



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

Aubergine, chickpea and cashew kofta - Spicy kofta of roasted aubergine, chickpea and toasted cashews. Served with fresh banana chutney and plum dressing. *V GF* 5.75

Tartlet of Blue cheese and asparagus - A delicate butter shortcrust tartlet filled with crème fraîche, Strathdon Blue cheese and asparagus. 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 tomato - Homemade pasta ribbons in a creamy fresh basil tomato sauce with roasted squash, pine nuts, peas and watercress. 6.25

Salad of fennel, beetroot, broccoli and poached egg - A leafy salad with thinly sliced fennel, beetroot, sorrel, broccoli and broad beans, topped with a free range poached egg on toast. With mustard, lemon and maple dressing. *[V] [GF]* 7.75

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

Spicy chilli with guacamole and chocolate sauce -
Chilli in tomato sauce with butter beans, kidney beans
and vegetables with guacamole, sweetcorn rissole, 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

**Chickpea wrap with curried vegetables, Masala daal,
tomato chutney** - A chickpea pancake filled with sweet
potato, mushrooms and peas in a spicy aromatic sauce.
Served with Masala daal, tomato chutney and mint
raita. V GF 13.25

Risotto of asparagus, 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 asparagus and
watercress. [V] GF 12.25

**Quinoa, spinach, hazel and walnut courgette wrap
with a rice arancino** - A blend of 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

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

Assiette of desserts for 2 to share - Vanilla pannacotta,
homemade chocolates filled with sambuca, coffee and
white chocolate, hot peach and raspberry 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 peach and raspberry tart - Made to order
with a delicate sweet shortcake pastry and served
with homemade chocolate ice cream. 5.90

**Vanilla pannacotta with strawberry and elderflower
sauce** - served with meringue. GF 5.90

Raspberry jelly with lemon cake and rum sorbet -
Raspberry jelly served on lemon cake 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.*