



Graduate & Celebrate!

See the Tassel was worth the Hassle!

24th June - 8th July 2026

Weekdays from 2pm

From

£40.00 PER PERSON

CELEBRATION GLASS OF PROSSECCO INCLUDED

BOOK NOW 0141 341 6540

www.bovinerestaurant.com

Graduation



Menu

To Start

Soup Of the Day (V), (GF)
Fresh Baked Bread & Butter

Campbells Gold Haggis Tower (G), (D), (S)
Ayrshire Bacon Lardons, Single Malt Whisky Jus

Cod Fish cakes (D), (S), (G)
Spring Salad | Smoke Butter Sauce

Chicken & Ham Hock Terrine (G)
Crisp Pickled Salad | Tangy Piccalilli | Isle of Arran Oatcakes

Feta Salad (VS), (SY), (S)
Vegan Feta | olives | heritage tomatoes | crispy white balsamic

Main Courses

Fish of the Day (D), (S) 
Ask your server for today's catch
Parmesan Mash | Peas | Asparagus | Lemon Caper | Parsley Butter
Balsamic Dressing

Chicken Stuffed with Blaggis (D, (G), (S)
Creamed Cabbage | Crisp Fondant Potato | Purple Spouting Broccoli
Black Truffle Jus

6oz Steak Frites (D)
Parmesan Truffle Fries | Onion Rings | Tomato | Bearnaise Butter

Bovine Burger
Applewood Cheese | Bacon | Cos Lettuce | Tomato | Onion Rings

Mediterranean Style Pappardelle (SY), (G), (VE)
Olives | Vegan Feta | Mediterranean Veg | Sicilian Red Pesto Sauce |
Chicory Side Salad | Garlic Bread

Dessert

Malibu Posset (D), (G), (S)
Fresh Berries | Shortbread

Sticky Toffee Pudding (V), (S), (GF)
Toffee Sauce | Honeycomb Ice Cream

Chefs Sundae of The Day
Ask your server for details

Cheesecake of the Day
Ask your server for details

Chocolate Brownie (V) (G) (S)
Raspberry sorbet | fresh berries

2 courses £40pp, 3 courses for £45pp
Including a Glass of Prosecco

(V)Vegetarian (VE)Vegan (S)Sulphates (SY)Soya (LF)Lactose Free (GF)Gluten Free (D) Dairy (G) Contains Gluten

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. 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

