

LUNCH MENU

... So Vegan

MAINS

Chargrilled plant-based burger, toasted sourdough bun, caramelised onions, cheddar cheese, heritage tomato salad, garlic mayonnaise, seasoned Koffmann fries

Pulled carrots with chilli & ginger on flatbread, mango salsa, sweet chilli sauce, tzatziki, dressed salad, mixed cabbage coleslaw, seasoned Koffmann fries

Linguine in a roasted red pepper & tomato sauce, smoked cheddar cheese sauce, parmesan shavings, sourdough garlic bread

Spring vegetable & butterbean Thai green curry, steamed basmati rice, soya glazed pak choi

Courgette, pea & mint risotto, toasted pine nuts, crumbled feta cheese

Barbecue glazed baked tofu, basmati rice, steamed spring vegetables, homemade barbecue sauce, charred lime, spring onion

So Stobo vegan style chicken Caesar salad, crispy pancetta, garlic croutons, parmesan shavings, homemade Caesar dressing

Grilled Provençal vegetable & slow roasted heritage tomato salad, mozzarella, micro roquette, aged balsamic

White balsamic glazed roasted beetroot, red pepper hummus, watermelon, horseradish yogurt dressing, baby spinach, savoury granola

Superfood salad with beetroot, dukka, avocado, savoury granola, pickled red onions, 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

Chocolate tart, whipped cream, seasonal berries

Rhubarb crème brûlée, homemade shortbread

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 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.