

# LUNCH MENU

## ... So Vegan

### MAINS

Grilled black bean burger, toasted sourdough bun, tomato relish, beef tomato, cheddar cheese, heritage tomato salad, garlic mayonnaise, seasoned Koffmann fries

Penne pasta, roasted red pepper tomato & basil sauce with ricotta, baby spinach, parmesan shavings, balsamic pearls, garlic bread

Winter vegetable pie, flaky puff pastry, heritage potato mash, wilted greens

Curried cauliflower & cashew nut biryani, crispy chickpeas, cucumber mint raita, mango lime pickle

Harissa roasted aubergine in pitta bread, pickled red onion, green chilli salsa, Greek yogurt dressing, dressed salad, mixed cabbage coleslaw, seasoned Koffmann fries

Crispy fried tofu BLT on ciabatta bread, garlic mayonnaise, dressed salad, mixed cabbage coleslaw, seasoned Koffmann fries

Roasted carrot salad with ras el hanout, puy lentils, golden raisins, coconut yogurt tahini sauce, radicchio, chilli honey vinaigrette

Balsamic glazed roasted beetroot, sweet potato hummus, feta cheese, baby spinach, sesame dressing

So Stobo butterbean & kale Caesar salad, crispy bacon, garlic croutons, parmesan shavings

Superfood salad with beetroot, dukka, avocado, savoury granola, pickled red onion, feta cheese

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

# DESSERTS

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

Orange pistachio cake, burnt honey sauce, whipped cream

Chocolate mousse cake, chocolate sauce, espresso jelly

The So Stobo sundae: vanilla ice cream, salted 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 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.