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## INTRODUCTION

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# DINE

## MURRAYFIELD

### Beverage Menu

At Dine we think that every meal should start with or be complemented by a beverage that better enhances the quality of our Chef's incredible dishes. From an Aperitif to a Digestif, everything has been scrupulously taken into consideration to make your experience with us not easy to forget.

Exciting and intriguing fermented grape juices, from the most innovative and quality obsessed oenologists around the Globe, from small European producers to pioneers in South Africa's Swartland or from New Zealand's north-eastern tip of the South Island. Organic & Biodynamic wines are at the core of our ethically sourced selection.

Please benefit from our Wine Specialist to create the perfect pairing and enjoy an unforgettable dining experience.

Come Dine with us!

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# CHAMPAGNE

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**NV Brut Réserve, Charles Heidsieck,  
Champagne, France**

(125ml/Btl £14.50, £85.00)

Complex pastry aromas, with a combination of apricot, mango, dried fruits, pistachio and almond.

**NV Rosé Reserve, Charles Heidsieck,  
Champagne, France**

(125ml/Btl £16.50, £95.00)

Intensely fruity flavours of strawberry jam, with rich warm notes of gingerbread and cinnamon.

**NV Blanc de Blancs, Charles Heidsieck,  
Champagne, France**

(Btl £115.00)

Aromas of white peach, candied citrus with notes of lime, honeysuckle and fresh hazelnuts.

**2008 Brut Millesime', Charles Heidsieck,  
Champagne, France**

(Btl £145.00)

Sumptuous and Powerful. Candied citrus and dried fruits on the nose, green apple and grassy on the palate for a long lasting finish.

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# SPARKLING WINE

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**NV Prosecco Superiore Spumante Asolo DOCG,  
Ca' Morlin, Veneto, Italy**

(125ml/Btl £7.50, £35.00)

Soft, scented and grapey, with delicious lightness and a long lasting 'mousse'.

**NV Cuvée Rosato Brut, Fantini Farnese,  
Abruzzo, Italy**

(125ml/ Btl £9.50/ £45.00)

Fresh and aromatic with notes of pink pomegranate, ripe cherry, red currant, strawberry and raspberry.

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# HOUSE WINES

## BY THE GLASS

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WHITE (125ml/175ml/Btl)

**Organic Macabeo, Castaño,  
Murcia, Spain**

(£4.95/£5.85/£22.00)

Soft and fruity with fragrant aromas of apple,  
pear and quince.

**'Planalto' Douro Branco, Casa Ferreirinha,  
Portugal**

(£5.25/£6.45/£24.00)

Intense floral notes stand out with hints of tropical fruit  
and earthy, slightly shrubby tones.

**'Ciaca Bianca' Fiano, Mandrarossa,  
Sicily, Italy**

(£5.65/£7.85/£30.00)

Fragrant aromas of jasmine, basil and grapefruit,  
tomato leaf and laurel.

**Picpoul de Pinet, Domaine La Croix Gratiot,  
Languedoc, France**

(£6.55/£8.35/£32.00)

Aromas of citrus fruit, grapefruit, lemon, lime  
and floral notes, as well as a touch of saltiness.

**Chardonnay/Rebula, Gasper,  
Goriška Brda, Slovenia**

(£6.85/£8.75/£34.00)

A fresh and fruity wine that displays hints  
of peach and citrus.

**Marlborough Sauvignon Blanc,  
Tinpot Hut, New Zealand**

(£7.15/£9.35/£36.00)

Clean, super fresh and perfumed with aromas  
of passionfruit, melon and gooseberry.

**'Lugarara' Gavi di Gavi, La Giustiniana,  
Piemonte, Italy**

(£7.95/£10.25/£40.00)

Aromas of white fruit, stone fruit and lime zest  
for fresh acidity and great structure.

*Please check with server for current vintage*

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# HOUSE WINES

## BY THE GLASS

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RED (125ml/175ml/Btl)

**Organic Monastrell, Familia Castaño,  
Murcia, Spain**

(£4.95/£5.85/£22.00)

Intense and shiny ruby red. Morello cherry perfumes complement notes of stewed fruit and sweet spice.

