

LUNCH MENU

... So Vegan

MAINS

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

Roasted tofu with garlic & thyme, hasselback potatoes, charred hispi cabbage, cheddar truffle cheese sauce, lemon gremolata, roasted vegetable jus

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

Saffron & fennel risotto, shaved radish, turnip & kohlrabi salad, Parmesan, chives & charred lemon

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

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

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

So Stobo vegan-style chicken Caesar salad, crispy pancetta, garlic croutons, Parmesan shavings, homemade Caesar dressing

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

Smoked heritage carrot & watercress salad, crushed new potatoes, cucumber ribbons, slow-roasted cherry tomatoes, pickled beetroot, mustard seed crumb, lemon & herb vinaigrette

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

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

DESSERTS

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

Coconut panna cotta, spiced cranberry compote, micro mint & homemade shortbread

Chocolate orange mousse, chocolate sauce, whipped cream & candied orange

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

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.