

LUNCH MENU

... So Vegan

MAINS

Chargrilled 6oz meat free burger, cheddar cheese, toasted bun, tomato relish, mixed cabbage coleslaw, baby gem & tomato salad, seasoned Koffmann fries

Buffalo spiced roasted aubergine, roasted pepper piperade, smashed new potatoes, tenderstem broccoli, burnt lemon purée, coriander oil

Courgette hasselback & halloumi with harissa, tamarind jam, butterbean purée with tahini, dukkah, vine tomatoes

Cauliflower steak, crushed new potatoes, fine beans, romesco sauce, confit tomatoes, basil pesto

Ratatouille risotto, parmesan shavings, olive tapenade, micro basil

So Stobo aubergine & asparagus Caesar salad, crispy bacon, garlic croutons, parmesan shavings, homemade Caesar dressing

Salt baked beetroot & whipped feta cheese salad, pickled red onion, watermelon, toasted hazelnuts, broad beans, mint tahini dressing.

Asian jackfruit & super slaw salad with rice noodles, sesame seeds, roasted peanuts, hoi sin dressing, charred lime

Superfood salad with beetroot, dukka, avocado, savoury granola, pickled pink onions, feta cheese

All dishes are created using ingredients suitable for a vegan or dairy free diet including plant-based alternatives or substitutes.

DESSERTS

Sticky ginger sponge, caramel sauce, vanilla ice cream

Bakewell tart, raspberry sorbet, fresh berries, raspberry coulis

Lemon posset, Amarena cherry compote, homemade shortbread

The So Stobo Sundae; vanilla ice cream, caramel sauce, honeycomb crumb, homemade shortbread

Luca's of Musselburgh ice cream; choice of vanilla or chocolate & cherry

Luca's of Musselburgh sorbet; choice of lemon or green apple

Bottle of Still Water (750ml)	£5.00
Bottle of Sparkling Water (750ml)	£5.00
Pot of tea/herbal tea	£4.00
Pot of filter coffee	£4.00

Please note that some of our dishes may contain nuts. If you require any information regarding food allergens in our dishes, please ask a member of our team who will be happy to assist you.