**'Esteva' Douro Tinto, Casa Ferreirinha, Portugal**

(£5.25/£6.45/£24.00)

Intense floral notes of rose, spicy notes of black pepper and aromas of red fruits.

**Mendoza Malbec Clásico, Kaiken Clásico,  
Argentina**

(£5.65/£7.25/£28.00)

Aromas of red fruits such as plums and blackberries, complemented by notes of chocolate and tobacco.

**McLaren Vale Cabernet/Shiraz,  
Willunga 100, South Australia**

(£6.55/£8.35/£32.00)

Aromatics of mulberry and plum, with a hint of eucalyptus and spice flavours.

**Côtes-du-Rhône, Famille Perrin,  
Southern Rhône, France**

(£6.75/£9.05/£35.00)

Ripe, spicy and supple, this wine illustrates the best characteristics of a well-made Côte du Rhône.

**Valpolicella Allegrini,  
Veneto, Italy**

(£7.45/£9.85/£38.00)

Fragrant fruit with notes of dark cherries are echoed by fresher hints of pepper and aromatic herbs.

**`Coto de Imaz` Rioja Reserva,  
El Coto, Spain**

(£8.25/£10.95/£42.00)

This red has a wide range of delicate red fruit accompanied by smoky nuances and hints of vanilla from the new American oak.

ROSÉ (125ml/175ml/Btl)

**Rioja Rosado, El Coto, Spain**

(£4.95/£5.85/£22.00)

Aromas of strawberries and candied raspberries with a lively acidity and a refreshing, crisp finish.

*Please check with server for current vintage*

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# WHITE WINE

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**'Wally' Anjou Chenin Blanc,  
Les Caves de la Loire, Loire, France**

(Btl £28.00)

Fresh peach and citrus fruit coupled with fresh hazelnut notes on the nose.

**Cafayate Torrontés, Kaiken Terroir Series,  
Salta, Argentina**

(Btl £32.00)

80 year-old vines from a vineyard in Salta, this wine is intensely perfumed with orange peel and floral aromas.

**'Terrapieno' Pinot Grigio, Alpha Zeta,  
Veneto, Italy**

(Btl £36.00)

Dry yet supple Pinot Grigio, with classic lifted aromas of pear and freshly baked bread.

**'Peggy's Hill' Eden Valley Riesling,  
Henschke, South Australia**

(Btl £44.00)

Fragrant aromas of lemon and lime zest, white peach and citrus blossom, with hints of ginger, lemon balm and white rose.

**'Louro do Bolo' Valdeorras Godello,  
Rafael Palacios, Galicia, Spain**

(Btl £48.00)

Intense aromas of citrus fruits and wild mountain flowers on the nose, with textural complexity on the palate.

**Sancerre, Domaine Sautereau,  
Loire, France**

(Btl £52.00)

Richly textured with a citrus nose and herbaceous notes of hay and nettle.

**Marlborough Wild Sauvignon,  
Greywacke, New Zealand**

(Btl £60.00)

Intricate and textural with aromas of shortbread, apricots, lemon zest and vanilla bean.

**Chablis 1er Cru 'Côte de Léchet',  
Les Hauts de Milly, Burgundy, France**

(Btl £76.00)

Fragrant with white flowers and yellow plums alongside citrus fruits and an appealing savouriness.

**Saint-Aubin 1er Cru 'En Remilly',  
Domaine de Montille, Burgundy, France**

(Btl £98.00)

Aromas of pear, waxy citrus rind, white flowers and crushed chalk. On the palate, supple with a lively acidity and a mineral finish.

*Please check with server for current vintage*

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## RED WINE

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**Montepulciano d'Abruzzo,  
Il Faggio, Italy**

(Btl £28.00)

Lifted notes of dark fruits, plums and cherries  
with a hint of mocha.

**Nero d'Avola, Vigneti Zabù, Sicily, Italy**

(Btl £32.00)

Bursting with red cherries and berry fruit,  
supported by floral and balsamic notes.

**Colchagua Merlot, Montes Alpha,  
Colchagua Valley, Chile**

(Btl £38.00)

Pronounced aromas of blackberries, cherries, figs  
and plums with subtle layers of vanilla and pepper.

