

· TO GET YOU STARTED ·

Artisan Bread, whipped brown butter	£ 5.00
Olives, marinated in red chillies and herbs	£ 6.00

· STARTERS ·

Today's Home-made Soup, artisan bread, local butter VG	£ 6.50
Cullen Skink, smoked haddock, potatoes, white onion, crispy leek	£10.50
Chicken Liver Pate, chargrilled tomato chutney, Isle of Arran oatcakes	£ 9.50
Mini Haggis, Potato & Turnip Pie, carrot, peppercorn sauce ( <i>vegetarian haggis available</i> ) <i>Recommended Whisky: Pair with our whisky of the week - ask your server for more information</i>	£ 9.50
Smoked Salmon Roulade, mini Scottish oatcakes, cucumber, cream cheese	£13.00
Heritage Tomato, garden salad, whipped feta cheese ( <i>Vegan option available</i> )	£10.00
Goats Cheese Mousse, beetroot carpaccio, candied hazelnuts	£10.50

· MAIN COURSES ·

The Dome Steak Pie, creamed potato, maple roasted carrots	£18.50
Roast Turkey Roulade, sage and onion stuffing, chunky root vegetables, roasted potatoes, pigs in blankets	£22.00
Sea Bream Fillet, baby potatoes, tenderstem broccoli, lemon hollandaise	£23.00
Seasonal Salad, <i>please ask your server for our current seasonal salad VG</i>	£16.00
Roasted Aubergine, tomato, courgette & red pepper cassoulet VG <i>Recommended Wine: Valpolicella Classico, La Dama, Veneto, Italy 2021   £8.90 175ml</i>	£17.00
Butter Roasted Cod Fillet, lemon & parsley crumb, peas, garlic fried capers, potato ragout	£22.00
Pesto Pappardelle, mozzarella, toasted pine nuts	£16.00
Pan Seared Sea Trout, baby potatoes, fine beans, shallots, chilli garlic butter, spring onion <i>Recommended Wine: Pouilly-Fuissé, Les Petites Pierres, Louis Jadot, Mâconnais, France 2020   £11.50 175ml</i>	£24.00
Lamb Cutlets, parmesan & cracked pepper crust, mustard mash, red wine jus <i>Recommended Wine: Rioja Crianza, Viña Real, Rioja, Spain 2019   £8.00 175ml</i>	£29.00
The Dome Burger, Koffmann fries, cajun mayo, tomato, lettuce, cheese	£17.50
Vegan Burger, Koffmann fries, cajun mayo, tomato, lettuce, vegan applewood smoked cheddar VG	£17.50

· FROM THE GRILL ·

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

<b>8oz Fillet Steak</b>	£45.00
<i>prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare</i>	
<b>10oz Ribeye Steak</b>	£39.00
<i>beautifully marbled for a superb juicy full bodied flavour, recommended medium</i>	
<b>10oz Flat Iron Steak</b>	£25.00
<i>a shoulder cut giving a rich beefy flavour, recommended medium rare</i>	
<b>Pan-fried Duck Breast</b>	£26.00
<i>mashed potato, seasonal vegetables, honey infused jus</i>	

· SAUCES ·

Peppercorn	£ 3.50
Salsa Verde VG	£ 3.50
Garlic Butter	£ 3.50
Béarnaise	£ 3.50

· SIDES ·

Koffmann Fries VG	£ 4.00
Rocket & Parmesan Salad	£ 4.50
Caesar Salad	£ 4.00
Nduja Roast Potatoes	£ 5.00
Macaroni Cheese	£ 4.50
Parmesan Fries	£ 5.00
Garlic Wild Mushrooms VG	£ 5.00
Chilli & Lemon Tenderstem Broccoli VG	£ 4.50
Creamed Potatoes	£ 4.00

\* VG-VEGAN

## ·DESSERTS·

<b>Ice Creams and Sorbets</b> VG	£ 6.50
<b>Sticky Toffee Pudding</b> , toffee sauce, vanilla ice cream, candied orange peel <i>Recommended Wine: Royal Tokaji, Late Harvest, Hungary, 2018   £ 7.50 100ml</i>	£ 8.00
<b>Lemon &amp; Passionfruit Tart</b> , candyfloss ice cream	£ 8.00
<b>Homemade Chocolate Brownie</b> , vanilla ice cream	£ 7.50
<b>Great British Cheeses</b> , apple chutney, pickled onion, oatcakes <i>Recommended Wine: Cockburns L.B.V. Port   £5.50 50ml</i>	£14.00

### ·TABLE D'HOTE·

Available 12pm - 6:30pm Every Day

2 Courses £19.50 | 3 Courses £25.00

Today's Soup VG

**Caesar Salad**

*available with chicken £3.50*

**Warm Smoked Haddock**

black pudding, poached egg,  
dressed rocket salad, sourdough croutons

~

**Battered or Breaded Haddock Fillet,**

mushy peas, Koffmann fries

**Chicken Milanese**

linguine, tomato sauce

**Tomato & Chilli Pasta**

courgette

~

**Lemon Tart**

vanilla cream, raspberry coulis

**Great British Cheeses,**

pickled onion, apple chutney, oatcakes  
*(£5 Supplement)*

**Ice Creams and Sorbets** VG

## Sunday Roast.

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



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.