



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

starters, salads & sides

Soup - Substantial bowl of freshly prepared soup of the day, served with homemade bread. [V] 3.50

Tartlet of blue cheese and slow dried tomato - A delicate butter shortcrust tartlet filled with crème fraîche, Dunsyre Blue cheese and slow dried tomato with garlic and basil. Served with rocket salad with red pesto and reduced balsamic dressing. 6.00

Crêpe of Thai spiced broccoli and smoked tofu - Home smoked tofu with broccoli and peas cooked in Thai spices, fresh ginger, green chilli, lime, lemongrass, sesame and coriander. Served with fresh banana and peanut dressing. V 5.50

Mushroom and smoked cheese tortellini with watercress soup - Homemade pasta filled with mushroom and Ardahan smoked cheese with paprika, served with watercress soup. 6.00

Salad of watercress, beetroot and goats cheese - Watercress salad with beetroot, radish, tomato, green beans, spring onions and Golden Cross goats cheese on crisp toast. With raspberry vinaigrette. [V] 7.50

Baby potato, olive, caper and sorrel salad - dressed with balsamic and honey. [V] 3.50

Homemade hummus - with tomato chutney and homemade bread. V 3.50

Olives - Marinated black and green olives with homemade bread and herb olive oil. V 3.50

Smoked and marinated tofu - Home smoked tofu, fried and served with a plum sauce. V 3.50

Chunky chips - served with homemade apple and tomato ketchup and sour cream. [V] 3.50

V - Vegan [V] - Vegan upon 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 8 or more. All tips go to staff.

main meals

Grilled aubergine, puy lentil with mash and gravy - Puy lentils cooked in vegetable broth and red wine with thyme, wrapped in grilled aubergine. Served with Old Winchester cheese mashed potato and red wine and onion gravy. Topped with roasted celeriac and red pepper. [V] 9.50

Organic Udon noodles with ginger red pepper sauce and home smoked tofu - Tofu smoked with aromatic spices, fried and served on organic wheat noodles with pak choi, shiitake mushrooms and a sauce of roasted red pepper, fresh ginger, garlic, lime, chilli, soy, mirin and coriander. V 10.50

Risotto of asparagus, peas and basil - Arborio rice cooked in our own broth with asparagus, peas, white wine, garlic and fresh basil topped with grilled courgette, plum tomatoes and asparagus spears. [V] 10.50

Chilli with sweet potato and chocolate sauce - A chilli of butterbean, kidney bean and tomato with roasted sweet potato and corn cake. Served with green beans, guacamole, chocolate and chilli sauce with crème fraîche. [V] 12.50

Koftas with homemade curd and almond sauce - Chickpea and aromatic rice koftas filled with homemade curd cheese with lemon. Served with spinach, carrot and a sauce of courgette, tomato, almond, cream and aromatic spices. With mint salad and plum sauce. 11.90

Beetroot, apple and Dunsyre Blue pudding - A light soufflé pudding of Dunsyre Blue cheese, beetroot and apple served with homemade puff pastry, spring cabbage, grilled courgette and roasted fennel in tarragon butter with carrot purée. 12.50

Cheese plate with plum chutney - Dunsyre Blue, Golden Cross goats cheese and smoked Ardrahan, with homemade plum chutney, apple and oatcakes. 8.50

Brunch served every Saturday and Sunday until 5 p.m. - Free range organic eggs cooked your way on toasted muffins, mushrooms, homemade potato scone and beans in a herb tomato sauce. 6.00

DESSERTS

Lemon and raspberry posset - Cream and fresh lemon dessert topped with fresh raspberry sauce and served with a homemade raspberry and whisky chocolate. 5.50

Assiette of desserts for 2 to share - Fresh strawberry pannacotta, raspberry and whisky chocolates, hot rhubarb, vanilla and ginger tart with raspberry ice cream and pineapple sorbet. 9.00

Ice creams and sorbets - A selection of homemade ice creams and sorbets, including a vegan "ice cream". 4.90

Hot rhubarb, vanilla and ginger tart - Made to order with a delicate sweet shortcake pastry and served with homemade mint ice cream. 5.50

Strawberry, chocolate pannacotta tart - A delicate shortcrust tart of fresh strawberry pannacotta layered with chocolate ganache. 5.50

Raspberry jelly with coconut rum sorbet - Raspberries in raspberry leaf jelly, served on lemon cake and topped with coconut rum sorbet. V 5.50

Ginger and lime ice cream with ganache and meringue - Homemade ice cream with sweet meringue and topped with chocolate ganache. 5.50

Dark chocolate soufflé - served with homemade vanilla ice cream and white chocolate sauce. 5.50

HOT DRINKS

Coffee 1.80
Freshly ground continental roast.

Decaffeinated 1.80
Ground continental roast, made to order.

Cappuccino 2.00
Single espresso with foamed milk and a sprinkling of chocolate.

Espresso double 2.00 single 1.60
Single shot of strong coffee with an intense aroma.

Macchiato 1.80
Single espresso topped with frothy milk.

Latte 2.00
Single espresso topped with hot milk and a creamy top.

Mocha 2.20
Single espresso and chocolate topped with hot frothy milk.

Hot chocolate 2.20
The classic warming drink, with cream.

Tea - English breakfast, Earl Grey, Darjeeling, Assam, Chamomile flower, Lung Ching green, Rose black, Jasmine, Jasmine strawberry lotus, Lapsang souchong, Rooibos, Fresh mint, Raspberry leaf, Apple and cinnamon. All loose leaf. 1.80

Hot port - A 50ml shot of port with hot water, served with lemon and cloves. 3.20

Liqueur coffee 3.20
A selection of liqueur coffees are available with cream.

All hot drinks are available also with semi-skimmed or soya milk on request (soya milk 20p extra).