**Tannat, Bodega Garzón Reserve,  
Maldonado, Uruguay**

(Btl £42.00)

Deep purple in colour, with aromas of plums and raspberries.  
Striking and powerful.

**Morgon 'Côte du Py', Jean-Marc Burgaud,  
Beaujolais, France**

(Btl £48.00)

Intense and incredibly well balanced, the reason why  
Burgaud hill is held in such a high esteem.

**`Copper Pot` Pinot Noir, Thorne & Daughters,  
Western Cape, South Africa**

(Btl £56.00)

Notes of bright pomegranate, hibiscus and redcurrants.  
Juicy and extremely lively Pinot Noir.

**Amarone della Valpolicella, Alpha Zeta, Veneto, Italy**

(Btl £66.00)

Deep and intense with dried cherries and blueberries,  
complemented by spiced autumn fruits.

**Saint-Émilion Grand Cru, Château Fleur de Lisse,  
Bordeaux, France**

(Btl £78.00)

The wine shows notes of vibrant red berries, blackberry  
fruit and liquorice spice, underpinned by elegant tannins  
and a lingering finish.

**`Johann's Garden` Barossa Valley  
Grenache/Mataro/Shiraz, Henschke, South Australia**

(Btl £96.00)

Bright, lifted aromas of redcurrant, rosehip and raspberry.  
The luscious palate is complemented by complex flavours  
of spiced berry compote, raspberry and red liquorice.

*Please check with server for current vintage*

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## ROSÉ WINE

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**Pinot Noir Rosé, Bodega Garzón Estate, Maldonado,  
Uruguay**

(Btl £30.00)

Elegant and expressive wine has intense aromas of strawberries and raspberries on the nose.

**"Esterelle" Côte de Provence, Château du Rouet,  
France**

(Btl £36.00)

The nose expresses fresh red forest fruits, as well as floral notes and aromatic herbs.

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## DESSERT, PORT & SHERRY

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**Late Harvest Gewürztraminer 'Montes Alpha',  
Colchagua Valley, Chile**

(75ml/375ml £6.50, £29.50)

Hand-picked botrytis-affected grapes produce a wine with stunning aromatics of honey and chamomile.

**Sauternes, Château Laville, Bordeaux, France**

(75ml/375ml £9.50, £35.00)

A bright, golden wine that opens with intense aromas of candied fruits, honey and spice.

**Sandeman Unfiltered LBV, Douro, Portugal**

(75ml £6.00)

An intense and concentrated LBV with lovely brooding black fruit flavours married with a subtle spiciness.

**Sandeman 'Don' Fino Sherry, Jerez, Spain**

(75ml £5.50)

A classic Fino sherry, bone dry with notes of almonds, green olives and a tangy finish.

**Sandeman 'Royal Ambrosante' PX Sherry**

(75ml £6.50)

Complex fruit cake, spice and dried fruit characters that make it the perfect accompaniment to desserts and cheeses.

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*Please check with server for current vintage*

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# PREMIUM COCKTAILS

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We are extremely proud to present the  
2022 Cocktail Menu.

Our mixologists have been experimenting with  
unusual and interesting flavour pairings to  
create some fantastic drinks that we have come  
to really enjoy. Whatever serve you choose,  
expect quality spirits complemented by  
bespoke and homemade ingredients to reach  
the perfect balance. We truly hope you enjoy it!

## **Gin Blossom**

*Dine Signature cocktail. A must try!*

Tanqueray Ten Gin, Honey Syrup, Apple Juice,  
Fresh Lemon, Rose Water, Egg White.

## **Champagne Charlie**

*Twist on classic in partnership with Maison Charles Heidsieck.*

Courvoisier V.S.O.P. Cognac, Plum & Lemon Bitters, Fresh  
Lemon Juice, Sugar Syrup & Charles Heidsieck Brut.

## **Dine's Old Fashioned**

*The depth in flavour will change the way you think  
about this cocktail.*

Pampero Especial Rum, PX Sherry Float,  
Angostura & Orange Bitters Soaked Sugar Cube.

