



To Start

Celeriac, Thyme & Truffle Honey Soup (V/VE)
Bread & Butter

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

Ham Hough Terrine
Piccalilly & 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

Wild Mushroom Risotto (VE)
Soft Herbs, Spring Onion, Basil Puree

Confit of Pork Belly
Pommes Puree, Roasted Beetroot & Sage Velouté

Pan Seared Fillet of Salmon (V)
Potato Gratin, Tenderstem Broccoli & Caviar Butter
(£4 Supplement)

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

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

Dessert

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

'After Eight' Sundae (M)
Whipped Cream, Ice-Cream, After Eights

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

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

Chef's Selection of Fine Scottish & Continental Cheese (M)
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

A 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.



A LA CARTE



For the Table

Baked Bread Selection (V)	5	Marinated Olives (V)	4
Flavoured Butter & Oil			

To Start

Celeriac, Thyme & Truffle Honey Soup (V/VE)	7.5	Mulled Pear & Blue Cheese Tart (V)	8
Bread & Butter		Walnut & Mustard Dressing	
Beetroot Carpaccio (V)	8	Stornaway Black Pudding "French Toast"	9
Goats Cheese Mousse, Pickled Walnuts & Blackberries		Flavours of HP, Compressed Apple Salsa	
Seared Scallops (V)	15	Smoked Salmon (V)	10
Crispy Ham Terrine, Caraway Carrot & Puree		Heritage Tomato, Green Olives, Shallots & Chimichurri	
Ham Hough & Pea Terrine	8.50	Haggis Pastilla	8
Piccalilly & Toasted Flat Bread		Bashed Potato, Skirlie Crumble, Auchentoshan & Chive Jus	

Main Courses

Our Signature Steak Diane	29
Char Grilled Sirloin, Diane Sauce, Glazed Dauphinoise & Beef Fat Carrots	
Bo'Vine Beef Burger	19
Caramelised Onions, Crispy Bacon & Monterey Jack, Toasted Brioche Bun, Crispy Fries & Peppercorn Sauce	
Pan Seared Fillet of Salmon (V)	24
Potato Gratin, Tenderstem Broccoli & Caviar Butter	
Confit of Pork Belly	22
Pommes Pureé, Roasted Beetroot & Sage Velouté	
Braised Ox Cheek	24
Espresso Jus, Creamed Potato, Beef Fat Carrots, Chives & Crispy Onion	
Harrisa Spiced Vegan Feta, Kale & Butternut Squash Parcel (VE)	20
Seasonal Potatoes & Vegetables, Chimichuri	
Rump of Perthshire Lamb	24
Aubergine Pureé & Nicoise Jus	
Wild Mushroom Risotto (VE)	22
Soft Herbs, Spring Onion & Basil Puree	

(V) Vegetarian (VE) Vegan

A 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.

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
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**

Accompaniments

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

(M) Vegetarian (VE) Vegan

A 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.

A LA CARTE



Desserts

Muscavodo Baked Rice Pudding (M) Clotted Cream & Five Spiced Plum Compote	7
'After Eight' Sundae (M) Whipped Cream, Ice-Cream, After Eights	7
Rum & Maple Baked Pineapple (VE) Black Coconut Ice-Cream, Coconut & Granola	7
Steamed Whiskey Marmalade Sponge Pudding (M) Traditional Arran Dairy Ice-Cream	7
Warm Apple & Plum Crumble (M) Vanilla 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.Mellis, Artisan Biscuits, Apple and Ale Chutney & Truffle Honey Fig	13

Dessert Tipples

The Espresso Martini Selection A shot of fresh espresso with Kahlua & Syrup to taste, plus your choice of spirit:		Coffee & Tea We offer a selection of hot beverages made with Columbian roast beans or premium tea bag	3.50
Absolut Vanilla Vodka	9	Dessert Wine:	
Grey Goose Vodka	10	Muscats de Beaumes-de-Venise	6 / 30
Cointreau	9	Rich and concentrated, with fresh floral scents on the nose.	
Frangelico	9	This wine is sweet and full of flavour, with notes of white peach and apricot.	
Disaronno	9		
Hennessy Fine de Cognac	10		
Havana 7 Year	10		
Cascabel Honey	10		
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		

(M) Vegetarian (VE) Vegan

A 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.