

DINNER MENU

... So Vegan

STARTERS

Chef's soup of the day

Beetroot & avocado stack, lemon oil, Bloody Mary ketchup, wasabi cracker

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

Kidney bean & red pepper pâté, mini oatcakes, red onion marmalade, Asian salad, miso dressing

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

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

MAINS

Chargrilled miso glazed aubergine steak, thick cut Koffmann fries, slow roasted tomato, portobello mushroom, beer battered onion rings, choice of brandy peppercorn sauce, garlic butter or Béarnaise sauce.

Beetroot & haggis wellington, fondant potato, glazed carrots, tenderstem broccoli, red wine & thyme jus

Lemon & garlic baked tofu, Parisienne potatoes, fennel & radish salad, asparagus, crispy capers, garden herb hollandaise, red onion rings

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

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

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

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

DESSERTS

Chocolate fondant cake, honeycomb, honeycomb ice cream

Coconut panna cotta, pineapple salsa

Banana tatin cake, caramel sauce, vanilla ice cream

The So Stobo raspberry sundae: vanilla ice cream, raspberry sauce, raspberry compôte, marshmallow, whipped cream

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

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.