## **The Leopard's Tail**

*This fabulous cocktail will most certainly hit the spot.*

Bulleit Rye Whiskey, Dine's Pimento Dram, Fresh Lime  
Juice, Rosemary Sugar, Peychaud Bitters & Ginger Beer.

## **Rose' Cobbler**

*Crisp & refreshing may just be your new favourite drink!*

Ketel One Botanical Vodka, Rose' Wine, St Germain,  
Vanilla Syrup & Seasonal Fruits.

£10.50

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Our bartenders also share a wealth of knowledge on classic cocktails.  
Feel free to request anything.

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# CLASSIC COCKTAILS

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## **Espresso Martini**

Ketel One Vodka, Dark Crème De Cacao,  
Espresso Shot, Vanilla Syrup.

## **Smoked Margarita**

Dine's Tequila Blend, Smoked Agave Nectar,  
Fresh Lime Juice, Salt.

## **Mango Daiquiri**

Pampero Blanco Rum, Fresh Mango,  
Fresh Lime Juice, Caster Sugar.

## **Metropolitan**

Tanqueray Gin, Cointreau, Fresh Lime Juice,  
Cranberry Juice.

## **Whisky Sour**

Johnnie Walker Black Blended Whisky,  
Fresh Lemon Juice, Sugar Syrup, Egg White.

all £7.50

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# MOCKTAILS

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## **The Little Mermaid**

Pineapple & Cranberry Juice, Coconut Nectar,  
Fresh Lime Juice, Double Cream Float & Cinnamon Dust.

## **The Sober Cuban**

Seedlip Spice 94, Organic Cloudy Apple Juice, Sugar Syrup,  
Fresh Lime Juice, Fresh Mint, Soda Water.

## **Roseburn Spritzer**

Seedlip Grove 42, Pink Grapefruit Juice, Almond Syrup,  
Elderflower Cordial, Lemonade.

all £6.50

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# NEGRONIS

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*A sensational Negroni selection especially created to celebrate what we think is, quite simply, the perfect cocktail.*

## **Negroni Fountain**

*Straight from our famous glass fountain for extra oxygenation and liveliness. A must try!*

Tanqueray Ten Gin, Martini Rosso Vermouth, Campari, Orange Oils.

## **Mediterranean Negroni**

*A touch of soft and hard herbs can really make a big difference.*

Ketel One Botanical Vodka, Dine's Vermouth blend, re-vamped Campari, Thyme.

## **White Negroni**

*Lighter in colour and in flavour for a refreshing interpretation.*

Don Julio Blanco Tequila, Gentiane de Lure, Italicus, candied Pink Grapefruit.

## **The Americoni**

*Ancestor of the modern Negroni in true Dine's Style.*

Punt & Mes, Martini Bianco Vermouth, Ginger Beer, Cilantro.

## **New Pal**

*Sure to charm with it's equal-parts magic.*

Bulleit Rye Whiskey, Aperol, Wermod British Dry Vermouth, Orange Essence.

£10.50

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# BAR NIBBLES

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*A delectable selection to perfectly accompany your drink of choice.*

**Tomato & Smoked Paprika Picos**

**Fried & Salted Broad Beans**

**Gordal & Chilli Olives**

£3.75 each

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## BEERS & CIDERS

DRAUGHT	½ Pint	Pint
<b>Estrella Damm, Premium Lager / 4.6%</b> (Barcelona, Spain)	£2.95	£5.45
<b>Shipyard American Pale Ale / 4.5%</b> (Maine, USA)	£2.75	£5.20

### BOTTLED BEER

<b>Birra Piretti, Italian Style Lager / 5%</b> (Varese, Italy)	330ml	£4.20
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### BOTTLED CIDERS

<b>Magners Apple Cider</b>	500ml	£5.00
<b>Magners Berry Cider</b>	500ml	£5.00

### ALCOHOL FREE

<b>San Miguel, Pilsner / 0.0%</b>	330ml	£4.00
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## SOFT DRINK & JUICES

