



# 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\*

**Spiced crispy paneer** 6.95 / 12.95   
with salad & mango chutney

**Roast carrot, walnut & red**    
**lentil pate** 6.95  
served with flatbread & salad

**Chorizo, apple & chickpea**    
**salad** 7.95 / 13.95  
with white wine vinaigrette

**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, mushroom & leek filo pie** 15.95  
with rosemary & sea salt potatoes,  
chantenay carrots

**Beer battered haddock**    
**goujons** 15.95  
with handcut chips & lemon slaw

**Apple cider glazed salmon** 16.95    
with bulgur wheat & sweet potato pilaf

**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 broccoli & spring onion mash



**Butternut squash & kale rigatoni** 14.95   
with ricotta & tomato sauce  
topped with a parmesan herb crumb

**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 plum upside-down cake** 7.50   
with vegan vanilla ice cream

**Grapefruit & white chocolate**    
**posset** 7.50  
with toasted sesame 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.**