

DINNER

LITTLE PLATES

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| Bread, olives & oils (VG) | £3.75 |
| Soup of the day (VG) with sourdough bread | £4.50 |
| King oyster mushroom 'scallops' (VG) in a soy ginger glaze, butternut noodles, sesame & kale | £6.75 |
| Cauliflower 'buffalo wings' (VG) with Bloody Mary salsa & cooling vegan sour cream | £5.75 |
| Pan fried monkfish cheeks with burst cherry tomatoes, almonds & a chorizo smoked butter | £7.95 |
| Ham hock bon bons with a blood orange gel, spring onions, charred gherkins & walnuts | £6.50 |
| Smoked duck salad (small/large) with roasted fig & a zesty orange beetroot syrup | £6.95 / £12.50 |

HEALTHY PLATES

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| Miso glazed seitan & cashew stir fry (VG) tossed with bok choy, black rice, oyster mushrooms & ginger infused soy sauce | £12.95 |
| Black garlic & maple Loch Etive trout on a bed of harissa roasted courgettes, tomatoes & beluga lentils | £15.95 |
| Blackened cajun cod with zingy lime, mango, black beans, chilli & rice | £16.95 |

(VG) = Vegan

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.

COMFORT PLATES

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| Mac 'n' cheese (VG or Non VG) with gomiti pasta & garlic bread | £10.50 |
| BBQ seitan burger (VG) wrapped up in a vegan bun with cheese, beef tomato, lettuce, fakon, relish & fries | £10.50 |
| The vesta burger house seasoned, hand pressed in a brioche bun with chorizo jam, lettuce, beef tomato, Isle of Mull cheddar & fries | £11.95 |
| Chargrilled 28-day dry-aged rib-eye with pulled smoked mushrooms, watercress, garlic fries & béarnaise sauce | £25.95 |
| Pan roasted chicken corn fed, free range with asparagus, potato terrine & chorizo hollandaise | £16.50 |
| Balsamic & cherry pork loin with black pudding, asparagus & fondant potatoes | £17.95 |
| Pan fried sea bass with local samphire, fondant potatoes, sumac & a saffron fennel puree | £15.95 |

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.

SIDE PLATES

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| Mac 'n' cheese (VG) | £3.50 |
| Garlic fries (VG) | £3.50 |
| Fries (VG) | £3.00 |
| House salad (VG) | £3.00 |
| Seasonal greens (VG) | £3.25 |

SWEET PLATES

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| Dark chocolate mousse with honeycomb & salted caramel (VG) | £6.00 |
| Toffee sponge cake with peanut butter icing & popcorn garnish | £6.50 |
| Raspberry ripple cheesecake | £6.00 |
| White chocolate cinnamon fondant & blood orange ice cream | £6.25 |
| Selection of Scottish cheese | £7.95 |

BEANS & BREWS

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

FOOD FOR THOUGHT

Vesta exists for a social mission, run along the same ethos as our partners, Social Bite, the charity aiming to end homelessness in Scotland. We hope our feel good food leads to feel good actions. If you enjoy your meal with us, you can 'Pay It Forward' and donate the cost of a coffee, lunch or dinner. 100% of your donation will be passed straight to Social Bite to distribute the food and we open exclusively on Monday afternoons to serve a two course lunch to people experiencing homelessness too. Talk to any of our team for further information or visit www.vestaedinburgh.co.uk.