



# 1886



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

## Vegetarian & Vegan Menu

### Vegetarian Starters

Char-grilled bread with dips and olives	£4
Soup of the day with char grilled bread	£4
Salad of pan seared goat's cheese, pear and flash pickled fennel	£5

### Vegetarian Starters for Two

<b>The Veggie</b> - 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

<b>The Vegan</b> – 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

Warmed salad of beetroot, roast red onion, crispy kale and quinoa with a crumbled feta and lemon dressing	£11
Cauliflower cheese and spinach pappardelle (v)	£12
'The Pictish' vegetarian haggis burger with guacamole and Swiss cheese, with hand-cut chips (v)	£13
Butternut squash, spinach and lentil sambar served with grilled aubergine, crumbled paneer and coriander rice	£12

### Vegan Main Courses

Warmed salad of beetroot, roast red onion, crispy kale and quinoa and lemon dressing	£11
Butternut squash, spinach and lentil sambar served with grilled aubergine and coriander rice	£12

### Vegetarian Sides £3

Hand cut chips  
Mashed potatoes

### Vegetarian Sexy Side Orders £4

Mac and cheese

### Vegan Sides £3

Mixed salad  
Green salad  
Steamed greens

### Vegan Sexy Sides £4

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

Desserts on Page 2



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## Vegetarian & Vegan Menu

### Desserts

Fruit yoghurt parfait with mixed berries	£6
Sticky toffee pudding with caramel sauce and salt caramel ice cream	£6
Chocolate and coconut tart with vanilla ice cream and berry coulis	£6
Caramelised banana with waffles, crushed pecan nuts, maple syrup and clotted cream	£6
Classic crème brûlée with homemade shortbread	£6
Blacketyside (Fife) berry and Scottish tablet ice cream sundae topped with a 'Tunnock's' snowball	£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, Scottish blue, Inverloch Goats cheese and Loch Arthur cheddar</i>	

### Vegan Desserts

Seasonal fruit salad with mango sorbet	£6
Chocolate and coconut tart with berry coulis	£6