

### STARTERS

French Onion Soup	£4.50
Duck Terrine with Spiced Fruit Chutney	£8.00
Stornoway Black Pudding with Crab Apple Sauce	£6.00
Game Pie with Mull Cheddar Glaze	£6.00
Creamed Goat's Cheese & Beetroot Salad (v)	£6.00
Forrest Mushroom with brioche and garlic cream (v)	£6.00
Smoked Salmon with Quail's Eggs & Toasted Soda Bread	£6.50
Pressed Fruits with Lemon Water Ice (v)	£5.50
Peter's Prawn Cocktail	£8.00
Chefs Bread & House Mayo	£3.50

### SALAD GARDEN

Seared Tuna Niçoise of fine Beans, Potatoes, Eggs, Tomatoes, Olives & Olive Oil	£12.00
Caesar Salad of Cos Lettuce, Egg, Parmesan, Croutons & Anchovies	£11.00
Grilled Chicken with Frisée Salad & Roasted Tomatoes	£12.00
Roasted Beetroot, Shaved Fennel & Sesame Seed Salad (v)	£9.00

### GRILL

Grass fed, Mature Scottish Beef, aged for a minimum of 28 days and served with a choice of one side and one sauce

Seared Sirloin 9oz	£19.00
Char-Grilled Rib Eye 9oz	£17.00
Prime Fillet 9oz	£23.00
Chateaubriand (for two)	£45.00
Surf 'n turf your Steak	£8.00 + Steak price
Veal Chop	£25.00
House Burger	£12.00
Rack of Lamb	£21.00
Lemon & Thyme Roast Chicken (half / full)	£11.00 / £22.00

### MAINS

Baked Sea bass	£16.00
School Fish Pie	£13.00
Bean Casserole (v)	£8.00
Coq au Vin	£13.00
Truffled Macaroni Cheese (v)	£10.00
Beef Stroganoff	£14.00
White Onion Tart Tatin (v)	£8.00
Pea & Mint Risotto (v)	£10.00

### SAUCES & SIDES

£3.00

Peppercorn	Mushroom	Béarnaise
Garlic Butter	Cafe de Paris butter	Pan Juices
Onion shavings	Tomato, Red Onion & Basil	Seasonal Greens
Creamed Celeriac	Spinach	Creamed Rooster Potatoes
Onion Rings	Field Mushrooms	Hand Cut Chips

### HISTORY

*Why Bo' Vine?*

*Byres Road: - where cows were milked for the Glasgow Market . . . Bó: - Gaelic for Cow! . . . Beaux: - From the French pronounced "Bo" = Beautiful or lovely. . . Vine French "Élaboration du vin viné" = Preparation of fortified wine . . .*

*Vine: - a type of climbing plant on which grapes grow. . . Bovine, a noun, is an animal of the cattle group, which also includes buffaloes and bison and the ORIGIN Latin bovinus, from bos 'ox'. . .*

*We did give it some thought, not too much, just some.....enjoy your meal & thank you.*

## WHITE WINE

### FRESH CRISP AND DRY WHITES

	750ml	250ml	175ml
<b>Sauvignon Blanc</b> Monte Verde, Central Valley, Chile. Refreshing with hints of gooseberry.	£17.00	£5.75	£4.00
<b>Catarratto</b> Sun Tree, Sicilia, Italy. Elegant with touches of peach, ideal with shellfish and chicken dishes	£17.00	£5.75	£4.00
<b>Parellada</b> Torres Viña Sol, Penedes, Spain. Dry, soft and easy. Perfect with chicken and vegetarian dishes.	£19.00		
<b>Pinot Grigio</b> Montemarino, Veneto, Italy. Enjoy without food or light dishes especially salads.	£17.00		

### FRUITY AROMATIC WHITES

<b>Sauvignon Blanc</b> Nobilo Estates, Marlborough, New Zealand. Aromas of tomato leaf and freshly mown grass!	£23.00		
<b>Sancerre</b> La Fuzelle, A. Marechal, Loire Valley, France. Light and graceful, an instant favourite.	£37.00		
<b>Riesling-Gewürztraminer</b> Hardys, 'The Riddle', South-Eastern Australia. Medium dry, bursting with lychee flavours.	£18.00	£6.25	£4.25
<b>Chenin Blanc</b> Cullinan View, Robertson, South Africa. A delicious wine, with luscious ripe tropical fruits.	£17.00	£5.75	£4.00

### MEDIUM BODIED UNOAKED DRY WHITES

<b>Sauvignon Blanc</b> Vidal Estates, Marlborough, New Zealand. Exotic fruits with hints of grapefruit flavours.	£25.00		
<b>Torrentes-Chardonnay</b> Etchart Privado, Salta, Argentina. Soft ripe apple flavours with an elegant finish.	£17.00		
<b>Chablis</b> Gloire de Chablis, Moreau, Chablis, France. Classic, flint dry, with mineral overtones.	£36.00		
<b>Pinot Grigio</b> L'Aristocratico, Ca' Montini, Trentino, Italy. A premium example of this famous grape.	£25.00		
<b>Chardonnay (un-oaked)</b> Berri Estates, South East Australia. Try this one if you "Don't like" Chardonnay	£18.00	£6.25	£4.25

### FULL, RICH DRY WHITES

<b>Chardonnay</b> Robert Mondavi, Twin Oaks, California, USA. A great grower & a really good wine	£22.00		
<b>Albariño-Sauvignon</b> Riamat, Abadia Blanco, Costers de Segre, Spain. A stunning wine with seafood.	£18.00		
<b>Chenin Blanc</b> Kleine Zalze, Barrel Fermented, Stellenbosch, South Africa. A full wine with complex flavours.	£21.00		
<b>Chardonnay</b> Emporium, Sicilia, Italy. Green apples & ripe lemon.	£17.00		

