DINNER MENU

... So Vegan

STARTERS

Chef's soup of the day

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

Charred Mediterranean vegetable & mozzarella stack, heritag<mark>e tomato salsa, smoky romesco sa</mark>uce, avocado crema, basil pesto

Crispy vegetable & tofu spring rolls, shaved baby fennel, spring onion, lemon dressing, chilli jam

Sweet potato, coconut & chilli bon bons, carrot & orange purée, cucumber salad, hoisin drizzle, sesame seeds

White bean, garlic & miso pâté, apple chutney, summer vegetable salad, wholegrain mustard dressing

MAINS

Grilled soy & smoked paprika aubergine steak, thick cut Koffmann chips, slow roasted tomato, portobello mushroom, beer battered onion rings, choice of brandy peppercorn sauce, garlic butter or béarnaise sauce.

Summer herb baked tofu, tomato fondue, sweet & sour aubergine, roasted peppers, courgette relish, olive oil crushed new potatoes, black olive caramel

Beetroot & haggis wellington, 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, feta cheese, crushed pistachios, pea shoots

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

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

DESSERTS

Lemon tart, blueberry compôte, whipped cream

Mocha mousse, whipped cream, homemade shortbread

Rich blondie, strawberry jam swirl, strawberries, vanilla ice cream

The So Stobo vanilla & strawberry sundae: vanilla ice cream, strawberry compôte, hobnob crumb, strawberry sauce, whipped cream

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

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