



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. 3.60

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 5.60

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. 6.15

Smoked mushroom and basil ravioli with tomato and basil soup - Homemade pasta filled with home smoked mushroom and Lyburn Farm cheese with paprika, served with tomato and basil soup. 6.15

Salad of beetroot, fennel, orange and goats cheese - Salad leaf, beetroot, thinly sliced fennel, orange and Golden Cross goats cheese with orange dressing. [V] 7.65

Brioche with roasted vegetables and goats curd - Toasted homemade brioche with roasted butternut squash, courgette and red pepper in basil pesto. Topped with homemade goats cheese curd. 6.50

Homemade hummus - with tomato chutney and homemade bread. V 3.60

Olives - Marinated olives with homemade bread and herb olive oil. V 3.60

Smoked and marinated tofu - Home smoked tofu, fried and served with mango chutney. V 3.60

Chunky chips - with fresh rosemary and thyme, served with homemade apple and tomato ketchup and sour cream. [V] 3.60

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

Jerusalem artichoke, celeriac with puff pastry - Jerusalem artichoke and celeriac cooked in white wine, sage and cream. Served with homemade puff pastry, artichoke sauce, green beans and roasted cherry tomatoes. 11.90

Ginger and tomato jasmine rice with home smoked tofu - Tofu smoked with aromatic spices, fried and served on jasmine rice with shiitake mushrooms and green vegetables in a sauce of fresh ginger, tomato, chilli, mirin, tamari, lime, sesame and coriander. V 10.75

Rice pancake with spicy potato, cauliflower, chickpea and cashew - Rice pancake filled with baby potato, cauliflower, chickpea and toasted cashews in a spicy aromatic coconut, courgette and tomato sauce. Served with tomato chutney and mint yoghurt raita. [V] 11.90

Risotto of mushroom, leek and tarragon - Arborio rice cooked in our own broth with mushrooms lightly cooked with leek, tarragon, mascarpone and Lyburn Farm mature cheese. [V] 10.75

Chilli filo tart with mash and parsnip sauce - Butter beans, kidney beans and vegetables cooked in a rich, spicy tomato sauce, wrapped in filo pastry and topped with guacamole. Served with creamy cheese mashed potato, parsnip sauce and roasted swede. [V] 12.75

Beetroot, apple and Dunsyre Blue pudding - A light soufflé pudding of Dunsyre Blue cheese, beetroot and apple, served with grilled olive polenta and caraway buttered savoy cabbage. 12.75

Cheese plate with plum chutney - Dunsyre Blue, Golden Cross goats cheese and Old Winchester, with homemade plum chutney, apple and oatcakes. 8.75

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. 6.50

DESSERTS

Lemon and raspberry posset - Cream and fresh lemon dessert topped with fresh raspberry sauce and served with a homemade raspberry and whisky chocolate. 5.60

Assiette of desserts for 2 to share - Vanilla and malt whisky pannacotta, raspberry and whisky chocolates, hot pear and passion fruit tart, with raspberry ice cream and pineapple sorbet. 9.25

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

Hot pear and passion fruit tart - Made to order with a delicate sweet shortcake pastry and served with homemade chocolate ice cream. 5.60

Vanilla and orange cheesecake - Baked vanilla cheesecake topped with orange segments and orange jelly and a biscuit of orange zest. Served with an orange and cointreau sauce. 5.60

Filo basket of warm orange caramel fruit with coconut rum sorbet - Apple, pineapple and plums with amaretto marinated figs, served in a filo basket with homemade coconut rum sorbet. V 5.60

Ginger and lime ice cream with orange cake - Homemade ginger and lime ice cream wrapped in chocolate ganache and served with orange drizzle cake. 5.60

Dark chocolate soufflé - served with homemade vanilla ice cream. 5.60

HOT DRINKS

Coffee 1.90
Freshly ground continental roast.

Decaffeinated 1.90
Ground continental roast, made to order.

Cappuccino 2.10
Single espresso with foamed milk and a sprinkling of chocolate.

Espresso double 2.10 single 1.70
Single shot of strong coffee with an intense aroma.

Macchiato 1.90
Single espresso topped with frothy milk.

Latte 2.10
Single espresso topped with hot milk and a creamy top.

Mocha 2.30
Single espresso and chocolate topped with hot frothy milk.

Hot chocolate 2.30
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. 1.90

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.