



1886 Restaurant @ Best Western Braid Hills Hotel
134 Braid Road • Edinburgh • EH10 6JD
0131 447 8888

Vegetarian and Vegan Menu

Vegetarian Starters

Char-grilled bread with dips and olives	£4
Soup of the day with char grilled bread	£4
Deep fried breaded Broccoli and tomatoes with baby leaf salad and goats cheese dressing	£5

Vegetarian Starters for Two

The Veggie - Artisan breads, mozzarella & olives, grilled peppers, hummus and guacamole, Mac & Cheese croquettes, Hand cut chips tossed in parsley, garlic and truffle oil	£12
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Vegan Starters

Focaccia with dips and olives	£4
Soup of the day with focaccia	£4

Vegan Starters for Two

The Vegan – Focaccia bread, marinated olives, grilled peppers, hummus, guacamole, piccalilli Hand cut chips tossed in parsley, garlic and truffle oil, Mushrooms fried with chilli, spring onion & coriander	£12
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Vegetarian Main Courses

Warm Autumn Salad of roasted beetroot and celeriac salad with herby quinoa and mixed seeds	£11
Braised fennel, tomato, olive and caper Caponata with ricotta pancake and rocket salad	£12
Butternut squash, spinach and lentil sambar served with grilled aubergine, crumbled paneer and coriander rice	£12

Vegan Main Courses

Warm Autumn Salad of roasted beetroot and celeriac salad with herby quinoa and mixed seeds	£11
Braised fennel, tomato, olive and caper Caponata with herby quinoa and rocket salad	£12
Butternut squash, spinach and lentil sambar served with grilled aubergine and coriander rice	£12

Vegetarian Sides £3

Hand cut chips
Mashed potatoes

Vegan Sides £3

Mixed salad
Green salad
Steamed greens

Vegetarian Sexy Side Orders £4

Mac and cheese

Vegan Sexy Sides £4

Hand cut chips tossed in parsley, garlic & truffle oil
Mushrooms fried with chilli, spring onion & coriander



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Vegetarian Desserts

Fruit yoghurt parfait with mixed berries	£6
Sticky toffee pudding with caramel sauce and salt caramel ice cream	£6
Honey glazed figs with ricotta, orange and crushed honeycomb	£6
Jean's chocolate tart with crème fraiche and candied popcorn	£6
Tiramisu of coffee and amaretto soaked sponge with orange and mascarpone cream	£6
Pear and black berry crumble with vanilla ice cream	£6
Selection of Ice Cream and Sorbets, <i>Please ask your server for today's selection</i>	£6
Selection of Scottish cheeses with oatcakes and tomato chutney	£9
<i>Seasonal cheese selection; Clava Brie, Arran Blue, Inverloch Goats Cheese and Loch Arthur Cheddar</i>	

Vegan Desserts

Seasonal fruit salad with mango sorbet	£6
Oreo cookie and salted caramel ice cream sundae with chocolate sauce	£6