

LUNCH MENU

MAINS

Soup of the day, served with warm crusty bread & butter.

Harissa lamb burger, toasted Americana bun, baby gem lettuce, red pepper relish, lime & coriander mayonnaise, pickled red cabbage slaw, dressed salad, seasoned skin-on fries

Roasted chicken breast with garlic & thyme, hasselback potatoes, charred hispi cabbage, Mull Cheddar truffle cheese sauce, lemon gremolata, chicken jus

BBQ pulled pork open sandwich, toasted scrocchiarella bread, winter slaw, honey mustard mayonnaise, pickled red onion, apple gel, dressed salad, seasoned skin-on fries

Grilled fillet of seabass, king prawn & saffron risotto, prawn oil drizzle, samphire, crispy leeks, charred lemon, chives

Braised beef shin, haggis croquette, burnt onion mayonnaise, shaved radish, turnip & kohlrabi salad, beef & bone marrow jus

Chickpea & cumin burgers, toasted Americana bun, smoked paprika aioli, sliced avocado, charred sweetcorn relish, dressed salad & sweet potato fries

Baked salmon, hasselback potatoes, beetroot purée, tenderstem broccoli, fennel escabeche, caper & brown butter hollandaise

Wild mushroom bourguignon, creamy mashed potato, charred hispi cabbage, black garlic ketchup, tarragon oil

Butter chicken curry, cardamom pilau rice, grilled naan bread, tomato & red onion kachumber, toasted cashews

So Stobo chicken Caesar salad, crispy pancetta, garlic croutons, Parmesan shavings, diced chicken breast & homemade Caesar dressing

Sweet potato & grilled paneer salad, rocket, pickled cranberries, candied seeds, radish shavings, sumac dusting, spiced roasted butterbeans, mint yoghurt & tahini dressing

Hot smoked trout & watercress salad, crushed new potatoes, boiled hen's egg, cucumber ribbons, slow-roasted cherry tomatoes, pickled beetroot, mustard seed crumb, lemon & herb vinaigrette

Pearl couscous & roasted root vegetable salad, marinated feta, charred courgettes, pomegranate seeds, toasted pistachios, white balsamic vinaigrette & spinach pesto

DESSERTS

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

Lemon posset, spiced cranberry compote, micro mint & homemade shortbread

Chocolate orange tart, chocolate sauce, Chantilly cream & candied orange

The So Stobo sundae: vanilla ice cream, Baileys caramel sauce, macerated raspberries, honeycomb crumb & homemade shortbread

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.