Supplement)

Ice Creams & Sorbets VG

Sunday Roast.

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



Should you have any food allergies or intolerances, please let a member of staff know before placing your order.
A discretionary 10% service charge will be added to your bill.