

# FESTIVE



# MENU

## To Start

Winter Vegetable & Lentil Soup with Soft Herbs (M)  
Bread & Butter

Mulled Pear & Blue Cheese Tart (M)  
Walnut & Mustard Dressing

French Onion & Oxtail Broth  
Gruyere & Ale Rarebit Crouton  
(£2 Supplement)

Beetroot Carpaccio (M)  
Maple Glazed Baby Turnip, Pickled Walnuts & Blackberries

Smoked Salmon   
Preserved Lemon & Textures of Cauliflower  
(£2 Supplement)

## Main Courses

Slow Cooked Harissa Spiced Pork Belly  
Poached Apricots, Kale & Potato Gratin

Spiced Cauliflower Risotto (VE)  
Soft Herbs, Spring Onion, Cauliflower Pakoras

Turkey Breast, Sage & Onion Stuffing Roulade  
Leg Bon Bon, Pigs in Blankets, Seasonal Vegetables, Potatoes & Pan Gravy

Baked Fillet of Cod  
West Coast Mussel Chowder & Baby Spinach

Braised Ox Cheek  
Espresso Jus, Creamed Potato, Beef Fat Carrot, Chives & Crispy Onion

BoVine Signature Steak Diane  
Chargrilled Sirloin, Diane Sauce, Glazed Dauphinoise & Beef Fat Carrot  
(£10 Supplement)

## Dessert

Light Muscovado Glazed Rice Pudding (M)  
Clotted Cream, Five Spiced Plum Compote

BoVine "After Eight" Sundae (M)  
Whipped Cream, Ice-Cream & Mint

Hot Chocolate Fondant (M)  
Pistachio Ice-Cream

Rum & Maple Baked Pineapple (VE)  
Black Coconut Ice Cream, Coconut & Lime Granola

Chefs Selection of Fine Scottish & Continental Cheese (VE)  
Curated Weekly with local Cheesemonger I.J.Melis,  
Artisan Biscuits, Apple and Ale Chutney & Truffled Honey Fig  
(£5 Supplement)

**Three Courses**  
**£30 Sunday-Thursday £35 Friday-Saturday**

(V) Vegetarian

For parties of eight or more, a 10% discretionary service charge may be added to your bill.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our food is prepared with fresh ingredients and takes time to cook. We allow our steaks time to rest to improve flavour and tenderness. If you are in a hurry please let us know.



Preserving our oceans for future generations. Seafood with this mark comes from Marine Stewardship Council certified sustainable fisheries. MSC-C-54946. [www.msc.org](http://www.msc.org).