

## A LA CARTE



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

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## To Start

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

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## Main Courses

<b>Bo'Vine Beef Burger</b>	14
Smoked Arran cheddar, caramelised onion jam, Bo'Vine burger sauce & triple cooked chips	
<b>Braised Beef Feather Blade</b>	16
Chive mash, Chantenay carrots, mushroom & red wine jus	
<b>Moroccan Spiced Cauliflower (v)</b>	12
Crispy halloumi & tomato ragu	
<b>Chimichurri Crusted Lamb Loin</b>	21
Smoked aubergine purée, sun dried tomatoes, saffron & garlic potatoes & lamb jus	
<b>Seared Monkfish</b>	19
Parmentier potatoes, buttered spinach & caper butter sauce	
<b>Pan Roasted Chicken Supreme</b>	15
Creamy mash, wild mushrooms, tarragon & tomato jus	
<b>Lebanese Lentil &amp; Spinach Bridie (v)</b>	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	59
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 | Caesar Salad | Creamed Spinach  
Portobello Mushrooms | Mac & Cheese | French Style Onion Rings | Creamed Potatoes  
Tomato, Red Onion & Basil Salad | Triple Cooked Chips | Herb Buttered New Potatoes  
Sweet Potato Fries | French Fries | Chantenay Carrots | Blue Cheese & Watercress Salad

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