



## 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.

