



David Bann

vegetarian restaurant

open seven days

Monday - Thursday 12.00-10.00pm
Friday 12.00-10.30pm

Saturday
Sunday

11.00am-10.30pm
11.00am-10.00pm

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

Soup - Substantial bowl of freshly prepared soup of the day, served with homemade bread. [V] 3.50

Tartlet of blue cheese and slow dried tomato - A delicate butter shortcrust tartlet filled with crème fraîche, Dunsyre Blue cheese and slow dried tomato with garlic and basil. Served with rocket salad with red pesto and reduced balsamic dressing. 6.00

Thai fritters - Aromatic, spicy fritters of smoked tofu, peas, ginger, green chilli, lime, sesame and potato. Served with fresh banana chutney and a plum sauce. V 5.50

Walnut tortellini and parsnip soup - Homemade pasta filled with toasted walnut and our own cheese curd, served with a lightly spiced parsnip soup and carrot purée. 6.00

Salad of watercress, beetroot and goats cheese - Watercress salad with beetroot, radish, tomato, green beans, spring onions and Golden Cross goats cheese on crisp toast. With raspberry vinaigrette. [V] 7.50

Baby potato, olive, caper and sorrel salad - dressed with balsamic and honey. [V] 3.50

Homemade hummus - with tomato chutney and homemade bread. V 3.50

Olives - Marinated black and green olives with homemade bread and herb olive oil. V 3.50

Smoked and marinated tofu - Home smoked tofu, fried and served with a plum sauce. V 3.50

Chunky chips - served with homemade apple and tomato ketchup and sour cream. [V] 3.50

V - Vegan [V] - Vegan upon request

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 8 or more. All tips go to staff.

main meals

Roast aubergine chick pea cake with mash and gravy -
Roasted aubergine with thyme, tahini, mustard and chick pea,
fried and served with mashed potato, onion and red wine
gravy, topped with roasted red pepper. [V] 9.50

Organic Udon noodles with ginger red pepper sauce and home smoked tofu - Tofu smoked with aromatic spices,
fried and served on organic wheat noodles with pak choi,
shiitake mushrooms and a sauce of roasted red pepper,
fresh ginger, garlic, lime, chilli, soy, mirin and coriander. V 10.50

Crêpe of mushroom and tarragon - A delicate crêpe
of mushrooms cooked in white wine, garlic, organic
cream and tarragon. Served with a salad of beetroot,
watercress, fennel and orange. 10.50

Tart of Jerusalem artichoke and celeriac - A tart of
homemade puff pastry with celeriac, Ardrahan smoked
cheese and white wine topped with Jerusalem artichoke
cooked with cream and red wine. Served with roasted
parsnip, carrot and artichoke sauce. 12.50

Butternut squash, cashew and cauliflower curry -
with patties of jasmine rice, potato and fenugreek. Roasted
butternut squash and cauliflower cooked in an aromatic
coconut, cashew nut, fresh tomato and coriander sauce.
Served with sweet plum chutney and mint salad. V 11.90

Beetroot, spinach and Dunsyre Blue timbale -
A light soufflé of layered spinach with nutmeg, beetroot and
Dunsyre Blue cheese, served with butter roasted potatoes,
roasted swede, buttered savoy cabbage and blended
tomato chutney. 12.50

Cheese plate with plum chutney - Dunsyre Blue,
Golden Cross goats cheese and smoked Ardrahan,
with homemade plum chutney, apple and oatcakes. 8.50

Brunch served every Saturday and Sunday until 5 p.m. -
Free range organic eggs cooked your way on toasted
muffins, mushrooms, homemade potato scone and beans
in a herb tomato sauce. 6.00

DESSERTS

Whiskey and vanilla pannacotta - A light, delicate
pannacotta made with cream, vanilla and malt
whisky. Served with a homemade raspberry and
malt whisky chocolate and raspberry sauce. 5.50

Assiette of desserts for 2 to share - Plum and
vanilla brûlée, raspberry and whisky chocolates, hot
pear and passion fruit tart with raspberry ice cream
and pineapple sorbet. 9.00

Ice creams and sorbets - A selection of homemade ice
creams and sorbets, including a vegan "ice cream". 4.90

Hot pear and passion fruit tart - Made to order
with a delicate sweet shortcake pastry and served
with homemade chocolate ice cream. 5.50

Plum and vanilla brûlée - A creamy brûlée with
plum compote and served with a homemade
pistachio biscotti. 5.50

Orange jelly with coconut rum sorbet - Orange juice
jelly with fresh orange segments served on lemon drizzle
cake and topped with coconut rum sorbet. 5.50

Ginger and lime ice cream with ganache and meringue -
Homemade ice cream with sweet meringue and topped with
chocolate ganache. 5.50

Dark chocolate soufflé - served with homemade vanilla
ice cream and white chocolate sauce. 5.50

HOT DRINKS

Coffee 1.80
Freshly ground continental roast.

Decaffeinated 1.80
Ground continental roast, made to order.

Cappuccino 2.00
Single espresso with foamed milk and a sprinkling of chocolate.

Espresso double 2.00 single 1.60
Single shot of strong coffee with an intense aroma.

Macchiato 1.80
Single espresso topped with frothy milk.

Latte 2.00
Single espresso topped with hot milk and a creamy top.

Mocha 2.20
Single espresso and chocolate topped with hot frothy milk.

Hot chocolate 2.20
The classic warming drink, with cream.

Tea - varied selection. 1.60

Herbal tea - a huge selection is available. 1.70

Hot port - A 50ml shot of port with hot water, served
with lemon and cloves. 3.20

Liqueur coffee 3.20
A selection of liqueur coffees are available with cream.

*All hot drinks are available also with semi-skimmed or soya milk
on request (soya milk 20p extra).*