

DINNER MENU

STARTERS

Chef's soup of the day

Haggis pakora, mint raita, mango & chilli sauce

Maple cured salmon, rye bread, horseradish cream cheese, dill oil

Roasted carrot, beetroot & fig salad, radicchio, shallot purée, Dijon dressing

Crab & gruyère cheese tart, kohlrabi remoulade, tomato jam

Chicken liver parfait, red onion chutney, homemade oatcakes

Sourdough tomato bruschetta, avocado butter, micro herbs, aged balsamic dressing

MAINS

Chargrilled Tweed Valley 8oz sirloin steak, thick cut Koffmann chips, slow roasted tomato, portobello mushroom, beer battered onion rings, choice of brandy peppercorn sauce, garlic butter or Béarnaise sauce. £15.25 supplement

Venison saddle, pearl barley & kale risotto, braised red cabbage, parsnip purée, Cumberland sauce

Baked fillet of cod, heritage potato mash, braised fennel & leeks, vermouth velouté with mussels & grapes

Breast of chicken with haggis, heritage potato mash, crushed neeps, savoy cabbage, crispy pancetta, Talisker whisky cream sauce

Braised feather blade of Scotch beef, fondant potatoes, tenderstem broccoli, glazed carrots, chasseur sauce

Roasted pepper filled with mixed bean vegetable chilli, Thai jasmine rice, smashed avocado, sour cream, tortillas

Grilled fillet of seabass, crushed potatoes, red pepper & tomato confit with chicory, green olives, sauce gribiche

Beetroot & butternut wellington with a rocket pesto, fondant potatoes, glazed carrots, tenderstem broccoli, aged balsamic & onion gravy

Provençal vegetable tian, tomato & herb sauce, baked herb crusted goat cheese, garlic ciabatta, mixed leaf salad

DESSERTS

Orange & cardamom crème brûlée, homemade brown sugar shortbread

Espresso martini chocolate mousse, cocoa nib brownie

Pear & pistachio frangipane tart, candied almonds, pistachio ripple ice cream

The So Stobo Sundae: vanilla ice cream, salted caramel sauce, homemade shortbread, brandysnap crumb.

Selection of fine cheeses, biscuits, chutney, fruit

Luca's of Musselburgh ice cream; choice of vanilla, strawberry or chocolate

Luca's of Musselburgh sorbet; choice of fruits of the forest or lemon



Bottle of Still Water (750ml)	£5.00
Bottle of Sparkling Water (750ml)	£5.00
Pot of tea/herbal tea	£4.00
Pot of filter coffee	£4.00

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.