



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 goats cheese and tomato - A delicate butter shortcrust tartlet filled with crème fraîche, goats 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 ginger spiced pear, walnut and polenta croûtons - With blue cheese, watercress, rocket and radicchio in a mustard, lemon and maple dressing. *[V] GF* 7.75

Parsnip and blue cheese pudding with pea sauce - Baked, blended parsnip, Strathdon Blue cheese and Bramley apple. Served with a light pea sauce. *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 - please ask your server* 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

Puy lentil shepherd's pie with roasted vegetables -
Puy lentils cooked with red wine and vegetables, topped
with mash potato and mature cheddar. Served with roasted
carrot, parsnip and savoy cabbage. *[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 braised leek and roasted red pepper -
Arborio rice cooked in our own broth with braised leek,
white wine, mascarpone and Lyburn Farm mature cheese
with red pepper sauce. Topped with kohlrabi and
watercress. *[V] GF* 12.25

**Spiced quinoa, spinach, hazel and walnut courgette wrap
with a rice arancino** - A blend of spiced quinoa with celeriac,
spinach and toasted hazel and walnuts. Wrapped in grilled
courgette with coriander pesto, and served with Kintyre smoked
cheese rice arancino and beetroot chickpea purée. 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

Cranberry with coconut and oat milk pudding - served
with a homemade passion fruit 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, 2.10
Chamomile flower, Yunnan green, Rose black,
Jasmine, Lapsang souchong, Rooibos, Fresh mint,
Apple and cinnamon. All loose leaf.

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

Liqueur coffee 3.90
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.*