

DINNER MENU

... So Vegan

STARTERS

Chef's soup of the day

Chickpea & cashew pâté, Madeira gel, red onion chutney, micro chard & sourdough baguette melba crisp

Smoked heritage carrot 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 smoked cheddar, garlic & parsley crumb, pickled shallot gel

Shaved beetroot & fig salad, torched vegan 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

Smoked paprika rubbed chargrilled cauliflower steak, thick-cut chips, slow-roasted tomato, portobello mushroom, beer-battered onion rings & choice of pepper sauce, garlic butter or Béarnaise sauce

Roasted spiced tofu, fondant potato, confit parsnip, tenderstem broccoli, spiced red cabbage purée, pickled redcurrants, balsamic & thyme jus

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

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

Lemon & herb crusted aubergine, 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

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

DESSERTS

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

Fig Bakewell, Amarena cherries, whipped cream

Lime posset, rum-soaked golden raisins, homemade shortbread

The So Stobo sundae: coconut ice cream, forest fruit compote, hobnob crumb, meringue, raspberry sauce, whipped cream

Jude's 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.