




To Start

Roast Pumpkin, Coriander & Chilli Velouté (V)
Bread & Butter (VE on request)

Haggis Pastilla
Bashed Potato, Skirlie Crumble & Auchentoshan Chive Jus

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

Seared Scallops 
Crispy Ham terrine, Carraway Carrot & Puree
(£7 Supplement)

Main Courses

Our Signature Steak Diane
Chargrilled Sirloin, Diane Sauce, Glazed Dauphinoise & Beef Fat Carrots
(Served Medium-Rare, Well done on Request)
(£10 Supplement)

Bo'Vine Beef Burger
Caramelised Onions, Crispy Bacon & Montary Jack, Toasted Brioche Bun, Crispy Fries & Peppercorn Sauce

Pan Roasted Cauliflower Steak (VE)
Roasted Romanesco, Roasted Cashew Nuts & Chimichurri

Roast Ayrshire Breast of Chicken
Gratin Potatoes, Buttered Kale, Aubergine & Lentil Jus

Dessert

Bo'Vine Knickerbocker Glory (V)
Pure Nostalgia. Whipped Cream, Ice-Cream & Fruit

Steamed Whisky Marmalade Sponge Pudding (V)
Traditional Arran Dairy Ice Cream

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

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

£22 for 2 Courses or £26 for 3 Courses

Available from 5:00pm to 6:30pm Sunday to Thursday & 5:00pm to 6:00pm Friday and Saturday

(V) Vegetarian (VE) Vegan

A discretionary & optional 10% 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.

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.



Preserving our oceans for future generations. Seafood with this mark comes from Marine Stewardship Council certified sustainable fisheries. MSC-C-54946. www.msc.org.

A LA CARTE



For the Table

Baked Bread Selection (V) Flavoured Butter & Oils	5	Marinated Olives (V)	4
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To Start

Roast Pumpkin, Coriander & Chilli Velouté (V) Bread & Butter (VE on request)	7.50	Stornaway Black Pudding "French Toast" Flavours of HP, Compressed Apple	9
Beetroot Carpaccio (VE) Maple Glazed Baby Turnip, Pickled Walnuts & Blackberries	8	Cold Smoked Salmon Preserved Lemon, Shallots & Capers, Bread & Butter	10
Seared Scallops Crispy Ham Terrine, Caraway Carrot & Puree	15	Haggis Pastilla Bashed Potato, Skirlie Crumble, Auchentoshan & Chive Jus	8
French Onion & Oxtail Broth Gruyere & Ale Rarebit Crouton	8.50		

Main Courses

Our Signature Steak Diane Char Grilled Sirloin, Diane Sauce, Glazed Dauphinoise & Beef Fat Carrots (Served Medium-Rare, Well done on Request)	29
Pan Roasted Cauliflower Steak (VE) Roasted Romanesco, Roasted Cashew Nuts & Chimichurri	18
Fillet of Lemon Sole  Kalamata Olive, HARRISA & Preserved Lemon Butter & Ayrshire New Potatoes	26
BoVine Beef Burger Caramelised Onions, Crispy Bacon & Montary Jack, Toasted Brioche Bun, Crispy Fries & Peppercorn Sauce	19
Pan Roasted Cod  Potato Terrine, Wilted Kale, Chicken Velouté & Arenkha Caviar	22
Smoked Aubergine & Puy Lentil Ragù (VE) Truffled Rigatoni & Braised Baby Onions	16
Roast Ayrshire Breast of Chicken Gratin Potatoes, Buttered Kale, Aubergine & Lentil Jus	18

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A LA CARTE



The Grill

Try our grass fed, dry aged **Scotch Campbells Gold Standard Beef**. Our grill dishes are served chargrilled with Dripping Chips, Roasted Field Mushroom, Rocket, Watercress & Manchego Salad, and your choice of sauce.

Fillet 9oz	40
Sirloin 10oz	32
Ribeye 12oz	36
Lamb Rump 7oz	27
Maple Glazed Butterfly Chicken Breast 7oz	18
Grilled Half Scottish Lobster & Garlic butter (Limited Availability Friday & Saturday)	35
Grilled Whole Scottish Lobster & Garlic butter (Limited Availability Friday & Saturday)	65

Grill To Share

Chateaubriand	75
Dripping Chips, Roast Plum Tomatoes & Shallots, Field Mushrooms & Choice of Sauce	

Surf 'n Turf your Steak 🍷

Harrisa & Lemon King Prawns	8
Seared Scallops	10
Harrisa & Lemon King Prawns & Seared Scallops	12
Grilled Half Scottish Lobster (Limited Availability Friday & Saturday)	30
Grilled Whole Scottish Lobster (Limited Availability Friday & Saturday)	60

Sauces & Butters

Bone Marrow Jus Pink Peppercorn Blue Cheese & Spring Onion Diane Sauce Chimichurri Kalamata Olive, Harrisa & Preserved Lemon Butter Garlic Butter Café de Paris Butter	All 3.50
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Accompaniments

Beef Dripping Chips Koffman's Crispy Fries (VE) Buttered New Potatoes (M) Onion Rings (M) Buttered Kale (M) Field Mushroom (M) Caesar Salad Rocket, Watercress & Manchego (M) Tomato & Red Onion Salad (VE)	All 4.50
Truffle & Manchego Fries Mac & Cheese (M) Dauphinoise Potatoes Wedge Salad Beef Fat Carrots	All 6
Lobster Mac & Cheese 🍷	8.50

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Desserts

Light Muscavado Glazed Clotted Rice Pudding (M) Five Spiced Plum Compote	7
Bo'Vine Knickerbocker Glory (M) Vanilla Ice Cream	7
Rum & Maple Baked Pineapple (VE) Black Coconut Ice-Cream, Coconut & Lime Granola	7
Steamed Whiskey Marmalade Spong Pudding (M) Traditional Arran Dairy Ice-Cream	7
Hot Chocolate Fondant (M) Mint Choc Chip Ice-Cream	8
Raspberry & White Chocolate Frangipane Tart (M) Vanilla Ice-Cream	8
Chefs Selection of Fine Scottish & Continental Cheese (M) Curated Weekly with local Cheesemonger I.J.Melis, Artisan Biscuits, Apple and Ale Chutney & Truffled Honey Fig	13

Dessert Tipples

The Espresso Martini Selection
A shot of fresh espresso with Kahlua &
Syrup to taste, plus your choice of spirit:

Absolut Vanilla Vodka	9
Grey Goose Vodka	10
Cointreau	9
Frangelico	9
Disaronno	9
Hennessy Fine de Cognac	10
Havana 7 Year	10
Cascabel Honey	10

Coffee & Tea 3.50
We offer a selection of coffees made with
Columbian roast beans & premium tea bag

Dessert Wine:
Muscat de Beaumes de Venise 6 / 30
Rich and concentrated, with fresh floral scents on the nose.
This wine is sweet and full of flavour, with notes of white
peach and apricot.

Ports:
Enjoy a glass of fortified wine after your
meal or pair it with our Cheeseboard:

Cockburns Ruby	5
Dows Fine Tawny	5
Port of Leith Tawny	7

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