



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. *[GF]* 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 GF* 5.75

Tartlet of blue cheese and tomato - A delicate butter shortcrust tartlet filled with crème fraîche, blue cheese 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 GF* 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] [GF]* 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. *GF* 6.75

Homemade hummus - with tomato chutney and homemade bread. *V [GF]* 3.95

Olives - Marinated olives with homemade bread and herb olive oil. *V [GF]* 3.95

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

V - Vegan *[V]* - Vegan on request

GF - Gluten free *[GF]* - Gluten free on 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 6 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] GF* 13.25
- 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* 12.25
- 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 GF* 13.25
- Risotto of runner beans and roasted red pepper** - Arborio rice cooked in our own broth with leek, runner beans, white wine, mascarpone and Lyburn Farm mature cheese with red pepper sauce. Topped with kohlrabi and watercress. *[V] GF* 12.25

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. *[GF]* 13.95

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. 13.95

Cheese plate with tomato chutney - Strathdon Blue, Kintyre Applesmoke and Old Winchester, with homemade tomato chutney, apple and oatcakes. *GF* 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]* 7.50

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** - Whisky pannacotta, homemade chocolates filled with sambuca, coffee and white chocolate, hot apple and cinnamon 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. *[GF]* 5.00
- Hot apple and cinnamon tart** - Made to order with a delicate sweet shortcake pastry and served with homemade chocolate ice cream. 5.90
- Whisky pannacotta with pear and caramel sauce** - served with meringue. *GF* 5.90
- Orange jelly with pineapple and rum sorbet** - Orange jelly served on thinly sliced caramel pineapple topped with rum coconut sorbet. Served with rum soaked raisins. *V GF* 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 ice cream. *GF* 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.