BOTTLED DRINKS	200ml
<b>Fever Tree Tonic Water</b>	£2.60
<b>Fever Tree Slimline Tonic Water</b>	£2.60
<b>Fever Tree Ginger Beer</b>	£2.60
<b>Fever Tree Dry Ginger Ale</b>	£2.60
<b>Coca Cola</b>	£2.60
<b>Diet Coke</b>	£2.60
<b>Purezza Premium Mineral Water</b> Sparkling or Still	330ml £1.95   750ml £4.15

### FRUIT JUICES

<b>Fresh Orange, Pineapple, Cranberry, Apple, Pink Grapefruit, Tomato</b>	£3.20
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# SPIRITS

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## MALT, BLENDED & BOURBON

*Uisge Beatha. Water of Life. Sláinte!*

<b>Ardbeg 10</b> (Islay, Ardbeg)	£5.10
<b>Lagavulin 16</b> (Islay, Lagavulin)	£6.00
<b>Smokehead</b> (Islay, Ardbeg)	£4.60
<b>Auchentoshan American Oak</b> (Lowland, Glasgow)	£4.60
<b>Glengoyne 10</b> (Lowland, Glasgow)	£4.40
<b>Oban 14</b> (Highlands, Oban)	£5.20
<b>The Balvenie Double Wood 12</b> (Speyside, Dufftown)	£4.90
<b>The Balvenie Caribbean Cask 14</b> (Speyside, Dufftown)	£5.40
<b>Tamdhu 12</b> (Speyside, Aberlour)	£5.00
<b>Talisker 10</b> (Islands, Skye)	£4.90
<b>Highland Park 12</b> (Islands, Orkney)	£4.80
<b>Glenkinchie 12</b> (Lowlands, Glenkinchie)	£5.00
<b>Johnnie Walker Black</b> (Blend, Ayrshire)	£4.60
<b>Bulleit Bourbon</b> (Kentucky, USA)	£4.40
<b>Bulleit Rye</b> (Kentucky, USA)	£4.80
<b>Roe &amp; Co</b> (Dublin, Ireland)	£4.40

## COGNAC, ARMAGNAC, BRANDY

*French in spirit, worldwide in popularity.*

<b>Courvoisier VSOP</b> (Cognac, France)	£4.40
<b>Remy Martin VSOP Mature Cask</b> (Cognac, France)	£4.60
<b>Janneau VSOP</b> (Armagnac, France)	£5.20
<b>Pere Magloire VSOP</b> (Calvados, France)	£4.40

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We always have something hot just out from the still,  
please consult the bartender for new additions.

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# SPIRITS

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## RON, RHUM, RUM

*Straight from the equator. From sugar,  
to molasses, to amber.*

<b>Pampero Blanco</b> (Venezuela)	£4.10
<b>Pampero Anejo Especial</b> (Venezuela)	£4.40
<b>Pampero Aniversario Reserva Exclusiva</b> (Venezuela)	£4.80
<b>Havana Club 7 Yr</b> (Cuba)	£4.40
<b>Gosling's Black Seal Overproof</b> (Bermuda)	£4.40
<b>Zacapa 23 Yr</b> (Guatemala)	£6.20
<b>Seawolf</b> (Scotland)	£5.20

## TEQUILA & MEZCAL

*Taste the Mexico you don't know.*

<b>Don Julio Blanco</b> (Jalisco, Mexico)	£4.80
<b>Don Julio Reposado</b> (Jalisco, Mexico)	£5.20
<b>Don Julio Anejo</b> (Jalisco, Mexico)	£5.40
<b>Casamigos Blanco</b> (Jalisco, Mexico)	£4.60
<b>Illegal Mezcal Joven</b> (Oaxaca, Mexico)	£4.80

## VODKA

*The revolutionary spirit. Santé, Nostrovia, Cheers.*

<b>Ketel One</b> (Holland)	£4.20
<b>Ketel One Botanicals</b> (Holland)	£4.40
<b>Grey Goose</b> (France)	£4.60
<b>Belvedere Pure</b> (Poland)	£4.80

