

DINNER MENU

STARTERS

Chef's soup of the day

Prawn, beetroot & avocado stack, lemon oil, Bloody Mary ketchup, wasabi cracker

Buffalo cauliflower, red pepper relish, lime & coriander ranch dressing

Smoked salmon gravadlax, horseradish cream cheese, pickled cucumber, rye bread

Pulled pork & brie arancini, celeriac remoulade, roquette, Braeburn apple ketchup

Asian spiced duck terrine, red onion marmalade, Asian salad, miso dressing

Roasted Mediterranean vegetables with goats' cheese, sourdough crostini, basil aioli, tomato jam, aged balsamic

MAINS

Chargrilled Tweed Valley 8oz sirloin steak, thick cut Koffmann fries, slow roasted tomato, portobello mushroom, beer battered onion rings, choice of brandy peppercorn sauce, garlic butter or Béarnaise sauce. £15.50 supplement

Butter braised cod, Parisienne potatoes, fennel & radish salad, asparagus, crispy capers, garden herb hollandaise, red onion rings

Rack of Borders lamb, fondant potato, chargrilled Provençal vegetables, mint pesto, lamb jus

Breast of chicken, haggis, champ heritage potato mash, caramelized turnip, glazed carrots, Glenfiddich whisky cream sauce

Wild mushroom stroganoff vol au vent, champ heritage potato mash, tenderstem broccoli, cep powder

Braised feather blade of scotch beef, fondant potato, glazed carrots, tenderstem broccoli, confit garlic, red wine & thyme sauce

Mediterranean vegetable & halloumi shakshuka, lemon thyme couscous, spiced pickled golden raisins, carrot ribbon salad

Grilled fillet of seabass, smashed ratte potatoes, charred baby gem, white wine & chive velouté, roasted vine datterino tomatoes, chive oil

Sweet pea & mint ravioli, lemon beurre blanc, crumbled feta, sourdough garlic bread

DESSERTS

Lemon meringue cheesecake, mini meringues, lemon curd

Chocolate & honeycomb torte, honeycomb, Chantilly cream

Blood orange posset, pineapple salsa, caramelised white chocolate crumb

The So Stobo raspberry ripple sundae: raspberry ripple ice cream, raspberry compôte, marshmallow, Chantilly cream

Selection of fine cheeses, biscuits, chutney, fruit

Luca's of Musselburgh ice cream: choice of vanilla, strawberry, chocolate, mint choc chip

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

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.