LUNCH MENU

MAINS

Chargrilled 8oz Aberdeen Angus steak burger, toasted sourdough bun, caramelised onions, Monterey Jack cheese, heritage tomato salad, peppered balsamic mayonnaise, seasoned Koffmann fries

Chicken breast with lemon & thyme, potato gnocchi, courgettes, tomato & green olive sauce, lemon oil, basil dust

Baked fillet of Scottish salmon, smashed ratte potatoes, green beans, butterbean & leek white wine cream sauce

Chicken burger on ciabatta, crushed avocado, baby gem lettuce, tomato, ranch dressing, mixed cabbage coleslaw, seasoned Koffmann fries

Chilli shredded lamb on flatbread, mango salsa, sweet chilli sauce, tzatziki, dressed salad, mixed cabbage coleslaw, seasoned Koffmann fries

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

King prawn & asparagus Thai green curry, steamed basmati rice, soya glazed pak choi

Courgette, pea & mint risotto, toasted pine nuts, pecorino cheese

Barbecue pork belly ribs, basmati rice, steamed spring vegetables, homemade barbecue sauce, charred lime, spring onion

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

Hot smoked salmon niçoise salad, dill aioli, garden herb vinaigrette

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

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

DESSERTS

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

Nutella cheesecake, candied hazelnuts, Nutella sauce

Set vanilla custard & poached rhubarb, ginger tuille

The So Stobo sundae: vanilla ice cream, salted caramel sauce, honeycomb crumb, homemade shortbread

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