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# SPIRITS

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## GIN & GIN LIQUEURS

*This is Gin. Make it a double and be a tastemaker!*

<b>Tanqueray</b> (Fife, UK)	£4.20
<b>Tanqueray Flor de Sevilla</b> (Fife, UK)	£4.60
<b>Tanqueray Ten</b> (Fife, UK)	£4.80
<b>Edinburgh Gin</b> (Edinburgh, UK)	£4.40
<b>Edinburgh Seaside</b> (Edinburgh, UK)	£4.60
<b>Edinburgh Rhubarb &amp; Ginger Liqueur</b> (Edinburgh, UK)	£4.00
<b>Edinburgh Strawberry &amp; Pink Peppercorn</b> <b>Liqueur</b> (Edinburgh, UK)	£4.00
<b>Edinburgh Elderflower Liqueur</b> (Edinburgh, UK)	£4.00
<b>Daffy's</b> (Strathmashie, Scotland)	£4.60
<b>Darnley's</b> (Kingsbarns Fife, UK)	£4.20
<b>Darnley's Spiced</b> (Kingsbarns Fife, UK)	£4.40
<b>Darnley's Navy Spiced</b> (Kingsbarns Fife, UK)	£4.60
<b>The Botanist</b> (Islay, UK)	£4.60
<b>Pickering's 1947</b> (Edinburgh, UK)	£4.60
<b>Arbikie Kirsty's</b> (Arbroath, Scotland)	£4.40
<b>Villa Ascenti</b> (Santa Vittoria d'Alba, Italy)	£5.00

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# SPIRITS

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## LIQUEURS

<b>Amaretto Disaronno</b> (Saronno, Italy)	£4.20
<b>Baileys</b> (Dublin, Ireland)	£4.20
<b>Drambuie</b> (Glasgow, UK)	£4.20
<b>Frangelico</b> (Piemonte, Italy)	£4.40
<b>Galliano L' Autentico</b> (Livorno, Italy)	£4.20
<b>Glavya</b> (Edinburgh, UK)	£4.00
<b>Grand Marnier</b> (Paris, France)	£4.40
<b>Kalhua</b> (Veracruz, Mexico)	£4.20
<b>Sambuca Luxardo</b> (Padova, Italy)	£4.20
<b>Tia Maria</b> (Kingston, Jamaica)	£4.20
<b>Aelder Wild Spiced Elderberry Liqueur</b> (Edinburgh, UK)	£4.00
<b>Amarosa Rosehip Liqueur</b> (Edinburgh, UK)	£4.00

## AMARO

<b>Fernet Branca</b> (Milan, Italy)	£4.40
<b>Amaro Montenegro</b> (Bologna, Italy)	£4.20
<b>Amaro Averna</b> (Caltanissetta, Sicily)	£4.40
<b>Sweetdram Whisky Amaro</b> (Edinburgh, UK)	£4.40

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## COFFEES

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In partnership with



Family business since 1907, Ringtons have been travelling the World to select the finest tea leaves and coffees, painstakingly perfecting their quality process to ensure the very best cuppa.

*(Honduras, Fairtrade, 100% Arabica)*

<b>Filter</b>	£2.95
<b>Flat White</b>	£3.05
<b>Americano</b>	£2.95
<b>Macchiato</b>	£2.45
<b>Double Macchiato</b>	£2.95
<b>Espresso</b>	£2.45
<b>Double Espresso</b>	£2.95
<b>Cappuccino</b>	£3.15
<b>Latte</b>	£3.15
<b>Mocha</b>	£3.15
<b>Hot Chocolate</b>	£2.95

**Flavours (Caramel, Hazelnut, Vanilla)** £0.50

Decaffeinated coffee, skimmed, soya, almond or oat milk are available upon request.

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## TEAS & INFUSIONS

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Ringtons have been hand crafting the finest leaves from across the world to provide you with a blissful range of bagged quality tea. Our blended teas will transport you to another world, for a cup of tea filled with rich and invigorating flavours.

<b>Fairtrade English Breakfast</b>	£2.85
<b>Fairtrade Earl Grey</b>	£2.85
<b>Fairtrade Green Tea</b>	£2.85
<b>Red Bush Tea</b>	£2.85
<b>Peppermint</b>	£2.85
<b>Camomile</b>	£2.85
<b>Lemon &amp; Ginger</b>	£2.85

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