

A LA CARTE



Baked Organic Bread, Flavoured Butter & Oils	5
Mixed Italian Olives	3.5

To Start

Soup of the Day (V)	5	Stornoway Black Pudding Salad	6
Haggis Bon Bons	5	Poached egg, garlic croutons, sundried tomato dressing & smoked pancetta crumb	
Whisky & grain mustard mayo & rocket salad		Herb Whipped Goats' Cheese (V)	6
Wild Mushroom Galette (V)	6.5	Pickled golden beetroot & confit cherry tomatoes	
Pecorino & truffle herb oil		Seared Scallops	10
Lemongrass Marinated Tiger Prawns	9	Pea purée, crisp pancetta & lemon micro salad	
Fennel, chilli & lime salad			
Ham Hock Terrine	6		
Crunchy apple slaw			

Main Courses

Bo'Vine Beef Burger	15
Smoked Arran cheddar, caramelised onion jam, Bo'Vine burger sauce & triple cooked chips	
Braised Feather Blade of Beef	16
Provençal vegetables & basil mash	
Caramelised Aubergine Tartlet (V)	12
Ras el hanout & coconut pesto	
Chimichurri Lamb Loin	21
Sundried tomatoes, garlic potatoes & lamb jus	
Lemon Sole Meunèrie	20
Lemon, parsley and shrimp butter & triple cooked chips	
Pan Roasted Chicken Supreme	15
Creamy mash, wild mushrooms, tarragon & tomato jus	
Crispy Chickpea & Sweet Potato Cakes (V)	12
Roast butternut squash & smoked paprika rouille	

(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

Try our grass fed, dry aged Campbells Gold Scotch Beef, served char-grilled with triple cooked chips and a choice of sauce.

Ribeye 8oz	25
Sirloin 8oz	23
Fillet 8oz	33
Surf 'n Turf your Steak Scallops & Garlic Tiger Prawns	10 + Steak

Grill To Share

Chateaubriand	65
Triple cooked chips, vine cherry tomatoes, roast shallots, field mushrooms & choice of sauce	
Roast Crown of Chicken	28
Parmentier 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 Onion | Caesar Salad | Creamed Spinach | Portobello Mushrooms
French Style Onion Rings | Tomato, Red Onion & Basil Salad | Creamed Potatoes
Triple Cooked Chips | French Fries | Sweet Potato Fries | Mac & Cheese
Chantenay Carrots | Blue Cheese & Watercress Salad

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