




To Start

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

Haggis Pastilla
Bashed Potato, Skirlie Crumble & Auchentoshan Chive Jus

Stornoway Black Pudding "French Toast"
Bashed Flavours of HP & Compressed Apple

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

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

Main Courses

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

BoVine Beef Burger
Caramelised Onions, Crispy Bacon & Mull Cheddar, Toasted Brioche Bun, Crispy Fries & Peppercorn Sauce

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

Pan Roasted Cod
Potato Terrine, Wilted Kale, Chicken Velouté & Arenkha Caviar

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

Dessert

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

BoVine 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 (VE)
Curated Weekly with local Cheesemonger I.J.Melis,
Artisan Biscuits, Apple and Ale Chutney & Truffled Honey Fig
(£5 Supplement)

(V) Vegetarian

A 10% discretionary service charge will 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.

