

David x Bann  
vegetarian restaurant

food

# starters, salads & sides

<b>Soup</b> - Substantial bowl of freshly prepared soup of the day with homemade bread. <i>[V] [NGCI]</i>	7.25
<b>Tart of saffron, broccoli and cheddar</b> - Served with sundried tomato tapenade, mixed leaves and raddish.	8.50
<b>Kalamata olive polenta</b> - Served with roasted butternut squash, pickled courgette and yellow pepper muhammara. <i>V NGCI</i>	8.95
<b>Gnocchi with warm pear salad</b> - Homemade gnocchi with fresh basil. Served with warm pear salad and blackberry, rosemary and mustard dressing. <i>V</i>	8.75
<b>Leafy blue cheese and beetroot salad</b> - With quinoa, broccoli, green beans, toasted walnuts and orange and tahini dressing. Home-smoked tofu as vegan option. <i>[V] NGCI</i>	8.25
<b>Lemon braised celeriac with chickpeas in smoked tomato sauce</b> - With crispy basil polenta and cashew cream. <i>V NGCI</i>	8.75
<b>Smoked and marinated tofu</b> - Home-smoked tofu, fried and served with Korean pickled cucumber salad and a sweet sesame miso sauce. <i>V NGCI</i>	6.50
<b>Homemade hummus</b> - With tomato chutney and homemade bread. <i>V [NGCI]</i>	6.75
<b>Olives</b> - Marinated olives with homemade bread and herb olive oil. <i>V [NGCI]</i>	6.25
<b>Chunky chips</b> - With fresh rosemary and thyme, served with homemade apple and tomato ketchup and sour cream. <i>[V] NGCI</i>	6.50

V - Vegan

[V] - Vegan on request

NGCI - Non gluten containing ingredients

[NGCI] - Non gluten containing ingredients on request

An optional 10% service charge will be added to tables of 6 or more - all tips go to staff.

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 inform the waiting staff of any allergies.

# main meals

<b>Koftas of aubergine, cashew nut and aduki bean</b> - With sweet potato and toasted almonds in curried courgette sauce. Served with basmati rice crumpet and beetroot raita. <i>V NGCI</i>	17.75
<b>Stir-fried vegetables with organic noodles and smoked tofu</b> - Cooked with edamame beans, fresh ginger, garlic, chilli, spices, sesame and tomato sauce. Topped with sesame seeds and home-smoked tofu. <i>V</i>	16.50
<b>Wild mushroom, cheese and heather ale strudel</b> - Wrapped in filo pastry and baked to order. Served with potato mash, tenderstem broccoli and port gravy.	18.25
<b>Braised leek, celeriac and walnut risotto</b> - Made with Millbrook Dairy Company's award winning mature Scottish cheddar and cream of courgette. Cooked in our own broth. Topped with radicchio and lemon oil. <i>[V] NGCI</i>	16.95
<b>Jerusalem artichoke and smoked cheese pudding</b> - Double baked and served with polenta chips, fine green beans and carrot velouté. <i>NGCI</i>	18.50
<b>Haggis rolls</b> - Vegetarian haggis rolled in grilled courgette. Served with stout shallot sauce, roasted turnip and baby potatoes. <i>V</i>	18.50
<b>Leafy blue cheese and beetroot salad</b> - With quinoa, broccoli, green beans, toasted walnuts and orange and tahini dressing. Home-smoked tofu as vegan option. <i>[V] NGCI</i>	15.25
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<b>Cheese plate with tomato chutney</b> - Strathdon Blue, Kintyre Applesmoke and Clava Brie, with homemade tomato chutney, apple and oatcakes*. <i>NGCI</i>	13.75

