



Bo'Vine

— MEATS & WINES —

Graduate & Celebrate!

5th June - 11th July 2025

weekdays from 2pm

3 course menu

£35.00 PER PERSON

CELEBRATION GLASS OF PROSSECCO INCLUDED

See the Tassle was worth the Hassle!

BOOK NOW 0141 341 6540

www.bovinerestaurant.com

GRADUATION MENU

Congratulations Class of 2025

ON ARRIVAL

Glass of prosecco

TO START

cod & pancetta dill fish cakes | white wine sauce

Cream of potato soup | green onion dressing

Layered vegetable terrine | crispy salad

garlic croutons

Pork belly cubed stowaway black pudding | red wine jus

THE MAINS

28 day matured 6oz rump | steak garnish | dauphinoise
potatoes | black truffle butter

*Sea food linguini | samphire | broad beans | chilli emulsion
crisp parmesan*

Harissa chicken | Jerusalem cous cous |
marinated peppers

Gnocchi | Tomato | Basil

TO FINISH

Mini apple beignet | amaretto custard

Sticky toffee pudding | toffee sauce | vanilla ice cream

Bread & butter pudding | chocolate orange

Cadburys sundae | all the favourites

3 course £35.00

(£17.00pp under 12 year olds)