



WEST END
BRASSERIE

VEGETARIAN / VEGAN MENU

BREAKFAST

Served 8am - 11:30am

- GRANOLA (V) 8
Seasonal Fruit Compote, Katy Rodgers Yoghurt, Nuts & Oats
- AVOCADO ON TOAST (VG) 10
Avocado, Sriracha, Chilli, Lime, Pomegranate & Coriander
Add Poached Free Range Eggs (V)
- EGGS FLORENTINE (V) 11
English Muffin, Poached Egg, Hollandaise
- BRASSERIE PANCAKES (V) 10
Lemon Curd, Biscoff Crumb, Blueberries, Mascarpone
(Vegan Option Available)

- THE BRASSERIE VEGETARIAN (V) 13
Plant Based, Sausage, Hornig's Vegetarian Haggis, Flat Mushroom, Cherry Vine Tomato, Potato Scone, Spinach, Avocado, Beans, Sourdough, Free Range Egg

- BELGIAN STYLE WAFFLES (V) 10
Banana, Blueberry, Honey

SNACKS

- SPICY GORDAL OLIVES (VG) 4
East Lothian Rapeseed Oil

- HOUSE BREAD (V) 4
Edinburgh Butter
(Vegan Option Available)

SIDES

- SAUTÉED RATTE POTATOES (V) 5
- STICKY HONEY ANISE CARROTS (V) 5
- CHARRED TENDERSTEM (VG) 5
- CHUNKY CHIPS (VG) 5
- BRASSERIE FRIES (VG) 5

DESSERTS

- BURNT LEMON TART (V) 7
Broken Meringue, Yoghurt Ice Cream
- DI ROLLO ICE CREAM & SORBET (V) 6
Florentine Wafer, Raspberry Sauce
(Vegan Option Available)

STARTERS

- WILD MUSHROOMS (V) 10
Sautéed Wild Mushrooms, Truffle Oil, Duck Egg, Chive, Toasted Brioche

- BAKED CAMEMBERT (V) 14
Truffle Honey, House Bread

- SOUP DU JOUR (V) 6
House Bread, Edinburgh Butter
(Vegan Option Available)

MAINS

- WILD MUSHROOM BOURGUIGNON (VG) 15
Baby Onions, Wild Mushrooms, Potato Purée

- MISO & HARISSA GLAZED AUBERGINE (VG) 14
Red Pepper Almond Sauce, Ras Al Hanout, Herb Cous Cous, Pomegranate

Our exclusive Château La Gasparde Prestige Cuvée is the perfect winter warmer, a classic match with our menu

SANDWICHES

Served 12pm - 4pm

- PLANT BASED BURGER (VG) 14
Moving Mountain's Patty, Vegan Cheese, Avocado, Beetroot Ketchup, Pickles, Lettuce, Fries

SUNDAY ROAST

- SALT BAKED CELERIAC (V) 15
Served with Rosemary Roast Potatoes, Yorkshire Pudding, Sticky Carrots, Tenderstem, Gravy
(Vegan Option Available)

V - VEGETARIAN
VG - VEGAN

Please note our kitchen uses a wide variety of ingredients containing allergens including nuts and dairy. Whilst every care is taken there may be cross contamination, please ask your server for more information and notify them if you have a food allergy

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY

*A discretionary 10% service charge will be added to your bill