

starters

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| * Soup - Homemade bread, herb extra virgin olive oil. Ask your waiter for today's soup. [V] [NGCI] | 7.95 |
| * Shortcrust Tart - Delaforce white port caramelised onion. Milbrook Dairy Company mature cheddar, milk curd, mixed leaves, pickled radish. | 9.25 |
| * Haggis Fritters - Our own haggis recipe, banana chutney, chives, sour cream. [V] | 8.50 |
| Homemade black Pappardelle - Spiced tomato sauce, kalamata olives, capers, cheddar, cream, pine nuts. [V] | 9.95 |
| Orange and Tahini dressed Salad - House salad mix, fine green beans, baby potatoes, soy marinated egg, black olive and caper tapenade, toasted pine nuts. Signature smoked tofu as vegan option. [V] NGCI | 8.50 |
| Lemon Braised Celeriac - Smoked tomato, chickpea, crispy polenta, mustard and lemon cashew cream. V NGCI | 9.95 |
| David's Signature Smoked Tofu - Applewood.coriander smoke, Korean pickled cucumber, carrot, sesame, miso, maple. V NGCI | 8.25 |
| * Hummus - Homemade bread, tomato onion chutney, black seasame, smoked paprika, extra virgin olive oil. V [NGCI] | 7.50 |
| La Bella di Cerignola Olives - Herb marinade, lemon, extra virgin herb olive oil. V NGCI | 5.25 |
| Double Cooked Chunky Chips - Rosemary, thyme, Maldon sea salt, homemade bramley apple tomato sauce, chive sour cream. [V] NGCI | 6.95 |

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

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

Lunch offer

available sUNDAY-FRIDAY, 12-4pm

* Choose a starter, main, and dessert from the **starred dishes** 2 courses 24.50/ 3 courses 31.00

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 |
| * Haggis - Baby potatoes, braised neeps, whisky and onion gravy. <i>V NGCI</i> | 19.50 |
| * Beetroot and Thyme Risotto - Butterbean, Dairy Company mature cheddar, ricotta, tamari roasted walnuts, herb oil. <i>[V] NGCI</i> | 18.95 |
| * Double Baked Pudding - Jerusalem Artichoke, Isle of Kintyre smoked cheese, polenta basil chips, beetroot velouté, maple parsnip. <i>NGCI</i> | 19.95 |
| * Udon Noodles - Specialty organic wheat noodles, stir-fried vegetables, edamame beans, fresh ginger, garlic, chilli, spices, black sesame, tomato, signature smoked tofu. <i>V</i> | 18.95 |
| Stout Stew with Tyrol Dumpling - Celeriac, carrot, shallot, aubergine, tomato, mushroom, potato and celeriac dauphinoise, smoked cheese Tyrol dumpling. | 19.95 |
| Orange and Tahini dressed Salad - House salad mix, fine green beans, baby potatoes, soy marinated egg, black olive and caper tapenade, toasted pine nuts. Signature smoked tofu as vegan option. <i>[V] NGCI</i> | 16.95 |
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| Cheese Plate - Strathdon Blue, Kintyre Applesmoke, Clava Brie, tomato chutney, apple, oatcakes. All of our cheeses are produced in Scotland. <i>NGCI</i> | 15.75 |

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 |
| Double Cooked Chunky Chips - Homemade bramley apple tomato sauce, chive sour cream. <i>[V] NGCI</i> | 6.95 |

Desserts

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| Assiette of desserts for 2 to share - Plum tart, orange rum pannacotta, Bailey's ganache and blackcurrant filled chocolates, raspberry ice cream, pineapple sorbet. | 15.50 |
| Vegan Assiette for 2 to share - Sticky toffee pudding, earl grey pannacotta, orange marmalade chocolates, apple, cinnamon and Calvados ice cream, blackberry and rosemary sorbet. <i>V</i> | 15.50 |
| * Apple Sticky Toffee Pudding - Butterscotch sauce, candied pecans, apple, cinnamon and Calvados ice cream. <i>V</i> | 9.95 |
| * Shortcake Pastry Tart - Baked crème fraîche, plum, tonka bean, chocolate ice cream. | 9.25 |
| * Aged Rum Pannacotta - Orange infused Angostura aged rum, citrus honey, baked pear, meringue. <i>NGCI</i> | 9.25 |
| * Earl grey Pudding - Mango and lime compote, lemon shortbread, coconut and rum sorbet <i>V [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> Select up to 3 scoops: | 8.25 |
| <ul style="list-style-type: none">• Chocolate• Vanilla• Raspberry• Ginger and lime• Coconut and rum sorbet <i>V</i>• Beetroot, coconut and whisky <i>V</i>• Apple, cinnamon and Calvados <i>V</i>• Blackberry and rosemary sorbet <i>V</i>• Pineapple sorbet <i>V</i> | |

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 |

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 [V] | 8.50 |
| Liqueur coffee - Your choice of liqueur with coffee. Topped with double cream [V] | 8.25 |
| Hot Toddy - Scotch whisky, lemon, honey, spices. | 8.50 |
| Hot Port - Delaforce Port, lemon, spices. | 7.95 |
| Selection of loose leaf tea: | 3.50 |
| English breakfast, Earl Grey, Chamomile flower, Rooibos, Fresh mint, Gunpowder Deluxe Green, Chai, Lemon and Ginger, Apple and cranberry. All loose leaf. | |

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

Our coffee is specially blended for us locally by Machina Coffee Roasters.

About us

Founded in 2002 by chef David Bann, our restaurant grew from a simple belief, that vegetarian food should be thoughtful, and full of character.

Tucked away in the heart of Edinburgh, just off the Royal Mile, we have spent over two decades cooking seasonal, globally inspired dishes for locals and tourists alike - many discovering here that vegetarian food can be truly memorable

Follow us on Instagram
[@davidbannrestaurant](#)