

FESTIVE



MENU

To Start

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

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

Ham Hough Terrine
Piccalilli & Toasted Flat Bread

Beetroot Carpaccio (VE)
Goats Cheese Mousse, Pickled Walnuts & Blackberries

Smoked Salmon (V)
Heritage Tomato, Green Olives, Shallots & Chimichurri
(£2 Supplement)

Main Courses

Slow Cooked Harissa Spiced Pork Belly
Slow Cooked Heritage Tomatoes, Black Olive Tapenade & Potato Gratin

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

Roast Breast of Chicken, Chestnut Stuffing
Pigs in Blankets, Wilted Kale, Roast Potatoes & Pan Gravy

Pan Roasted Fillet of Halibut (V)
Potato Gratin, Chicken Velouté, Tenderstem & Arenkha Caviar
(£8 Supplement)

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

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

Dessert

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

Banoffee & Salted Caramel Sundae (V)
Whipped Cream, Ice-Cream, Toffee Sauce

Warm Apple & Plum Crumble (V)
Traditional Arran Ice-Cream

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

Chef's Selection of Fine Scottish & Continental Cheese (V)
Curated Weekly with local Cheesemonger I.J.Mellis
Artisan Biscuits, Apple and Ale Chutney, & Truffle Honey Fig
(£5 Supplement)

Three Courses

£30 Sunday-Thursday £35 Friday-Saturday

(V) Vegetarian (VE) Vegan

An optional 10% service charge will be included, at your discretion.

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