

DINNER MENU

... So Vegan

STARTERS

Chef's soup of the day

Haggis bon bons, Pommery wholegrain mustard & Glenfiddich whisky mayonnaise, tarragon oil

Beetroot carpaccio, whipped feta cheese, red grapefruit citrus dressing, toasted pumpkin seeds

Mexican bean parfait, red onion jam, Arran oatcakes

Heritage tomato & avocado on toasted sourdough, basil pesto, aged balsamic, micro herbs

Chicory & pear Waldorf salad, caramelised pecan nuts, blue cheese 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

Winter vegetable wellington, Roscoff onion purée, rocket pesto, fondant potatoes, glazed carrots, cavolo nero

Wild mushroom chestnut & truffle risotto, parmesan shavings, truffle oil, micro roquette

Baked cauliflower steak, black pudding purée, champ heritage potato mash, glazed carrots, tenderstem broccoli, honey & mustard sauce

Lemon & herb baked tofu, crushed new potatoes, roasted leeks, puttanesca sauce, red peppers, olive tapenade, basil oil

Potato gnocchi, creamy sun-dried tomato sauce, parmesan shavings, crispy onions, garlic bread

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

DESSERTS

Baked chocolate cheesecake, white chocolate shavings, chocolate sauce

Vanilla crème brûlée, berry compote, homemade shortbread

Pecan pie, cinnamon syrup, Drambuie custard

The So Stobo lemon meringue & raspberry sundae: vanilla ice cream, fresh raspberries, lemon sauce, meringue, raspberry sauce

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

Luca's of Musselburgh sorbet: choice of raspberry or lime

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.