

A LA CARTE



To Start

Soup of the Day (V)	5	Stornoway Black Pudding	6.5
Haggis Bon Bons Whisky & mustard mayo with dressed leaves	6	Poached hens egg, pancetta & jus	
Camembert & Fig Tart (V) Red onion jam with pistachio & rocket pesto	6	Duo of Scottish Salmon	7.5
Creamy Garlic Mushrooms (V) Ciabatta & Emmental cheese	6	Hot smoked & gin gravalax salmon, sour cream & lemon dressing	
Chicken Liver Parfait Gin & pink peppercorn Oxford sauce with brioche	7.5	Peri Peri Tiger Prawns	9
		Rocket & cucumber crème fraîche	
		Seared Scallops	9.5
		Pancetta with mango & chilli salsa	

Main Courses

Basil & Ricotta Tortellini (V) Tomato & truffle oil	13
Rack of Lamb Dauphinoise potato, chorizo cabbage & rosemary lamb jus	23
Bo'Vine Beef Burger Emmental cheese, caramelised onion jam, Bo'Vine burger sauce & triple cooked chips	14
Braised Beef Feather Blade Parsley mash, root vegetables & oxtail stovie croquette	16
Pan Seared Cod Chorizo with tomato & chickpea stew	16
Pan Roasted Chicken Supreme Thyme rosti & savoy cabbage	15

(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 Scotch beef, matured on the bone for a minimum of 21 days in dry aging chill, then cut by master butchers. Steaks are served with triple cooked chips and choice of sauce.

Char-Grilled Sirloin 8oz	21
Char-Grilled Rib-Eye 8oz	22
Char-Grilled Fillet 8oz	28
Surf 'n Turf your Steak Scallops & Peri Peri Tiger Prawns	9 + Steak
The Ultimate Surf 'n Turf 3 Scottish Langoustines	20 + Steak

Grill To Share

Chateaubriand	59
Triple cooked chips, vine cherry tomatoes & peppercorn sauce	
Roast Venison Loin	49
Braised red cabbage, dauphinoise potato, juniper & chocolate jus	
Best End of Lamb	45
Dauphinoise potato, chorizo cabbage & rosemary lamb jus	

Sauces

All Sauces 3

Bone Marrow Gravy | Garlic Butter | Peppercorn Sauce | Béarnaise

Sides

All Sides 3.5

Caramelised Onions | Seasonal Vegetables | Caesar Salad | Creamed Spinach
 Portobello Mushrooms | Corn on the Cob | French Style Onion Rings
 Tomato, Red Onion & Basil Salad | Creamed Potatoes | Triple Cooked Chips
 Dauphinoise Potatoes

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