



David Bann

vegetarian restaurant

open seven days

Monday - Thursday 12.00-10.00pm
Friday 12.00-10.30pm

Saturday
Sunday

11.00am-10.30pm
11.00am-10.00pm

You are more than welcome for a coffee or a drink as well as anything from our menu.
For reservations please call 0131 556 5888 children welcome at any time.

starters, salads & sides

Soup - Substantial bowl of freshly prepared soup of the day, served with homemade bread. 3.95

Thai fritter of broccoli and smoked tofu - Fritters of home smoked tofu and broccoli with peas, fresh ginger, green chilli, lime leaf, lemongrass, sesame and coriander. Served with fresh banana chutney and plum dressing. V 5.75

Tartlet of asparagus, blue cheese and tomato - A delicate butter shortcrust tartlet filled with crème fraîche, blue cheese, asparagus and cherry tomato. Served with rocket salad with red pesto and reduced balsamic dressing. 6.25

Smoked and marinated tofu - Home smoked tofu, fried and served with mango chutney. V 3.75

Tagliatelle with roasted squash and basil pesto - Homemade pasta ribbons with a creamy pesto and cherry tomatoes. Topped with roasted squash. 6.25

Salad of spinach, beetroot, apple, toasted walnuts and fennel - with lemon and mustard dressing. Topped with a sweet pepper and goats cheese croûton. [V] 7.75

Olive polenta with roasted vegetables and goats curd - Olive polenta with roasted butternut squash, courgette and red pepper in basil pesto. Topped with homemade goats cheese curd. 6.75

Homemade hummus - with tomato chutney and homemade bread. V 3.95

Olives - Marinated olives with homemade bread and herb olive oil. V 3.95

Chunky chips - with fresh rosemary and thyme, served with homemade apple and tomato ketchup and sour cream. [V] 3.95

V - Vegan [V] - Vegan upon request
All food is traditionally cooked from fresh ingredients - no microwave - please allow us time to prepare your meal.
We use organic flour in our bread.
*Please note: An optional 10% service charge will be added to tables of 8 or more. All tips go to staff.
Please inform the waiting staff of any allergies.*

main meals

Spicy quinoa chilli with homemade chickpea tortilla chips and chocolate sauce - Chilli in tomato sauce with quinoa, butter beans, kidney beans and vegetables, served with sweet potato, courgette, salsa, crème fraîche and chocolate sauce. [V] 12.75

Stir fried vegetables with udon noodles and smoked tofu - Vegetables and udon wheat noodles cooked in Thai spices with sesame tomato sauce and topped with home smoked tofu. V 11.75

Aubergine, chick pea and cashew koftas - Spicy koftas of roasted aubergine, chick pea and toasted cashews. Served with roasted sweet potato and mushroom in a spicy aromatic coconut, courgette tomato sauce, green beans, toasted almond flakes and marinated plum. V 12.75

Risotto of asparagus and roasted red pepper - Arborio rice cooked in our own broth with leek, asparagus, white wine, mascarpone and Lyburn Farm mature cheese with red pepper sauce. Topped with kohlrabi and asparagus spears. [V] 11.75

Baked courgette with pea and mint and a rice arancino - Baked courgette topped with red pepper, red onion, pea and mint, Old Winchester cheddar and hazelnut. Served with a breadcrumb rice ball with Kintyre Applewood smoked cheese and a purée of aubergine, tahini and lemon. 13.50

Beetroot, Bramley apple and Strathdon Blue cheese pudding - A light bake of beetroot, apple and blue cheese, served with polenta chips, broccoli and a pea purée. 13.50

Cheese plate with tomato chutney - Strathdon Blue, Kintyre Applesmoke and Old Winchester, with homemade tomato chutney, apple and oatcakes. 9.25

Brunch served every Saturday and Sunday until 5 p.m. - Free range eggs cooked your way on toasted muffins, mushrooms, homemade potato scone and beans in a herb tomato sauce. [V] 7.25

DESSERTS

Rhubarb with coconut and oat milk pudding - served with a homemade lemon coconut chocolate. V 5.90

Assiette of desserts for 2 to share - Elderflower pannacotta, homemade chocolates filled with sambuca, coffee and white chocolate, hot peach and passion fruit tart, with raspberry ice cream and pineapple sorbet. 9.50

Ice creams and sorbets - Select 3 scoops from our homemade ice creams (chocolate, vanilla, raspberry, ginger and lime) and sorbets (orange, pineapple, coconut and rum - all vegan), also a vegan ice cream. 5.00

Hot peach and passion fruit tart - Made to order with a delicate sweet shortcake pastry and served with homemade chocolate ice cream. 5.90

Elderflower pannacotta with strawberries and caramel sauce - Served with meringue. 5.90

Raspberry jelly with pineapple and rum sorbet - Whole raspberry jelly served on thinly sliced caramel pineapple topped with rum coconut sorbet. Served with rum soaked raisins. V 5.90

Ginger and lime ice cream with orange cake - Homemade ginger and lime ice cream, served in a chocolate ganache bowl on orange drizzle cake. 5.90

Dark chocolate soufflé - served with homemade vanilla ice cream. 5.90

HOT DRINKS

Coffee 2.10
Freshly ground continental roast.

Decaffeinated 2.10
Ground continental roast, made to order.

Cappuccino 2.30
Single espresso with foamed milk and a sprinkling of chocolate.

Espresso double 2.30 single 1.90
Single shot of strong coffee with an intense aroma.

Macchiato 2.10
Single espresso topped with frothy milk.

Latte 2.30
Single espresso topped with hot milk and a creamy top.

Mocha 2.50
Single espresso and chocolate topped with hot frothy milk.

Hot chocolate 2.50
The classic warming drink, with cream.

Tea - English breakfast, Earl Grey, Darjeeling, Assam, Chamomile flower, Lung Ching green, Rose black, Jasmine, Lapsang souchong, Rooibos, Fresh mint, Raspberry leaf, Apple and cinnamon. All loose leaf. 2.10

Hot port - A 50ml shot of port with hot water, served with lemon and cloves. 3.40

Liqueur coffee 3.90
A selection of liqueur coffees are available with cream.

All hot drinks are available also with semi-skimmed or soya milk on request.