

# DINNER

## STARTERS

---

<b>Bread &amp; olives</b>	£3.75
<b>Spiced squash and red lentil soup (VG)</b> with sourdough bread	£4.50
<b>Hot smoked salmon</b> on toasted ciabatta with braised leeks & garlic velouté	£7.50
<b>Ham hock bon bons</b> with spiced red onion chutney	£6.50
<b>Cauliflower 'buffalo wings' (VG)</b> with Bloody Mary salsa & cooling vegan sour cream	£5.75
<b>Breaded Camembert (V)</b> with spiced red onion chutney	£6.50

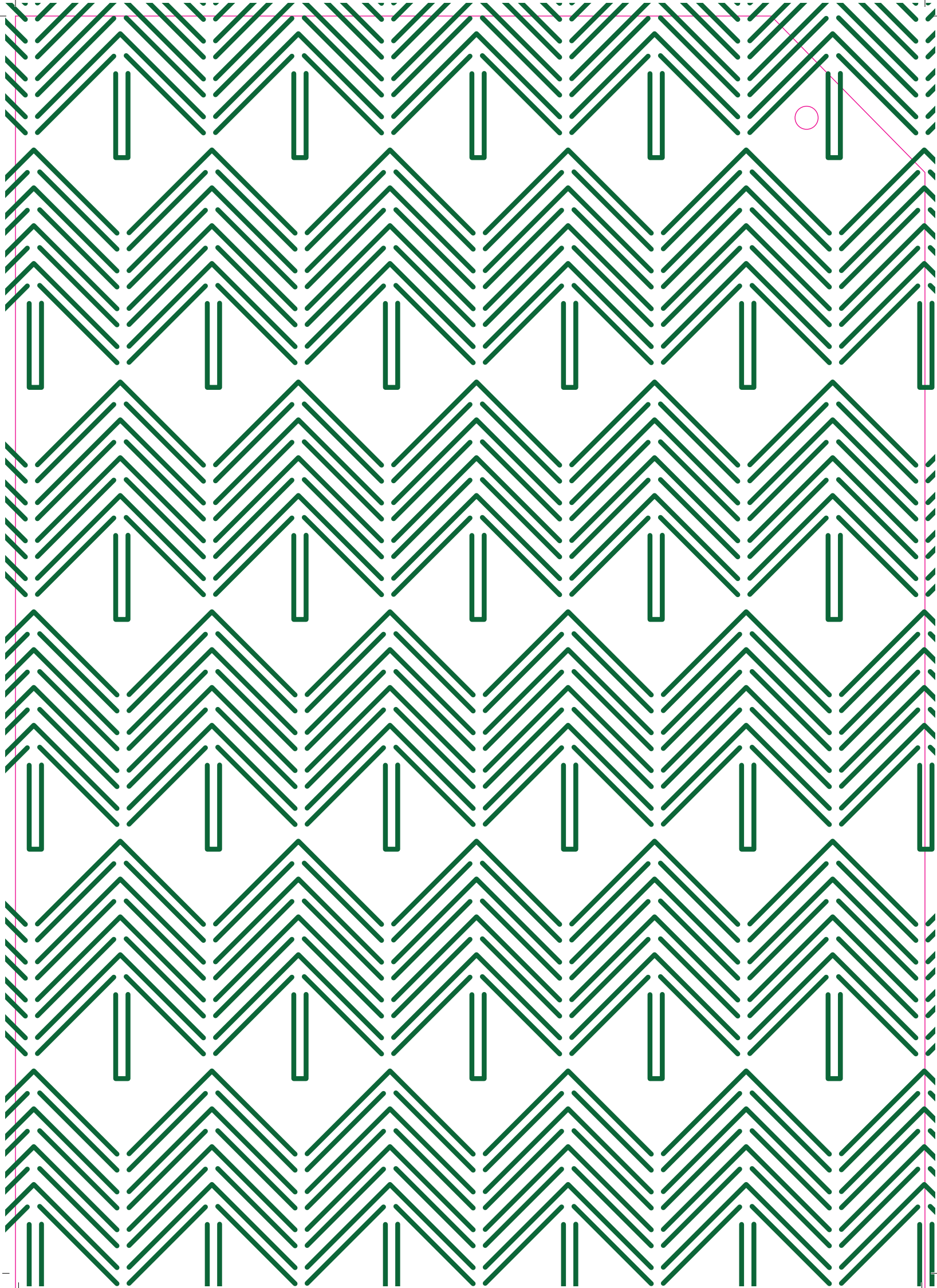
## MAINS

---

<b>Miso glazed seitan &amp; cashew stir fry (VG)</b> tossed with bok choy, basmati rice, oyster mushrooms & ginger infused soy sauce	£12.95
<b>Mac 'n' cheese (VG)</b> with gomiti pasta & garlic bread	£10.50
<b>Mushroom stuffed seitan (VG)</b> wrapped in maple facon with roast potatoes, seasonal vegetables & cranberry sauce	£13.50
<b>Pan roasted cod &amp; prawn (GF)</b> with braised leeks, artichoke & potato fondant	£17.95
<b>The vesta burger</b> hand pressed in a brioche bun with chorizo jam, Isle of Mull cheddar, lettuce, beef tomato & fries	£11.95
<b>Chargrilled 28-day dry-aged rib eye steak (GF)</b> with pulled smoked mushrooms, watercress, béarnaise sauce & garlic fries	£25.95
<b>Pan roasted chicken (GF)</b> with artichoke purée, potato fondant & redcurrant jus	£15.50
<b>Pork belly &amp; black pudding roulade</b> with spiced red cabbage, apple purée & creamed potato	£17.50



**VESTA** RESTAURANT & BAR





## DESSERTS

---

<b>Sticky toffee pudding</b>	<b>£6.50</b>
<b>Selection of fruit sorbets (VG) (GF)</b>	<b>£4.95</b>
<b>Apple &amp; rhubarb crumble (VG)</b>	<b>£6.00</b>
