

DINNER MENU

... So Vegan

STARTERS

Chef's soup of the day

Haggis bon bons, garlic mayonnaise, mango & chilli sauce

Roasted carrot, beetroot & fig salad, radicchio, shallot purée, Dijon dressing

Mexican bean parfait, red onion chutney, homemade oatcakes

Sourdough tomato bruschetta, avocado butter, micro herbs, aged balsamic dressing

MAINS

Chargrilled portobello mushroom steak, thick cut Koffmann chips, slow roasted tomato, tenderstem broccoli, beer battered onion rings, choice of brandy peppercorn sauce or garlic butter

Soya & maple glazed grilled tofu, pearl barley & kale risotto, braised red cabbage, crushed neeps, Cumberland sauce

Pumpkin & sage ravioli, cider & wholegrain mustard cream sauce, parmesan shavings, garlic bread

Roasted pepper filled with mixed bean vegetable chilli, Thai jasmine rice, smashed avocado, sour cream, tortillas

Beetroot & butternut wellington with a rocket pesto, fondant potatoes, glazed carrots, tenderstem broccoli, aged balsamic & onion gravy

Provençal vegetable tian, tomato & herb sauce, baked lemon & herb camembert, garlic ciabatta, mixed leaf salad

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

DESSERTS

New York style cheesecake, berry compôte, vanilla ice cream

Espresso martini chocolate mousse, cocoa nib brownie

Apple crumble cake with custard, candied almonds

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

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

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.