

LUNCH MENU

... So Vegan

MAINS

Spring Minestrone

Seasonal vegetables, white beans, orzo pasta, basil pesto, artisan bread

Heritage Tomato & Vegan Burrata Salad

Basil oil, pickled cherry tomatoes, spring onions, herb crumb

Watermelon & Vegan Feta Panzanella

Radicchio, golden beetroot, micro mint, champagne vinaigrette, candied seed crumb

So Stobo Vegan Caesar Salad

Cos lettuce, grilled vegan chicken, crispy plant-based bacon lardons, garlic croutons, vegan Parmesan shavings, house Caesar dressing

Charred Aubergine Niçoise

Warm crushed Jersey Royals, fine green beans, heritage tomatoes, olives, basil emulsion, Dijon vinaigrette

Spring Courgette Risotto

Courgette, charred lemon, vegan feta, toasted pine nuts, pea shoots, parsley oil

Rigatoni

Tomato & spinach sauce, roast red peppers, basil, vegan Parmesan, garlic & herb ciabatta

Roasted Cauliflower & Asparagus Korma

Crushed Jersey Royals, pickled radish, toasted almonds & coriander

Crispy Smoked Tofu

Crisp potato cake, glazed chicory, celeriac & chervil purée, pickled rhubarb, maple-sherry vinegar dressing

Slow-Braised King Oyster Mushroom on Toasted Vegan Brioche

Salsa verde, sumac yoghurt & spring slaw, skinny Koffmann fries

Grilled Beetroot & Lentil Burger

Toasted burger bun, caramelised onion jam, pickled gherkin, truffle mayonnaise, vine tomato, dressed spring leaves, skinny Koffmann fries

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

DESSERTS

So Stobo Vegan Sticky Toffee Pudding

Warm toffee sauce, vegan vanilla ice cream

Clementine & Prosecco Torte

Grand Marnier anglaise, candied orange peel

Passion Fruit Cheesecake

Raspberry coulis, raspberries, mint

So Stobo Rose & Strawberry Sundae

Vanilla & strawberry ice cream, dark chocolate shards, macerated strawberries, rose syrup & vanilla cream

Jude's Ice Cream

Choice of vanilla, strawberry or chocolate

Luca's of Musselburgh Sorbet

Choice of lemon or blood orange



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.