<b>Scottish cheese plate</b>	<b>£7.95</b>

## BEANS & BREWS

---

<b>Americano</b>	<b>£2.50</b>	<b>English breakfast</b>	<b>£2.75</b>
<b>Cappuccino</b>	<b>£3.00</b>	<b>Green tea</b>	<b>£2.75</b>
<b>Latte</b>	<b>£3.00</b>	<b>Earl grey</b>	<b>£2.75</b>
<b>Flat white</b>	<b>£3.00</b>	<b>Peppermint</b>	<b>£2.75</b>
<b>Espresso</b>	<b>£2.00</b>	<b>Chamomile</b>	<b>£2.75</b>
<b>Double espresso</b>	<b>£2.50</b>	<b>Hot chocolate</b>	<b>£3.00</b>
<b>Macchiato</b>	<b>£2.50</b>		

### SSSHHHH: CAN YOU KEEP A SECRET?

**We make our seitan from scratch, using our own, secret, signature recipe. A meat alternative, made from wheat protein powder, it's super healthy, high in protein and our version tastes amazing.**

## FOOD FOR THOUGHT

---



Vesta exists for a social mission, run along the same ethos as our partners, Social Bite, the social enterprise aiming to end homelessness in Scotland. If you enjoy your visit with us, you can 'Pay It Forward' and donate the cost of a coffee, lunch or dinner. 100% of your donation will be passed to Social Bite's charity to distribute the food and we open exclusively on Monday afternoons to serve a two course lunch to people experiencing homelessness too. For further information, ask your server or visit [www.vestaedinburgh.co.uk](http://www.vestaedinburgh.co.uk).

**(VG) = Vegan (V) Vegetarian (GF) = Gluten Free**

Please inform your waiter of any allergies or dietary requirements you may have. Allergy information is available for each dish on our menu and can be obtained by asking a member of staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area

