

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

Whipped goat's cheese drizzled with hot honey 7.95
 topped with date & nut crumble served with rustic oatcakes

Soup of the day 5.95
 with crusty bread*

Black pudding bon bons 6.95 / 12.95
 with pea puree, pancetta crisps & salad

Smoked mackerel 7.95
 on a Bombay potato salad with a curry dressing

Pulled chicken, leek, mushroom & gruyere tart 7.95
 with baby leaf salad

Spicy cauliflower wings 6.95 / 12.95
 with sticky BBQ dipping sauce & salad

Side Acts

**French fries \\ Garlic & herb fries \\
 Cajun fries \\ Hand-cut chips
 \\ Onion rings** 4.25

Garlic bread \\ House salad 3.75

Act 2 - Mains

Crispy battered haddock 15.95
 with hand cut chips, & lemon & dill slaw

Pulled brisket & haggis pie 16.95
 with a puff pastry lid, served with mash and roast root vegetables

Baked cod fillet 16.95
 with lemon, parsley & caper butter served with chive crushed new potatoes, carrots & green beans

Lentil & vegetable cottage pie 14.95
 with broccoli & green beans

Korean pork collar 16.95
 with braised rice & broccoli, topped with spring onion and sesame seeds

Tandoori chicken burger 15.95
 on a brioche bun with lettuce, tomato, red onion & raita, served with fries

Black bean "meat" balls 14.95
 with spaghetti, rich tomato sauce & a rocket & balsamic salad

Act 3 - Desserts

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

Limoncello tiramisu 6.95

Stout sticky toffee pudding 6.95
 with vanilla ice cream

Dark chocolate & peanut butter brownie 6.95
 with salted caramel ice cream

Cinnamon spiced rice pudding 6.95
 with cherry compote

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

Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. Please let your server know if you have any allergies or dietary requirements. *ask your server about our gluten free alternatives

Dairy Free

Gluten Free

Vegetarian

Vegan

Pescatarian

Contains nuts



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.

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

