

starters

* 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, Millbrook Dairy Company mature cheddar, milk curd, mixed leaves, pickled radish.	9.25
* Haggis Fritters - Our own haggis recipe, banana chutney, sour cream with chives. NGCI [V]	8.50
Homemade Black Pappardelle - Spiced tomato sauce, kalamata olives, capers, cheddar, cream, pine nuts. [V]	9.95
Summer Salad - House salad mix, fine green beans, broccoli, pickled onion, tamari roasted pumpkin seeds, elderflower vinaigrette, raspberry compote, Strathdon blue cheese. Signature smoked tofu as vegan option. [V] NGCI	8.50
Lemon Braised Fennel - Smoked tomato, chickpeas, crispy polenta, fennel 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 sesame, 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, sour cream with chives. [V] NGCI	6.95

V - Vegan

[V] - Vegan on request

NGCI - Non gluten containing ingredients

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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

* Choose a starter, main, and dessert from the **starred dishes** 2 courses 25 / 3 courses 30

Available sunday - friday, 12 - 4pm

main meals

Spicy Aubergine Koftas - Cashew, aduki bean, sweet potato, toasted almonds, curried courgette sauce, basmati rice crumpet, beetroot raita, crisps. <i>V NGCI</i>	19.50
* Haggis - Baby potatoes, braised neeps, whisky, onion gravy, and tenderstem broccoli. <i>V NGCI</i>	19.50
* Courgette, Butterbean and Lemon Risotto - Butterbean, cream of courgette and basil, Scottish mature cheddar, ricotta, roasted walnuts, pistou, lemon oil. <i>[V] NGCI</i>	18.95
* Double-Baked Pudding - Pea, mint, Isle of Kintyre smoked cheese, polenta basil chips, carrot velouté, grilled courgette. <i>NGCI</i>	19.95
* Udon Noodles - Speciality 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
Summer Salad - House salad mix, fine green beans, broccoli, pickled onion, tamari roasted pumpkin seeds, elderflower vinaigrette, raspberry compote, Strathdon blue cheese. Signature smoked tofu as vegan option. <i>[V] NGCI</i>	16.95
Cheese Plate - Strathdon Blue, Isle of Kintyre Applesmoke, Clava Brie, tomato chutney, apple, oatcakes. All of our cheeses are produced in Scotland. <i>NGCI</i>	15.75

sides

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

Assiette of Desserts for 2 to share - Peach and raspberry tart; vanilla pannacotta; Baileys ganache and blackcurrant chocolates; raspberry ice cream; pineapple sorbet.	15.50
Vegan Assiette for 2 to share - Chocolate cake; mango pannacotta; orange marmalade chocolates; beetroot, coconut and whisky ice cream; blackberry and rosemary sorbet. <i>V</i>	15.50
* Chocolate Cake - Chocolate coulant; plum and Delaforce port; beetroot, coconut and whisky ice cream. <i>V</i>	9.95
* Shortcake Pastry Tart - Baked mascarpone, crème fraîche, peach, raspberry and thyme; chocolate ice cream.	9.25
* Vanilla Pannacotta - Blackcurrant, juniper and gin compote; meringue. <i>NGCI</i>	9.25
* Mango Verrine - Raspberry gel; lemon and coconut madeleine; 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
• 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

70ml glass / Bottle (375ml)

Luis Felipe Edwards Late Harvest, Viogner/ Sauvignon Blanc, Chile. Flavours of apricots and peaches. [abv 11.5%]	5.20 / 32.55
Campbells, Rutherglen Muscat, Australia. Delectably fruity and luscious. [abv 17.5%]	7.95 / 39.50

Hot drinks

Coffee, Decaffeinated Coffee,	3.85
Macchiato, 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.	
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.	

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.

Whisky Selection

Kilkerran 12 - A lovely dram which is slightly peaty with citrus notes. A smoky finish with hints of sweetness and butterscotch; best paired with our sticky toffee pudding.	7.50
Ardnamurchan AD - From a new distillery in the Western Highlands this whisky is 50% peated and 50% unpeated, with a smoky and peppery palate.	6.50
Kilchoman Machir Bay - An Islay single malt which is heavily peated and aged in both sherry and bourbon casks.	6.50
NC'Neen Organic - From a new and experimental distillery this organic single malt is on the sweeter side with a fruity palate of lemon curd, poached pears and juicy apricots.	8.00
Bunnahabhain 12 - A famous unpeated Islay whisky, matured in sherry and bourbon casks, this dram is rich, spicy and smooth.	6.25
GlenAllachie 12 - Crowned the world's best single malt whisky in 2025, this Speyside whisky is a better alternative to the more well-known Glenmorangie and Glenfiddich also from the same region. This whisky is full-bodied with dark flavours of roasted coffee, stewed apples and cocoa powder.	7.00

About us

Opened in 2002 by chef David Bann, our restaurant is founded upon 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 serving seasonal and globally inspired dishes for locals and visitors alike with an emphasis on sustainable practise and promoting Scottish producers and suppliers.