

• TO GET YOU STARTED •

Artisan Bread, seaweed butter	£ 6.00
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 | £15.50



Today's Homemade Soup, artisan bread, locally made butter VG	£ 8.00
Thinly Sliced Beef Carpaccio, capers, shallots, pecorino, truffle mayonnaise	£17.00
West Coast Scottish Mussels, cider, creamed leeks, smoked bacon	£12.50
<i>Recommended Wine: Rioja Blanco, Vivanco, Rioja, Spain 2022 £9.00 175ml</i>	
Tomato & Cucumber Gazpacho, rosemary & olive oil croutons	£13.00
Heirloom Beetroot & Tomato, feta, apple, cress, walnut VG	£11.00
<i>Recommended Wine: Fleurie, Château De Fleurie, Lorton, Beaujolais, France 2021 £12.30 175ml</i>	
Duo of Smoked & Hot Smoked Salmon, pickled cucumber ribbons, micro basil, oatcakes	£14.00
Burrata, tomato & melon salsa, fresh mint, lime	£13.00
Haggis, Neeps & Tatties, whisky sauce	£12.00
<i>Pair with our Malt of The Month: ask your server for more details</i>	

• MAIN COURSES •

Glazed Cod Fillet, chilli, honey, crushed new potatoes, broccoli, soy & sesame dressing	£24.50
Hand Carved Turkey Roulade, sage & onion stuffing, carrot, parsnip, creamed sprouts, roast potatoes, pigs in blankets	£24.00
Lamb Rump, potato terrine, braised cabbage, sweetbread, wild garlic, jus	£29.50
<i>Recommended Wine: Pinot Noir, Spy Valley, Marlborough, New Zealand 2020 £13.50 175ml</i>	
Pan fried Scottish Sea Trout, pomme pure, tender stem broccoli, puttanesca sauce, black olive crumb	£25.00
Confit Pork Belly, black pudding, asparagus, pomme purée, crackling	£23.00
Braised Hispi Cabbage, miso & cauliflower purée, black garlic, toasted hazelnut crumb VG	£19.00
Moroccan Stuffed Butternut Squash, green chilli & basil pesto VG	£18.00

• FROM THE GRILL •

All of our beef comes 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

10oz Ribeye Steak £40.00
beautifully marbled for a superb juicy full-bodied flavour, recommended medium
Recommended Wine: Cabernet Sauvignon, Dry Creek, Sonoma County, California, USA 2018 | £13.00 175ml

10oz Sirloin Steak £39.00
tender cut, known for it's marbling and rich flavour, recommended medium rare

• SAUCES •

Peppercorn	£ 3.50
Whisky Sauce	£ 3.50
Garlic & Herb Butter	£ 3.50

• SIDES •

Koffmann Fries VG	£ 6.00
Truffle & Parmesan Fries	£ 6.50
Tenderstem Broccoli, chilli oil VG	£ 5.50
Rocket & Parmesan Salad	£ 5.50
Tomato & Beetroot Salad VG	£ 5.00
Honey Carrots	£ 5.00

* VG-VEGAN

• DESSERTS •

Ice Creams & Sorbets	£ 8.00
Home-made Sticky Toffee Pudding, vanilla ice cream, baked pineapple <i>VG upon request</i>	£ 9.50
Salted Caramel & Chocolate Tart, hazelnut, praline, blood orange sorbet	£12.50
Earl Grey Panna Cotta, strawberry, meringue	£12.50
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 £6.00 50ml</i>	

• TABLE D'HÔTE •

Available 12pm - 6:30pm Every Day

2 Courses £25.00 | 3 Courses £31.00

Today's Soup,
sourdough bread *VG*

Chicken Liver Parfait
toasted rye bread, cherry gel

Edamame Bean Spiced Pesto *VG*
warm flat bread

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Toulouse Sausage
Pomme purée, onion jus

Steak Pie,
puff pastry, mashed potato,
seasonal vegetables

Risotto,
asparagus, pea, wild garlic *VG*

House Burger,
seeded bun, cheese, gem lettuce,
spicy mayo

Battered or Breaded Haddock Fillet,
Koffmann fries, mushy peas

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Baked Vanilla Cheesecake
coconut ice cream

Home-made Tiramisu

I.J Mellis Cheeses,
Scottish biscuit selection, quince jelly
(£5 Supplement)

Ice Creams & Sorbets

Sunday Roast.

Available From 12pm Every Sunday

TRADITIONAL SUNDAY ROAST

Your choice of
Roast Beef or Roast Lamb

Served with
Homemade Yorkshire pudding,
rich gravy, roast vegetables,
roast potatoes

£26.00

*Sunday Roast not available as part of the Table d'Hôte Menu.
Subject to availability.*

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DON'T FORGET TO TAG US
@THE DOME EDINBURGH



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.