



## 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

Cold 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.



