

LUNCH MENU

... So Vegan

MAINS

Chargrilled plant-based burger, toasted bun, heritage tomato, red onion chutney, cheddar cheese, garlic mayonnaise, dressed salad, seasoned Koffmann fries

Maple and clementine glazed tofu, butternut squash and sage risotto, wilted spinach, finished with kale pesto and toasted pistachio

Pulled mushrooms in barbecue glaze open sandwich, toasted focaccia, horseradish mayonnaise, caramelised onions, house-made smoked tomato ketchup, dressed salad, root vegetable coleslaw, seasoned Koffmann fries

Crispy vegan style chicken BLT on a brioche bun, smoked bacon, baby gem, vine ripened tomatoes, ranch dressing, dressed salad, root vegetable coleslaw, seasoned Koffmann fries

Chestnut mushroom and puy lentil pie, with a creamy cider sauce, glazed carrots, tenderstem broccoli, thyme puff pastry lid, cep powder, crispy shallots

Tandoori roasted cauliflower and chickpea curry in a spiced coconut sauce, lemon scented rice, toasted flatbread, cucumber & mint raita

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

Slow-cooked confit carrots & quinoa salad, cumin spiced yogurt, curried golden raisins, pickled red onions, grapefruit segments, candied mixed seeds, micro coriander

Charred pear & blue cheese salad, crisp celery batons, chicory, maple glazed walnuts, rye shards, pickled grapes, maple vinaigrette

Superfood salad with beetroot, dukka, avocado, savoury granola, pickled red onion, feta cheese

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

DESSERTS

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

Chocolate crème brûlée, homemade shortbread, seasonal berries

Baked lemon & cinnamon cheesecake, whisky gel, bramble compôte, whipped cream, micro mint

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

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