

DINNER MENU

STARTERS

Chef's soup of the day

Chicken liver parfait, Madeira gel, red onion chutney, micro chard & sourdough baguette melba crisp

Prawns in Bloody Mary mayonnaise with celery brunoise, fennel & celeriac salad, apple julienne, red pepper coulis, smoked paprika cracker, micro celery

Creamy wild & chestnut mushrooms, toasted brioche with aged Gruyère, garlic & parsley crumb, pickled shallot gel

Scottish smoked salmon, horseradish mousse with crème fraîche, blood orange reduction, sea herbs, cucumber ribbons, spiced soda bread

Shaved beef & fig salad, torched goat's cheese, candied seeds, charred red pepper, pickled shallots, crispy shallots & honey-balsamic dressing

Chilli & tamarind glazed beetroot with warm sweet potato purée, mint yogurt, toasted nigella seeds & micro coriander

MAINS

Chargrilled Tweed Valley 8oz sirloin steak, thick-cut chips, slow-roasted tomato, portobello mushroom, beer-battered onion rings & choice of pepper sauce, bone marrow butter or Béarnaise sauce. £15.50 supplement

Breast of chicken, dauphinoise potatoes, slow-cooked leek fondue, glazed carrots, black pudding crumb, Marsala & sage jus

Baked hake, crushed new potatoes, Thai green curry sauce with mussels, grilled pak choi, samphire, charred lime, lime leaf oil

Braised featherblade of Scotch beef, dauphinoise potatoes, mushroom duxelle, glazed carrots, tenderstem broccoli, Bourguignon sauce, parsley oil

Roasted venison saddle, fondant potato, confit parsnip, tenderstem broccoli, spiced red cabbage purée, pickled redcurrants & balsamic game jus

Curried lentil cottage pie, saag aloo topping, charred hispi cabbage, cucumber & mint raita, crispy red onion rings

Root vegetable, beetroot & goat's cheese Wellington, crushed new potatoes, spiced red cabbage purée, tenderstem broccoli, pickled redcurrants, roasted garlic-thyme cream sauce

Sea trout with lemon & herb crust, fondant potato, roasted cauliflower purée, charred courgette, tomato petals & vermouth cream sauce

Roasted squash, cavolo nero & chestnut mushroom risotto, butternut cream, toasted pumpkin seeds, crispy cavolo nero, chive oil

DESSERTS

Warm salted caramel brownie, caramel sauce drizzle, cocoa nib crunch & salted caramel ice cream

Lime & coconut cheesecake with Amarena cherries

Baileys mousse with raspberries & dark chocolate shard

The So Stobo sundae: white chocolate ice cream, forest fruit compote, Hobnob crumb, brûléed marshmallow shards, raspberry sauce & whipped cream

Selection of fine cheeses, biscuits, chutney & fruit

Luca's of Musselburgh ice cream: choice of vanilla, strawberry or chocolate

Luca's of Musselburgh sorbet: choice of raspberry or passion fruit



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.