



Rep Restaurant



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

Lemon & herb cod  
fritters 7.95/13.95
with salad & roast garlic aioli

Soup of the day 5.95
with crusty bread*

Curried goats cheese 
bon bons 6.95 / 12.95
with salad & mango chutney

Sundried tomato, olive & walnut  
tapenade 6.95
served with flatbread & salad

Chorizo & charred corn  
salad 7.95 / 13.95
with chimichurri dressing

Mexican spiced prawn  
cocktail 7.95 / 13.95
with tomato & avocado and served with tortilla chips

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


Chicken, pea & asparagus filo pie 15.95
with roast garlic new potatoes & chantenay
carrots

Beer battered haddock  
goujons 15.95
with handcut chips & lemon slaw

Baked blackened salmon 
Caesar salad 16.95
with croutons & parmesan shavings

Korean BBQ beef burger 15.95
on a brioche bun with kimchi slaw,
served with fries

Pineapple glazed pork chop 16.95  
glazed with brown sugar and pineapple,
served with tenderstem broccoli
& spring onion mash



Roast pepper, cherry tomato, 
spinach & ricotta rigatoni 14.95
topped with pine nut crumble & basil oil


Cauliflower katsu curry 14.95 
with savoury vegetable rice


Act 3 - Desserts

Cheesecake of the day 7.50
our signature dessert freshly prepared
by our chefs

Glazed peach upside-down cake 7.50 
with vegan vanilla ice cream

Passionfruit & lime posset 7.50  
with toasted coconut shortbread

White Russian crème brûlée 7.50 
with triple chocolate chip cookies

Sticky chocolate pudding 7.50 
with chocolate sauce & raspberry white
chocolate ice cream

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.**

