



# David Bann

vegetarian restaurant

Open seven days  
12.00—10pm

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

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|---|------|--|------|
| <b>Soup</b> - Substantial bowl of freshly prepared soup of the day, served with homemade bread. <i>[NGCI]</i>   | 5.50 | <b>Salad of fennel, beetroot, broccoli and walnut</b> - A leafy salad with thinly sliced fennel, beetroot, sorrel, broccoli, toasted walnuts and pumpkin seeds. With raspberry balsamic, lemon and maple dressing. <i>V NGCI</i> | 8.25 |
| <b>Aubergine, chickpea and cashew kofta</b> - Spicy kofta of roasted aubergine, chickpea and toasted cashews. Served with fresh banana chutney and plum dressing. <i>V NGCI</i>   | 6.50 | <b>Olive polenta with grilled vegetables and goats cheese curd</b> - Fried olive polenta with grilled red pepper, butternut squash and courgette, served with basil pesto and homemade goats cheese curd. <i>NGCI</i>            | 7.45 |
| <b>Tartlet of smoked cheese and cherry tomatoes</b> - A delicate butter shortcrust tartlet filled with crème fraîche, Kintyre Applewood cheese, cherry tomatoes and caramelised onion. Served with rocket salad with red pesto and reduced balsamic and honey dressing. | 6.90 | <b>Gnocchi with warm plumb salad</b> - Homemade gnocchi with fresh basil, fried and served with a warm peach salad. <i>V</i>   | 7.50 |
| <b>Smoked and marinated tofu</b> - Home smoked tofu, fried and served with mango chutney. <i>V NGCI</i>   | 4.75 | <b>Homemade hummus</b> - with tomato chutney and homemade bread. <i>V [NGCI]</i>   | 5.50 |
|   |      | <b>Olives</b> - Marinated olives with homemade bread and herb olive oil. <i>V [NGCI]</i>   | 4.90 |
|   |      | <b>Chunky chips</b> - with fresh rosemary and thyme, served with homemade apple and tomato ketchup and sour cream. <i>[V] NGCI</i>   | 4.75 |

*V* - Vegan *[V]* - Vegan on request

*NGCI* - Non gluten containing ingredients

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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 6 or more. All tips go to staff.*

*Please inform the waiting staff of any allergies.*

# main meals

**Quinoa, spinach, pinenuts and sundried tomato courgette wrap with roasted baby potatoes** - A blend of quinoa with leeks, spinach, pinenuts, sundried tomatoes and fresh herbs wrapped in grilled courgette. Served with beetroot chickpea purée, salsa verde and roasted baby potatoes. *V NGCI* 14.75

**Stirfried vegetables and aduki beans with noodles and smoked tofu** - Cooked with Thai spices with sesame tomato sauce and topped with home smoked tofu. *V* 13.95

**Roasted celeriac, potato and chickpea curry in a lentil wrap** Served in a spicy aromatic sauce topped with toasted flaked almonds, with a sweet potato fritter, tomato chutney and mint raita. *V NGCI* 14.50

**Risotto with kale and beetroot butterbean sauce** - Arborio rice cooked in our own broth with mature cheddar, leek, white wine and kale. Topped with kohlrabi and pea shoot. *[V] NGCI* 13.75

**Baked parsnip pudding with a rice arancino** - Parsnip, Bramley apple and Blue cheese baked pudding with a breadcrumb rice ball. Served with pea sauce, savoy cabbage and roasted swede. *[NGCI]* 14.95

**Mushroom, root vegetable stew with Tyrol dumpling and polenta chips** - Mushrooms and roasted carrot, swede and shallot in a rich red wine sauce. Served with a Tyrol dumpling with smoked cheese and fried polenta chips. 14.95

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**Cheese plate with tomato chutney** - Strathdon Blue, Kintyre Applesmoke and Arran Cheddar, with homemade tomato chutney, apple and oatcakes. *NGCI* 10.95

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**Brunch served every Saturday and Sunday until 5 p.m.** - Free range eggs cooked your way, served on toast with mushrooms, homemade potato scone and beans in a herb tomato sauce. *[V]* 8.95

## Desserts

**Chocolate cake with plum and port compote** - Warm chocolate coulant served with plum and port compote and beetroot coconut and whisky ice cream. *V* 7.00

**Assiette of desserts for 2 to share** - Cardamom pannacotta, homemade chocolates filled with sambuca, coffee and white chocolate, hot apple and cinnamon tart, with raspberry ice cream and pineapple sorbet. 11.50

**Ice creams and sorbets** - Select 3 scoops from our homemade ice creams (chocolate, vanilla, raspberry, ginger and lime) and sorbets (pineapple, coconut and rum - both vegan), plus two vegan "ice creams" - chocolate, or beetroot coconut and whisky. *[NGCI]* 5.95

**Hot apple and cinnamon tart** - Made to order with a delicate sweet shortcake pastry and served with homemade chocolate ice cream. 7.00

**Cardamom pannacotta with warm pear and caramel sauce** Served with meringue. *NGCI* 7.00

**Pineapple jelly with lemon cake and rum sorbet** - pineapple jelly served on lemon cake topped with rum coconut sorbet. Served with a homemade orange marmalade chocolate. *V [NGCI]* 7.00

**Ginger and lime ice cream with orange cake** - Homemade ginger and lime ice cream, served in a chocolate ganache bowl on orange drizzle cake. 7.00

**Dark chocolate soufflé** - served with homemade vanilla ice cream. *NGCI* 7.00

## Hot drinks

**Coffee** 2.75

Specially blended for us by a local roastery.

**Decaffeinated** 2.75

Ground continental roast, made to order.

**Cappuccino** 2.95

Single espresso with foamed milk and a sprinkling of chocolate.

**Espresso** double 2.75 single 2.25

Single shot of strong coffee with an intense aroma.

**Macchiato** 2.75

Single espresso topped with frothy milk.

**Latte** 2.95

Single espresso topped with hot milk and a creamy top.

**Mocha** 2.75

Single espresso and chocolate topped with hot frothy milk.

**Hot chocolate** 2.75

The classic warming drink.

**Tea** - English breakfast, Earl Grey, Darjeeling, 2.75

Chamomile flower, Yunnan green, Rose black, Jasmine, Lapsang souchong, Rooibos, Fresh mint, Apple and cinnamon. All loose leaf.

**Hot port** - A 50ml shot of port with hot water, served 4.75

with lemon and cloves.

**Liqueur coffee** 4.95

A selection of liqueur coffees are available with cream.

*All hot drinks are available with full cream or semi-skimmed milk, organic soya or speciality barista oat milk.*