

DINNER MENU

STARTERS

Chef's soup of the day

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

Prawns & crayfish in a Bloody Mary mayonnaise, toasted brioche, shaved fennel and radish salad, dill oil, plum tomato jelly

Lightly spiced haggis kofta, celeriac & apple remoulade, bright herb emulsion & pickled shallot petals

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

Ham hough terrine, tangy plum & apple chutney, piccalilli vegetables & root vegetable crisps

Scottish smoked salmon, lemon gel, whipped dill cream cheese, crisp rye, cucumber ribbons

MAINS

Chargrilled Tweed Valley 8oz sirloin or ribeye 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 with haggis, duchess potato quenelle, roasted crushed turnip, glazed carrots, creamed savoy, Glenmorangie whisky sauce

Baked cod, saffron potato terrine, braised fennel in tomato, samphire, mussel cream sauce, basil oil, crispy cod skin with seaweed powder

Braised feather blade of Scotch beef, fondant potato, glazed carrots, tenderstem broccoli, shallot madeira sauce, bone marrow crumb

Roasted venison saddle (cooked pink), fondant potato, braised red cabbage, glazed carrots, pickled blackberries, sloe gin & redcurrant jus

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

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

Roasted salmon, baked heritage beetroot, celeriac purée, sautéed new potatoes, pea shoots, dill & lemon velouté

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

DESSERTS

Warm apricot and almond crumble cake, Madagascan vanilla custard

Chocolate and cherry cheesecake, brownie base, Amarena cherries, dark chocolate shards

Spiced rum and raisin crème brûlée with homemade shortbread

The So Stobo White Chocolate Sundae: white chocolate ice cream, roasted plum compôte, caramelised white chocolate, Biscoff 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 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.