



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]* 4.25

Aubergine, chickpea and cashew kofta - Spicy kofta of roasted aubergine, chickpea and toasted cashews. Served with fresh banana chutney and plum dressing. *V GF* 5.95

Tartlet of Blue cheese and cherry tomatoes - A delicate butter shortcrust tartlet filled with crème fraîche, Strathdon Blue cheese, slow dried tomatoes and caramelised onion. Served with rocket salad with red pesto and reduced balsamic and honey dressing. 6.25

Smoked and marinated tofu - Home smoked tofu, fried and served with mango chutney. *V GF* 3.95

Gnocchi in mushroom and smoked cheese sauce - Homemade gnocchi with fresh basil and dressed in a sauce of mushroom, onion and smoked cheese. 6.95

Salad of quinoa, walnut and pomegranate - A leafy salad with toasted walnut, quinoa, pumpkin seeds, pomegranate, beetroot, radish and orange in a lemon, mustard and maple dressing. *V GF* 7.95

Olive polenta with grilled vegetables and goats cheese curd - Fried olive polenta with grilled red pepper, butternut squash and courgette, served with basil pesto and homemade goats cheese curd. *GF* 6.95

Homemade hummus - with tomato chutney and homemade bread. *V [GF]* 4.25

Olives - Marinated olives with homemade bread and herb olive oil. *V [GF]* 4.25

Chunky chips - with fresh rosemary and thyme, served with homemade apple and tomato ketchup and sour cream. *[V]* 4.25

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

Aduki bean roast vegetable stew with a Tyrol dumpling -

A bake of roasted root vegetables in a rich red wine sauce, served with a Tyrol dumpling filled with Kintyre Applewood smoked cheese. 13.50

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 12.50

Roasted cauliflower, potato and chickpea curry -

Served in a spicy aromatic sauce topped with toasted flaked almonds, with homemade flatbread, tomato chutney and mint raita. V [GF] 13.50

Risotto of roasted butternut squash, leek and kohlrabi -

Arborio rice cooked in our own broth with braised leek, white wine, mascarpone and Lyburn Farm mature cheese with roasted butternut squash and topped with kohlrabi and watercress. [V] GF 12.50

Baked parsnip pudding with potato and swede

dauphinoise - Parsnip, Bramley apple and Blue cheese baked pudding with layered potato and swede in a creamy sauce. Served with roasted carrot and pea sauce. GF 13.95

Mushroom, goats cheese and Heather Ale strudel -

Mushroom, rosemary, Bonnet goats cheese from Ayrshire and Heather Ale, baked and wrapped in filo pastry. Served with polenta chips and shallot sauce. 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

Chocolate cake with plum and port compote -

Coulant chocolate cake served warm with port soaked plum compote and beetroot ice cream. V 5.90

Assiette of desserts for 2 to share - Cardamom pannacotta, homemade chocolates filled with sambuca, coffee and white chocolate, hot apple and calvados 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 (pineapple, coconut and rum - both vegan), plus two vegan "ice creams" - chocolate, or beetroot, coconut and whisky. [GF] 5.00

Hot apple and calvados cinnamon tart - Made to order with a delicate sweet shortcake pastry and served with homemade chocolate ice cream. 5.90

Cardamom pannacotta with pear and caramel sauce - Served with meringue. GF 5.90

Orange jelly with lemon cake and rum sorbet - Orange jelly served on lemon cake and topped with rum coconut sorbet. Served with a homemade orange marmalade chocolate. 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 2.30
Specially blended for us by a local roastery.

Decaffeinated 2.30
Ground continental roast, made to order.

Cappuccino 2.50
Single espresso with foamed milk and a sprinkling of chocolate.

Espresso double 2.40 single 2.00
Single shot of strong coffee with an intense aroma.

Macchiato 2.30
Single espresso topped with frothy milk.

Latte 2.50
Single espresso topped with hot milk and a creamy top.

Mocha 2.75
Single espresso and chocolate topped with hot frothy milk.

Hot chocolate 2.75
The classic warming drink.

Tea - English breakfast, Earl Grey, Darjeeling, Chamomile flower, Yunnan green, Rose black, Jasmine, Lapsang souchong, Rooibos, Fresh mint, Apple and cinnamon. All loose leaf. 2.50

Hot port - A 50ml shot of port with hot water, served with lemon and cloves. 3.50

Liqueur coffee 4.95
A selection of liqueur coffees are available with cream.

All hot drinks are available with full cream or semi-skimmed milk, organic soya or speciality barista oat milk.