



## DINNER

TWO COURSES £22.50

### STARTERS

Fish Soup with Rouille & a Parmesan Crouton

Thai Fish Cakes with Cabbage Salad & Sweet Dipping Sauce

Warm Smoked Haddock & Leek Tart

Pancetta Wrapped British Asparagus with Thyme & Garlic Butter

Pan Fried Wood Pigeon with Turnip Mash & Red Wine Sauce

Squid Salad with Coriander, Lime & Chilli

Smoked Mackerel Pate with Toasted Organic Rye & Seaweed Bread

### MAINS

Char Grilled Tuna with Sweet Chilli Sauce & Crème Fraiche  
(We recommend wine No 22)

Steamed Halibut with Wild Garlic Pesto & Surf Clams  
(We recommend wine No 24)

Roast Squash, Spinach & Truffle Oil Risotto

Roast Cod Fillet with Samphire, Crab & Parmesan  
(We recommend wine No 23)

Roast Maize Fed Chicken Supreme with Spring Onion Mash, Wild Mushrooms, Stornoway  
Black Pudding & a Tarragon & Dijon Sauce  
(We recommend wine No 25)

Grilled Fillet of Sea Bass with King Prawns, Chorizo & Tomato

A Discretionary 10% Service Charge Will Only be added to Bills for Parties of Six and Above.

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