## RED WINE

### DELICATE ELEGANT & FRUITY REDS

<b>Merlot</b> Monte Verde, Central Valley, Chile Red berry & plum flavours	£17.00	£5.75	£4.00
<b>Cabernet</b> Sun Tree, Veneto, Italy. Soft, rounded and very mellow.	£17.00	£5.75	£4.00
<b>Côtes du Rhône</b> La Dentelière, Caves Saint-Pierre, Rhône, France. A touch of peppers & cloves.	£17.00		
<b>Cinsaut</b> Cullinan View, Robertson, South Africa. Rounded cherry fruits, soft tannins, very easy drinking.	£17.00		
<b>Nuits-Saint-Georges</b> Pierre Lamotte, Cotes de Nuits, Burgundy France. Perfectly balanced, warm & savoury	£60.00		

### MEDIUM BODIED REDS

<b>Shiraz</b> Emporium, Sicilia, Italy. Cherry, black pepper & a bit of smokiness.	£17.00		
<b>Pinot Noir</b> Munro Vento, Italy. Silky strawberry & a delicate elegance.	£18.00	£6.25	£4.25
<b>Rioja</b> Faustino VII, Rioja, Spain. Big on vanilla oak, classic Rioja. Great with steaks (funny that!!)	£24.00		
<b>Merlot</b> Berri Estates, South-Eastern Australia. Raspberry and blackberry. Great with or without food!	£17.00		
<b>Tempranillo</b> Condesa de Leganza Crianza, La Mancha, Spain. A hint of bottle age gives a delicious savoury flavour.	£18.00	£6.25	£4.25
<b>Pinot Noir</b> Robert Mondavi, Caneros Winery Pinot Noir. Wild strawberries and silky from this most famous of vineyards	£48.00		

### SPICY ROBUST REDS

<b>Cabernet Sauvignon-Shiraz-Malbec</b> Flagstone, Longitude, S.A. Brambles, blackcurrant & black cherry, rich and luscious	£23.00		
<b>Shiraz</b> Tintara Horseshow Row, South-Eastern Australia. A wonderful wine, a wee bit Smokey.	£22.00		
<b>Primitivo Negroamaro</b> Villa Bruccio, Puglia, Italy. Bold Spicy & Deep.	£17.00	£5.75	£4.00
<b>Zinfandel</b> Ravenswood Vintners Blend, California, USA. Rounded, fruity warm & ripe.	£19.00		
<b>Chateauneuf du Papes</b> Domaine de L'Arnesque, Rhône Valley, France. The Classic Rhône which once open is stunning	£58.00		
<b>Torres Mas La Plana</b> Cabernet Sauvignon, Penedes, Spain. Single vineyard grapes from this iconic wine producer	£44.00		

### FULL SMOOTH MELLOW REDS

<b>Malbec Reserve</b> Finca Flichman, Oak aged, Mendoza, Argentina. Inky brambles, a great all rounder	£23.00		
<b>Lussac Saint-Emilion</b> Château Lyonnat, Bordeaux, France. Simply refined and elegant. The perfect Claret	£38.00		
<b>Pinotage</b> Cullinan View, Robertson, South Africa. Not a harsh edge on this one, soft and juicy.	£19.00		
<b>Cabernet-Merlot</b> Lanoy, Boschendal Estates, Coastal Region, S.A. The Bordeaux blend, plum & cassis combine with cigar aromas.	£20.00		
<b>Margaux</b> Chateau Notton, Margaux, Bordeaux, France. Mellow and seductive, a really beautifully crafted wine	£40.00		
<b>Cabernet Sauvignon</b> Robert Mondavi, Twin Oaks, California, USA. Soft and easy red with vanilla oak.	£23.00		

## ROSE WINE

<b>Merlot Rose</b> Sun Tree, Veneto, Italy. Rosé with a delicious blast of summer fruits.	£17.00	£5.75	£4.00
<b>Pinot Grigio Rose</b> Montemarino, Veneto, Italy. Soft, elegant and fruity.	£18.00	£6.25	£4.25
<b>White Zinfandel</b> Vendange Estates, California, USA. Bursting with ripe fruit, juicy, served 'well' chilled.	£19.00		

## DESSERT WINES

	350ml	175ml
<b>Late Harvest Riesling</b> Bowen's Noble Folly, Robertson, South Africa. Fantinel, Italy. Sweet with hints of apricot and lemon zest.	£17.00	£8.50
<b>Orange Muscat</b> Brown Brothers, Australia. Orange blossom and honeyed apricot flavours finishing with an essence of ripe lime.	£22.00	£11.00

## CHAMPAGNE & BUBBLES

	750ml	250ml	175ml
<b>Prosecco</b> Fantinel, Italy. Italian Lifestyle, a fresh dry fruity sparkle	£24.00	£6.35	£4.50
<b>Piper-Heidsieck</b> Brut, Reimes, France, NV. 85% Pinot grapes, stylish, full bodied & still fresh.	£42.00	£9.80	£7.00
<b>Veuve Cliquot</b> Yellow Lable, Brut, NV. Chukkers' a bottle overof that quality Vanilla & fruity Champers.	£56.00		
<b>Piper-Heidsieck</b> Rose Savage Brut, Reimes, France, NV. Just a perfect Pink, loads of body. Just sublime!	£56.00		