



FROM THE BISTROT

French Onion Soup, Melting Cheese Crouton **7**

Mushrooms 3 Ways – Wild Mushroom Soup, Cheese Straw; Roast Field Mushroom, Sweet Onion, Melting Brie – Wild Mushroom Arancini **9**

Cerviche of Salmon & Tiger Prawns with Avocado, Tomato & Coriander **11**

Chilli Salt Squid with Tempura Tiger Prawns, Korean Chilli Dip, Asian Salad **10**

Roast Scallops 3 Ways; Clonakilty Black Pudding & Cauliflower Purée; Guacamole & Soured Cream; Grilled Chorizo with Chorizo Jam **13**

AWT Warm Scotch Egg, Coleslaw, Salad, Home Pickles **8**

Haggis and Black Pudding 'Cake', Poached Egg, Hollandaise Sauce, Crisp Pancetta **9**

Devilleed Lamb's Kidneys, Roast Field Mushrooms **9**

Massaman 9 Vegetable and Chickpea Curry, Katchumber, Chutney, Herb Raita, Coriander Rice **17**

Roast Smoked Haddock, Spiced Kedgeree Rice, Poached Egg, Hollandaise Sauce **18**

A Chef's take on Roast Chicken with Farmer's Bacon, Chicken 'Crisp', Spring Onion Mash, Curly Kale, Gravy **18**

Crisp Confit Duck Leg with Black Pudding, Chorizo & Bacon, Lyonnaise Salad **19**

A Casserole of Wagyu Steak, Kidney & Winter Vegetables, Colcannon Mash, a Scattering of Peas **19**

Guinea Fowl 'Steak' on Red Wine Puy Lentils, Coq au Vin Garnish, Creamed Leeks **18**