



Why Bo' Vine? – Byres Road. – where cows were milked for the Glasgow Market . . . **Bó,** – Gaelic for Cow! . . . **Beaux,** – From the French pronounced “Bo” = Beautiful or lovely. . . **Vine** French “Élaboration du vin viné” = Preparation of fortified wine . . . **Vine,** – a type of climbing plant on which grapes grow. . . **Bovine,** a noun, is an animal of the cattle group, which also includes buffaloes and bisons & the **ORIGIN** Latin bovinus, from bos ‘ox’. . . We did give it some thought, not too much, just some.enjoy your meal & thank you.

APERITIF –

Smokey Daiquiri Rum, Lime, Islay Whisky 7	Bo'Vine Bloody Mary With a Spicy Horseradish Kick 7.5	El Presidente No.1 Sailor Jerry, Cointreau, Pineapple 7.5	Carribbean 385 Coconut Rum, Passionfruit, Prosecco 7.5	Cucumber Mojito Hendricks, Ginger Syrup & Mint 6.5
Pear Tree Martini Pear Vodka & St Germain 7.5	Passionate Daiquiri Havana 3 & Passion Fruit 7	Millionaire's Cocktail Gin, Vermouth, Pineapple 7.5	Tanq 10 Negroni Tanqueray 10, Aperol, Grapefruit 7.5	The Westender Whisky, Drambuie, Dry Vermouth 7.5

Warm Stone Baked Bread
4.5

Perfect with your drinks

Sicilian Green Olives
3.5

TO START

£

French Onion Soup (V)	5
Tomato Galette Goats Cheese Tapenade Toasted Seeds (V)	6
Sweet and Sour Shallot Tart Tatin Apple Salad Herb Oil (V)	6
Stornoway Black Pudding Poached Hens Egg Pancetta Red Wine Jus	6.5
Grilled Mackerel Celeriac Remolade Apple Slaw Horseradish Creme Fraiche	6.5
Pigeon Breast Haggis Pumpkin Pickled Mushroom Jus	8
Chicken Duck Terrine Red Onion Tomato & Tarragon Chutney Garlic Thyme Toast	7.5
Coconut Tiger Prawn Thai Spiced Gel Asian Salad	8.5
Seared Scallop Charred Cauliflower Pancetta Crumb Sweet Corn Puree	9.5

THE GRILL

Grass Fed, Perthshire Aberdeen Angus Beef – Served with 2 Choices of Sides or Sauces

Char-Grilled Rump 10oz	18
Char-Grilled Rib-Eye 8oz	19
Char-Grilled Sirloin 9oz	20
Prime Fillet 8oz	27
Chateaubriand (for Two People)	59
Tomahawk 36oz (for Two People)	80
Bo'Vine 20oz Deluxe Mixed Grill (for two people)	46
<small>Sirloin Steak, Lamb Cutlets, Venison Sausages, Corn Fed Chicken Breasts, Beef Marrow Bone Butter, Red Wine Jus, Triple Cut Chips</small>	
Whole Dressed Lobster & Chateaubriand (for Two People)	88
Scottish Lamb Rump 10oz	18
Surf 'n Turf your Steak (2 Scallops & King Prawns)	8 + Steak
The Ultimate Surf 'n Turf (Half Lobster)	20 +Steak

With the Grill – choose two from.

- Bone Marrow Gravy
- Dunsyre Blue Cheese Butter
- Garlic Butter ~
- Creamed Potatoes
- Fiery Peppercorn Sauce
- Mushroom Sauce
- Béarnaise Sauce
- Triple Cooked Chips
- Dauphinoise Potatoes

MAIN COURSE

Ricotta Filled Gnocchi Roasted Squash Soft Herbs Rapeseed Oil (V)	15
Risotto Fresh Local Vegetables Changing with the Market (V)	15
Duck Breast Confit Leg Dauphinoise Potato Cherry Jus Crispy Shallot	19
Bo'Vine Beef Burger Pulled Pork Chorizo Cheese Jalapeno Mayo Triple Cooked Chips	16
Sea Bass Samphire Smokey Bacon Baby Potato Seaweed Vinaigrette	17
Fillet of Scottish Beef Stroganoff Basmati Rice	17
Fillet of Cod Fondant Potato Peas Broad Beans Asparagus Brown Shrimp Butter	19

SIDES £3

- Caramelised Onions
- Seasonal Vegetables
- Mini Caesar Salad
- Creamed Spinach
- Portobello Mushrooms
- Char-grilled Corn on the Cob
- French Style Onion Rings
- Tomato | Red Onion | Basil Salad
- Triple Cooked Chips

All of our food is prepared from fresh produce and takes time to cook. We allow all of our Steaks time to rest to improve flavour and tenderness. If you are in a hurry please let us know.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff

(V) Suitable for Vegetarians | (N) Contains Nuts | Service Charge Not Included