*\* All our cheeses are produced in Scotland*

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# DESSERTS

<b>Assiette of desserts for 2 to share</b> - Hot hazelnut and apple tart, tonka bean pannacotta and homemade chocolates filled with sambuca, coffee and white chocolate. Served with raspberry ice cream and pineapple sorbet.	14.25
<b>Vegan Assiette for 2 to share</b> - Chocolate coulant cake, coffee panacotta and homemade orange marmalade chocolates. Served with miso ice cream and blackberry and rosemary sorbet. V	14.25
<b>Chocolate cake with plum and port compote</b> - Warm chocolate coulant cake served with plum and port compote and beetroot, coconut and whisky ice cream. V	8.25
<b>Hot hazelnut and apple tart</b> - Made to order with a delicate sweet shortcake pastry and served with homemade chocolate ice cream.	8.25
<b>Tonka bean pannacotta</b> - Served with homemade meringue and hot poached pear in lemon syrup. <i>NGCI</i>	8.25
<b>Layered coffee pudding</b> - Vegan cafe-au-lait pudding layered with blackcurrent cassis and amaretto jelly. Topped with cocoa crumble and served with a homemade orange marmalade chocolate. V <i>[NGCI]</i>	8.95
<b>Ginger and lime ice cream with orange cake</b> - Homemade ginger and lime ice cream, served in a chocolate ganache bowl on orange drizzle cake.	8.50
<b>Dark chocolate soufflé</b> - Served with homemade vanilla ice cream. <i>NGCI</i>	8.50
<b>Homemade ice creams and sorbets</b> <i>[NGCI]</i>	7.50
Select 3 scoops from:	
<ul style="list-style-type: none"> <li>• Chocolate</li> <li>• Vanilla</li> <li>• Raspberry</li> <li>• Ginger and lime</li> </ul>	<ul style="list-style-type: none"> <li>• Miso V</li> <li>• Pineapple sorbet V</li> <li>• Coconut and rum sorbet V</li> <li>• Beetroot, coconut and whisky V</li> <li>• Blackberry and rosemary sorbet V</li> </ul>

# DESSERT WINES

**Nostros, Gewürztraminer/ Sauvignon Blanc, Chile.** 70ml glass: 5.20 500ml Bottle: 32.55  
Sweet pear and peach aromas. [abv 12.0%]

**Campbells, Rutherglen Muscat, Australia.** 70ml glass: 7.95 375ml Bottle: 39.50  
Delectably fruity and luscious. [abv 17.5%]

# single malt whisky

<b>Talisker 10</b> - Spicy and smokey taste with peppery notes and a long finish.	5.75
<b>Coal Ila 12</b> - Delicately smoked, herbal and peppery.	6.25
<b>Glenmorangie 10</b> - Classic malt, creamy and fruity. Best paired with pannacotta.	5.50
<b>Highland Park 12</b> - Fresh, clean and aromatic with citrus and jasmine flavours.	5.25
<b>Lagauvlin 16</b> - Smokey, mature and spicy. Best paired with orange cake.	9.00
<b>Springbank 10</b> - Oak and marzipan notes. Gentle hint of smoke.	7.50
<b>House Scotch Whisky</b> - Ask your waiter about the house whisky.	5.00

## Digestifs

<b>25ml</b> - Grappa, Limoncello, Tia Maria, Glayva, Drambuie, Amaretto, Pernod, Angostura 1919 aged rum, Sambuca, Grand Marnier, Vegan Cremaura Cream Tequila Liqueur (orange or chocolate).	5.00
<b>50ml</b> - Baileys, Quinta Do Noval unfiltered Port, Delaforce White Port, Pedro Ximenez Sweet Sherry.	5.00

## Brandy/ cognac

<b>Maxime Trijol</b> - Cognac VS	5.00
<b>Armagnac</b> - Baron de Sigognac VS	
<b>Calvados</b> - Chateau du Breuil	

## Hot drinks

<b>Coffee, Decaffeinated coffee, Macchiato</b>	3.40
<b>Cappuccino, Latte</b>	3.65
<b>Mocha, Hot chocolate</b>	4.25
<b>Espresso</b>	double 3.05 single 2.95
<b>Scottish coffee</b> - Made with Scotch whisky. Topped with double cream (vegan 'cream' available).	7.75
<b>Liqueur coffee</b> - Your choice of liqueur with coffee. Topped with double cream (vegan 'cream' available).	7.50
<b>Hot Toddy</b> - Scotch whisky, lemon, honey, spices.	7.75
<b>Hot Port</b> - Quinta Do Noval unfiltered Port, lemon, spices.	6.95
<b>Tea</b> - English breakfast, Earl Grey, Darjeeling, Chamomile flower, Yunnan green, Rose black, Jasmine, Lapsang souchong, Rooibos, Fresh mint, Apple and cranberry. All loose leaf.	3.25

*Coffees available with full fat or semi-skimmed milk, organic soya or speciality barista oat milk.*

*Our coffee is specially blended for us by a local roastery.*