

• 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
Pressed Terrine of Scottish Game & Pistachio, house pickled vegetables, pork crackling	£12.00
Beetroot Cured Salmon, cream cheese, chive oil, capers <i>Recommended Wine: Godello, Maruxa, Virgin de Galir, Galicia, Spain 2020 £10.20 175ml</i>	£14.00
Avocado Hummus, toasted nuts, warm flatbread VG	£11.50
Beef Tartare, spicy tomato, egg yolk, toasted sourdough <i>Recommended Wine: Fleurie, Château De Fleurie, Liron, Beaujolais, France 2022 £11.00 175ml</i>	£16.50
Courgette Tartare, semi-dried tomato, lime, toasted nuts, micro herb salad, seeded sourdough VG	£10.00
Haggis, Neeps & Tatties, parmesan, panko crumb <i>Pair with our Malt of The Month: ask your server for more details</i>	£12.00

• MAIN COURSES •

Sea Bream Fillet, courgette risotto, samphire <i>Recommended Wine: Pouilly-Fuissé, Les Petites, Louise Jadot, Mâconnais, France 2022 £15.90 175ml</i>	£23.00
Pan Roasted Chicken, wild garlic roasted mushroom, red onion, savoy cabbage, mustard jus	£20.00
Pork & Fennel Ragout, pappardelle, truffled parmesan tuile <i>Recommended Wine: Chianti Classico, Castellare di Castellina, Tuscany, Italy 2021 £11.00 175ml</i>	£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 <i>Recommended Wine: Cabernet Franc, Q, Zuccardi, Uco Valley, Mendoza, Argentina 2020 £12.00 175ml</i>	£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 •

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
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 | £16.20 175ml

10oz Ribeye Steak £39.00
beautifully marbled for a superb juicy full bodied flavour, recommended medium

10oz Sirloin Steak £37.00
tender cut, known for it's marbling and rich flavour, recommended medium rare

• SAUCES •

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

• SIDES •

Koffmann Fries VG £ 4.50
Rocket & Parmesan Salad £ 5.50
Caesar Salad £ 4.50
Buttered Herb Potatoes £ 4.50
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	£14.00
<i>Recommended Wine: Cockburns L.B.V. Port £5.50 50ml</i>	

•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,
Scottish biscuit selection, quince jelly
(£5 Supplement)

Ice Creams and 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
@THEHOMEEDINBURGH



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.