

David *x* Bann
vegetarian restaurant

food

starters

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| Soup - Homemade bread, herb extra virgin olive oil. Ask your waiter for today's soup. <i>[V] [NGCI]</i> | 7.95 |
| Shortcrust Broccoli Tart - Saffron, Millbrook Dairy Company mature cheddar, milk curd, mixed leaves, pickled raddish. | 9.25 |
| Kalamata Olive Polenta - Roasted butternut squash, pickled courgette, muhammara, lemon oil. <i>V NGCI</i> | 9.95 |
| Basil Gnocchi - Roasted pear, rocket, salad mix, blackberry rosemary mustard dressing. <i>V</i> | 9.95 |
| Leafy Strawberry and Chamomile Salad - Poached strawberries, blue cheese, quinoa, broccoli, green bean, toasted walnuts, curly endive, radicchio, oak leaf, little gem, rocket, strawberry chamomile dressing. Signature smoked tofu as vegan option. <i>[V] NGCI</i> | 8.50 |
| Lemon Braised Fennel - Smoked tomato, chickpea, crispy polenta, star anise cashew cream. <i>V NGCI</i> | 9.95 |
| David's Signature Smoked Tofu - Applewood coriander smoke, Korean pickled cucumber, carrot, sesame, miso, maple. <i>V NGCI</i> | 8.25 |
| Hummus - Homemade bread, tomato onion chutney, black sesame, smoked paprika, extra virgin olive oil. <i>V [NGCI]</i> | 6.95 |
| La Bella di Cerignola Olives - Herb marinade, lemon, extra virgin herb olive oil. <i>V NGCI</i> | 4.75 |
| Double Cooked Chunky Chips - Rosemary, thyme, Maldon sea salt, homemade bramley apple tomato sauce, chive 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

Please inform wait staff of any allergies

An optional 12.5% service charge will be added to tables of 5 or more

All tips go to staff.

We use organic ingredients whenever possible.

All components of our menu are traditionally cooked from fresh ingredients and are entirely homemade in our own kitchen.

main meals

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| Spicy Aubergine Koftas - Cashew, aduki bean, sweet potato, toasted almonds, curry courgette sauce, basmati rice crumpet, beetroot raita, crisps. <i>V NGCI</i> | 19.50 |
| Charred Brassica - Toasted fregola sarda, spiced puy lentil, cauliflower vanilla purée, walnut, fresh coriander, pomegranate. <i>V [NGCI]</i> | 19.50 |
| Risotto alla Norma - Tomato, rosemary, mascapone, edamame, mirepoix broth, Millbrook Dairy Company mature cheddar, grilled aubergine, ricotta, toasted pinenut, rocket purée. <i>[V] NGCI</i> | 18.95 |
| Double Baked Pudding - Fire roasted red pepper, Isle of Kintyre smoked cheese, polenta basil chips, roasted carrot, pea sauce, herb oil. <i>NGCI</i> | 19.95 |
| Mexican Bean Chilli - Filo basket, quinoa, butter bean, kidney bean, beetroot, house spices, kiwi salsa, sweet potato, smokey spicy dark chocolate, corn pancake. <i>V [NGCI]</i> | 18.95 |
| Wild Mushroom Strudel - Rosemary, heather ale, puff pastry, Millbrook Dairy Company mature cheddar, potato mash, tenderstem broccoli, Delaforce port gravy. | 19.95 |
| Leafy Strawberry and Chamomile Salad - Poached strawberries, blue cheese, quinoa, broccoli, green bean, toasted walnuts, curly endive, radicchio, oak leaf, little gem, rocket, strawberry chamomile dressing. Signature smoked tofu as vegan option. <i>[V] NGCI</i> | 16.95 |
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| Cheese plate with tomato chutney - Strathdon Blue, Kintyre Applesmoke, Clava Brie, tomato chutney, apple, oatcakes*. <i>NGCI</i> | 15.75 |

** All our cheeses are produced in Scotland*

sides

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| David's Signature Smoked Tofu - Sweet miso sesame sauce. <i>V NGCI</i> | 4.95 |
| Homemade Bread - Extra virgin olive oil. <i>V</i> | 2.95 |
| Seasonal Vegetables - Rosemary, thyme, Maldon sea salt. <i>V NGCI</i> | 5.50 |

