

LUNCH MENU

MAINS

Chargrilled venison burger, toasted brioche bun, heritage tomato, red onion chutney, Lockerbie cheddar, mustard and tarragon mayonnaise, dressed salad, seasoned Koffmann fries

Grilled chicken breast with a honey & clementine glaze, butternut squash & sage risotto finished with Anster cheese, wilted spinach, kale pesto, toasted pistachios

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

Haddock and leek fishcake, tartare hollandaise, tomato and red pepper relish, watercress salad, crispy capers

Crispy harissa buttermilk chicken BLT on a brioche bun, smoked Ayrshire bacon, baby gem, vine ripened tomatoes, coriander & lime ranch, dressed salad, root vegetable coleslaw, seasoned Koffmann fries

Slow-cooked pulled lamb ragout in a red wine & rosemary gravy, glazed baby autumn vegetables, buttery potato mash, gremolata

Grilled fillet of seabass with a Provençal ratatouille of courgette, aubergine, pepper & tomato, crushed baby new potatoes dressed in olive oil, rich shellfish bisque, basil oil

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

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

So Stobo chicken Caesar salad, crispy pancetta, garlic croutons, parmesan shavings, diced chicken breast, 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

Hot smoked salmon & king prawn salad, roasted beetroot, watercress, whipped goats' cheese, pomegranate, red pepper & cucumber salsa, lemon vinaigrette

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

DESSERTS

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

Nutella blondie, white chocolate sauce, Nutella ice cream, chocolate hazelnut soil

Spiced panna cotta, whisky gel, bramble compôte, cinnamon crumble crunch, 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, strawberry, chocolate or raspberry ripple

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.