

Rep Restaurant

Autumn Menu




At Rep Restaurant we believe that dining is an art form, just like the captivating performances you'll experience at Dundee Rep Theatre. Our culinary stage is set to delight your senses with an ensemble of flavours, where each dish is crafted in house from locally sourced & fresh ingredients. We invite you to take a seat, relish the company, & savour the magic that happens when theatre & dining unite. Thank you for choosing Rep Restaurant where all profits support Dundee Rep and Scottish Dance Theatre.


Act 1 - Starters

Prawn and hot smoked salmon fishcakes 7.95 / 14.95  
with Cajun spiced aioli & house salad

Soup of the day 5.95
with crusty bread*

Butternut squash & whipped feta crostini 6.95 
with caramelised onions & sunflower seed crumb

Beetroot falafels 6.95 / 13.95  
with tzatziki & house salad

Bacon & blaggis salad 6.95 / 13.95 
with apple, cucumber & a red pepper dressing

Side Acts


**French fries \\ Garlic & herb fries \\
Cajun fries \\ Hand-cut chips \\
Seasoned wedges \\ Onion rings** 3.95

Garlic bread \\ House salad 3.50

Act 2 - Mains


Pork loin with bourbon, fig & apple stuffing 15.95
with creamy mash, broccoli, roast maple carrots & a mustard cream sauce

Beer battered haddock goujons 15.95  
with dill & lemon slaw & hand cut chips

Beef bourguignon pie 15.95 
with puff pastry lid, hand cut chips, green beans & chantenay carrots

Baked coley fillet 16.95  
on a spiced bulgar wheat & vegetable pilaf, topped with harissa butter & crispy kale

Chunky portobello mushroom burger 14.95 
on a brioche bun with Monterey jack cheese, fried onions and salad, served with fries


Parmesan & garlic crusted butterfly chicken 14.95 
on a smokey tomato sauce, sea salt and olive oil smashed potatoes, broccoli & green beans

Gnocchi with mixed beans, spinach & roast pepper 13.95 
in a tomato sauce topped with garlic, vegan cheese & herb crumb


Act 3 - Desserts


Cheesecake of the day 6.95
our signature dessert freshly prepared by our chefs

Oaty fig & apple spiced crumble 6.95   
with vegan vanilla ice cream

Spicy margarita drizzle cake 6.95 
with mango sorbet

Chocolate & salted peanut caramel tarts 6.95 
with vanilla whipped crème fraiche

Chai latte Crème brûlée 6.95 
with cinnamon sugar shortbread

Selection of ice cream & sorbet 6.95 
gluten free, dairy free & vegan options available



Please let your server know if you have any allergies or dietary requirements. *ask your server about our gluten free alternatives



Rep Restaurant

Our provenance

At Rep Restaurant we believe that dining is an art form, just like the captivating performances you'll experience at Dundee Rep Theatre. Our culinary stage is set to delight your senses with an ensemble of flavours, where each dish is crafted in house from locally sourced & fresh ingredients. Below is a summary of the provenance of our suppliers and the produce used in our menu, where possible and in season.

Our **meat** is supplied Campbells Prime Meat, Linlithgow, where all meat and fish is hand cut to order ensuring the freshest possible product, and Scott Brothers Butchers Dundee, our local butcher which has been supplying high quality meat to Dundee and Angus since 1935. The meat used by Scott Brothers must be great quality, brought up local and sourced from animals that have been properly reared and treated.

Our **fish** produce is provided by Campbell's Prime Meat and Cambell Brothers, Bonnyrigg, where the majority of their supply comes from Peterhead fish market in the North of Scotland

Our **fruit and veg** comes from local Montrose based Les Turiff, one of the best-known names for fresh produce in the east of Scotland. Les Turiff prides itself in supporting local growers, which also means cutting down on food miles and getting the freshest produce available.

We use a wide range of Scottish **cheese** and have a good relationship with local cheesemonger The Cheesery. Our **dairy** products including milk, cream and butter are from Graham's Dairy, Stirlingshire.

Our **desserts** are all made in house in the rep kitchen using Scottish eggs, dairy and Scottish whisky.

Complementing our menu is a host of **local beers, wine and spirits.**

