

• TO GET YOU STARTED •

Artisan Bread, tarragon & chive butter	£ 6.00
Mixed Olives, smoked sea salt butter	£ 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 Home-made Soup, artisan bread, locally made butter VG	£ 8.00
Thinly Sliced Beef Carpaccio, home-cured egg yolk, shaved parmesan, lemon dressing	£16.50
West Coast Scottish Mussels, coconut milk, chilli, coriander <i>Recommended Wine: Rioja Blanco, Vivanco, Rioja, Spain 2022   £9.00 175ml</i>	£12.50
Cullen Skink, smoked haddock, potato	£13.00
Beetroot Hummus Bowl, chargrilled vegetables, warm flat bread VG <i>Recommended Wine: Fleurie, Château De Fleurie, Loron, Beaujolais, France 2021   £12.30 175ml</i>	£10.50
Hot Smoked Salmon, salmon roulade, parma ham, cucumber	£14.00
Goat's Cheese, beetroot mousse, apple, radish	£13.50
Haggis, Neeps & Tatties, peppercorn sauce <i>Pair with our Malt of The Month: ask your server for more details</i>	£12.00

• MAIN COURSES •

Cod, butterbean & chorizo casserole, samphire	£24.50
Free Range Chicken Breast, stuffed with a wild mushroom & tarragon mousse, truffle gratin potatoes, creamed leek & spinach, jus	£21.00
Scottish Highland Venison Steak, pepper crust, celeriac & potato puree, tenderstem broccoli, apple & carrot gel <i>Recommended Wine: Pinot Noir, Spy Valley, Marlborough, New Zealand 2020   £13.50 175ml</i>	£24.00
Sea Bass, green beans, steamed jasmine & coconut rice, Thai green sauce <i>Recommended Wine: Pinot Gris, Neudorf, Tiritiri, Nelson, New Zealand 2020   £11.00 175ml</i>	£23.00
Pea & Shallot Tortellini, pea puree, rocket salad, asparagus VG	£18.00
Moroccan Stuffed Butternut Squash, green chilli & basil pesto VG	£17.50

• 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** £39.00  
*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** £37.00  
*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
Rocket & Parmesan Salad	£ 5.50
Caesar Salad	£ 4.50
Truffle & Parmesan Fries	£ 6.50
Mashed Potatoes	£ 4.50
Honey Carrots	£ 4.50

\* VG-VEGAN

•DESSERTS•

Ice Creams & Sorbets VG	£ 8.00
Home-made Sticky Toffee Pudding, vanilla ice cream, baked pineapple VG <i>upon request</i>	£ 9.50
Salted Caramel & Chocolate Tart, hazelnut, praline	£12.50
Caramelised Banana & Custard Tart, crème anglaise, winter berries	£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'HOTE•

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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Braised Ox Cheek,  
buttered onion, wild mushroom jus

Steak Pie,  
puff pastry, mashed potato,  
seasonal vegetables

Risotto,  
asparagus, dill, sun blush tomato VG

House Burger,  
toasted seeded bun, cheese, gem lettuce, red onion chutney

Battered or Breaded Haddock Fillet,  
Koffmann fries, mushy peas

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White Chocolate Crème Brûlée

Baked Vanilla Cheesecake  
coconut ice cream

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.*

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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.