



# David Bann

vegetarian restaurant

open seven days

Monday - Thursday 11.00-10.30pm  
Friday 11.00-11.00pm

Saturday  
Sunday

11.00am-11.00pm  
11.00am-10.30pm

You are more than welcome for a coffee or a drink as well as anything from our menu.  
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

**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

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

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## 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. *[GF]* 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. *GF* 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 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

## 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.*