DESSERTS

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| Assiette of desserts for 2 to share - Blueberry and frangipane tart, vanilla pannacotta, sambuca and coffee filled chocolates, raspberry ice cream, pineapple sorbet. | 15.50 |
| Vegan Assiette for 2 to share - Chocolate cake, lemon panacotta, orange marmalade chocolates, miso ice cream, blackberry and rosemary sorbet. V | 15.50 |
| Chocolate Cake - Chocolate coulant, plum, Delaforce port, beetroot, coconut and whisky ice cream. V | 8.95 |
| Shortcake Pastry Tart - Almond and coconut frangipane, blueberry, desiccated coconut, chocolate ice cream. | 9.25 |
| Vanilla Pannacotta - Blackcurrant, juniper berry, Pickering's gin compote, meringue. <i>NGCI</i> | 8.95 |
| Lemon Posset - Pineapple compote, raspberry gel, coconut and rum sorbet, lemon shortbread. V <i>[NGCI]</i> | 9.75 |
| Ginger Citrus Cradle - Ginger and lime ice cream, orange drizzle cake, chocolate ganache bowl, brandy snap. | 9.50 |
| Dark chocolate soufflé - Vanilla ice cream. <i>NGCI</i> | 9.50 |
| Homemade ice creams and sorbets <i>[NGCI]</i> | 8.25 |
| Select 3 scoops: | |
| <ul style="list-style-type: none">• Chocolate• Vanilla• Raspberry• Ginger and lime | <ul style="list-style-type: none">• Miso V• Pineapple sorbet V• Coconut and rum sorbet V• Beetroot, coconut and whisky V• Blackberry and rosemary sorbet V |

DESSERT WINES

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| Nostros, Gewürztraminer/ Sauvignon Blanc, Chile. Sweet pear and peach aromas. [abv 12.0%] | 70ml glass: 5.20 500ml Bottle: 32.55 |
| Campbells, Rutherglen Muscat, Australia. Delectably fruity and luscious. [abv 17.5%] | 70ml glass: 7.95 375ml Bottle: 39.50 |

single malt whisky

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| Talisker 10 - Spicy and smokey taste with peppery notes and a long finish. | 6.75 |
| Caol Ila 12 - Delicately smoked, herbal and peppery. | 7.25 |
| Glenmorangie 10 - Classic malt, creamy and fruity. Best paired with pannacotta. | 6.50 |
| Highland Park 12 - Fresh, clean and aromatic with citrus and jasmine flavours. | 6.25 |
| Lagavulin 16 - Smokey, mature and spicy. Best paired with orange cake. | 9.75 |
| Springbank 10 - Oak and marzipan notes. Gentle hint of smoke. | 8.50 |
| House Scotch Whisky - Ask your waiter about the house whisky. | 6.00 |

digestifs

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| 25ml - Grappa, Limoncello, Tia Maria, Glayva, Drambuie, Amaretto, Pernod, Angostura 1919 aged rum, Sambuca, Grand Marnier, Vegan Cremaura Cream Tequila Liqueur (orange or chocolate). | 5.50 |
| 50ml - Baileys, Delaforce Port, Delaforce White Port, Pedro Ximenez Sweet Sherry. | 6.50 |

brandy/ cognac

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| Maxime Trijol - Cognac VS | 6.50 |
| Armagnac - Baron de Sigognac VS | |
| Calvados - Chateau du Breuil | |

Hot drinks

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| Coffee, Decaffeinated coffee, Macchiato | 3.85 |
| Cappuccino, Latte | 4.15 |
| Mocha, Hot chocolate | 4.95 |
| Espresso | double 3.35 single 3.15 |
| Scottish coffee - Made with Scotch whisky. Topped with double cream (vegan 'cream' available). | 8.50 |
| Liqueur coffee - Your choice of liqueur with coffee. Topped with double cream (vegan 'cream' available). | 8.25 |
| Hot Toddy - Scotch whisky, lemon, honey, spices. | 8.50 |
| Hot Port - Delaforce Port, lemon, spices. | 7.95 |
| Tea - English breakfast, Earl Grey, Darjeeling, Chamomile flower, Yunnan green, Rose black, Jasmine, Lapsang souchong, Rooibos, Fresh mint, Apple and cranberry. All loose leaf. | 3.50 |

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.