

DINNER MENU

STARTERS

Chef's soup of the day

Roasted heritage beetroot glazed in apple balsamic, whipped goats cheese, pink lady apple, spiced candied seeds, chervil, apple gel

Charred Mediterranean vegetable & mozzarella stack, heritage tomato salsa, smoky romesco sauce, avocado crema, basil pesto

Prawn & white crab in a lemon mayonnaise, toasted brioche, shaved baby fennel, spring onion, lemon dressing, dill oil

Shredded duck bon bons, carrot & orange purée, cucumber salad, hoisin drizzle, sesame seeds

Confit chicken & tarragon terrine, apple chutney, summer vegetable salad, wholegrain mustard dressing

Balvenie smoked salmon, lemon cream cheese, pickled cucumber, toasted pumpernickel

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. £15.50 supplement

Breast of chicken, creamy white wine velouté with pancetta & petit poi, glazed crushed swede, mangetout, haggis mash, parsley oil

Basil infused butter poached pollack, tomato fondue, sweet & sour aubergine, roasted peppers, courgette relish, olive oil crushed new potatoes, black olive caramel

Braised feather blade of scotch beef, fondant potato, glazed carrots, tenderstem broccoli, chasseur sauce

Pan seared lamb rump (cooked pink), cauliflower purée, fondant potato, tenderstem broccoli, glazed carrots, red wine jus infused with mint

Mixed bean & pulled mushroom chilli, lemon scented rice, guacamole, crispy battered onion rings, coriander sour cream

Asparagus & preserved lemon risotto, taleggio cheese, crushed pistachios, pea shoots

Baked salmon with king prawns, Thai yellow curry sauce, lemon scented rice, steamed Pak choi, crispy okra, toasted coconut shavings

Tagliatelle in a cherry tomato & basil sauce, parmesan shavings, mozzarella topped garlic bread

DESSERTS

Chocolate & almond cake, coffee cream, coffee chocolate beans

Lemon tart, blueberry compôte, mascarpone whipped cream

Raspberry panna cotta, lemon crumble, raspberry coulis

The So Stobo white chocolate sundae: strawberry compôte, caramelized white chocolate, strawberry sauce, hobnob crumb, vanilla bean whipped cream

Selection of fine cheeses, biscuits, chutney, fruit

Luca's of Musselburgh ice cream: choice of vanilla, strawberry, chocolate or raspberry ripple

Luca's of Musselburgh sorbet: choice of mango or raspberry

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.