

# DINNER MENU

## ... So Vegan

### STARTERS

Chef's soup of the day

Heritage beetroot carpaccio, cream cheese, balsamic pearls, rocket, orange scented beetroot reduction

Crisp haggis filo parcels, celeriac & apple remoulade, bright herb emulsion, pickled shallot petals

Roasted heritage carrots in a Bloody Mary mayonnaise, toasted brioche, shaved fennel and radish salad, dill oil, plum tomato jelly

Butternut squash & feta stack, red onion relish, tahini and maple dressing, pea shoots, toasted pumpkin seeds

Chickpea and aubergine pâté, tangy plum and apple chutney, piccalilli vegetables, root vegetable crisps

### MAINS

Chargrilled maple and mustard celeriac steak, thick cut Koffmann chips, slow roasted tomato, portobello mushroom, beer battered onion rings, choice of brandy peppercorn sauce, garlic butter or béarnaise sauce

Beetroot and haggis wellington, duchess potato quenelle, roasted crushed turnip, glazed carrots, creamed savoy, Glenmorangie whisky sauce

Roasted juniper spiced tofu, fondant potato, braised red cabbage, glazed carrots, pickled blackberries, sloe gin & redcurrant jus

Linguine with wild mushroom & truffle cream, parmesan, wilted kale, lemon pangrattato, black garlic ciabatta bread

Moroccan spiced sweet potato, black bean and spinach stew, lemon scented rice, cucumber & mint raita, khobez bread, charred lime

Cauliflower cheese gnocchi, roasted cauliflower, cheddar cheese sauce with sage, wasabi cracker, cauliflower crumb

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

# DESSERTS

Warm apricot and almond crumble cake, Madagascan vanilla custard

Biscoff blondie, Biscoff drizzle, vanilla ice cream

Cherry panna cotta, Amarena cherries, dark chocolate shards

The So Stobo Vanilla Plum Sundae: vanilla ice cream, roasted plum compôte, hobnob crumb, crystallised ginger, amaretto sauce, whipped cream

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

Luca's of Musselburgh sorbet: choice of green apple or fruits of the forest

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.