## **LUNCH MENU**

## **MAINS**

Chargrilled 8oz Aberdeen Angus steak burger, toasted brioche bun, Monterey Jack cheese, smoked bacon, burger relish, mixed cabbage coleslaw, baby gem & heritage tomato salad, seasoned Koffmann fries

So Stobo style chicken coq au vin, heritage potato mash, fine beans, crusty brea<mark>d, sage butte</mark>r

Baked fillet of salmon, Thai jasmine rice, charred hispi cabbage, Thai red curry sauce

Penne pasta with a wild mushroom & leek cream sauce or a roasted tomato, garlic & herb sauce, garlic ciabatta bread, parmesan shavings

Honey glazed confit duck leg, warm quinoa with peppers & pomegranate, mangetout, orange sauce, roasted cashew nuts

Pork & chorizo burger, toasted brioche bun, red peppe<mark>r relish, smoked paprika may</mark>onnaise, mixed cabbage coleslaw, baby gem & heritage tomato salad, seasoned Koffmann fries

Breaded lemon & pepper haddock goujons, new potato & radish salad with tartare sauce dressing, pea purée, homemade tomato ketchup,

Spinach & goat cheese risotto cakes, roasted red pepper sauce, grilled asparagus, pickled red onions

Three cheese & chive stuffed baked potato, sour cream, red onion chutney, chive oil

Tiger prawn salad, Bloody Mary mayonnaise, baby gem, cucumber pearls, heritage tomatoes, avocado, pink grapefruit

Shredded chicken with chilli in pitta bread, swe<mark>et chilli mayo</mark>nnais<mark>e, avo</mark>cado & lime crema, mixed cabbage coleslaw, seasoned Koffmann fries

Roasted butternut squash salad, beetroot hummus, Greek feta, puy lentils, miso & ginger dressing, crispy pumpkin seeds

So Stobo chicken Caesar salad, crispy pancetta, garlic croutons, parmesan shavings, homemade Caesar dressina

Curried cauliflower & new potato salad, crushed chickpeas, mango & red onion salsa, pomegranate, coconut yogurt dressing

## **DESSERTS**

So Stobo warm sticky toffee pudding, toffee sauce, vanilla ice cream

Chocolate caramel cheesecake, caramel sauce, Chantilly cream

Vanilla panna cotta, spiced poached plums, cinnamon crumble

The So Stobo Eton mess sundae: vanilla & strawberry ice cream, macerated strawberries, meringue, strawberry sauce

Luca's of Musselburgh ice cream; choice of vanilla, strawberry or chocolate

Luca's of Musselburgh sorbet; choice of fruits of the forest or lemon

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.