

A LA CARTE



Baked Organic Bread, Butter & Flavoured Oils	4.5
Mixed Italian Olives	3.5

To Start

Soup of the Day (v)	5	Smoked Salmon Wrapped Tiger Prawns	9
Haggis Bon Bons Whisky & grain mustard mayo with dressed leaves	6	Brandy marie rose & crisp salad	
Creamy Garlic Mushrooms (v)	6	Warm Goats' Cheese (v)	6
Smoked Arran cheddar & crisp ciabatta		Pickled beetroot, red onion jam & gluten free brioche	
Ham Hock Terrine	7.5	Seared Scallops	10
Piccalilli & pea shoot salad		Slow braised pork belly, candied apple purée & citrus micro salad	
Black Pudding	6.5		
Poached hens egg, pancetta & jus			

Main Courses

Bo'Vine Beef Burger	14
Smoked Arran cheddar, caramelised onion jam, Bo'Vine burger sauce & triple cooked chips	
Braised Beef Feather Blade	16
Chive mash, Chantenay carrots, mushroom & red wine jus	
Moroccan Spiced Cauliflower (v)	12
Crispy halloumi & tomato ragu	
Chimichurri Crusted Lamb Loin	21
Smoked aubergine purée, sun dried tomatoes, saffron & garlic potatoes & lamb jus	
Seared Monkfish	19
Parmentier potatoes, buttered spinach & caper butter sauce	
Pan Roasted Chicken Supreme	15
Creamy mash, wild mushrooms, tarragon & tomato jus	
Lebanese Lentil & Spinach Bridie (v)	12
Chickpea & olive stew	

(v) Vegetarian

A 10% Service charge will be added to all parties of 10 or more.

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

All of our food is prepared with fresh ingredients 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.



The Grill

All of our steaks are grass-fed prime Campbell's Scotch beef, matured on the bone for a minimum of 21 days in dry aging chill, then cut by master butchers.

Steaks are served char-grilled with triple cooked chips and choice of sauce.

Sirloin 8oz	23
Rib-Eye 8oz	25
Fillet 8oz	30
Surf 'n Turf your Steak Scallops & Garlic Tiger Prawns	9.5 + Steak

Grill To Share

Chateaubriand	65
Triple cooked chips, vine cherry tomatoes, roast shallots, field mushrooms & choice of sauce	
Roast Crown of Chicken	30
Roast new potatoes, Chantenay carrots, vine cherry tomatoes & chicken jus	

Sauces

All Sauces 3

Bone Marrow Gravy | Garlic Butter | Peppercorn Sauce | Béarnaise
Pink Peppercorn & Cognac Butter

Sides

All Sides 3.5

Caramelised Onions | Seasonal Vegetables | Creamed Spinach | Portobello Mushrooms
Mac & Cheese | French Style Onion Rings | French Fries | Triple Cooked Chips
Creamed Potatoes | Herb Buttered New Potatoes | Sweet Potato Fries | Chantenay Carrots
Blue Cheese & Watercress Salad | Tomato, Red Onion & Basil Salad | Caesar Salad

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DESSERTS



Desserts

Chocolate & Cherry Baked Alaska	6
Sticky Toffee Pudding Butterscotch sauce & dairy ice cream	6
Strawberry & Vanilla Parfait Meringue Shards	6
Triple Chocolate Brownie Chocolate sauce, berry coulis & vanilla ice cream	6
Banoffee Pie	6
Ice Cream Sundae Ask your server for today's sundae	6
Cheese Board Blue Murder, Mull Cheddar, Howgate Brie, chutney & oatcakes	9

Dessert Tipples

Bo'Vine "Ten Dollar Shake"	7
Frangelico, Absolut Vanilla, Crème de Menthe, milk & cream	
The Espresso Martini selection	
A shot of fresh Espresso with Tia Maria & vanilla syrup, plus your choice of spirit:	
Absolute Vanilla Vodka	7
Grey Goose Vodka	8
Cointreau	7
Frangelico	7
Disaronno	7
Hennessy Fine de Cognac	8
Havana 7 Year	8

Dessert Wine

Orange Muscat 125ml	7.5
Brown Brothers, Australia	

Coffee & Tea

We offer a selection of coffees made with Colombian roast beans and Twining's teas	3
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