

From the Bistrot

Leek & Potato, Truffle Oil Soup 7

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

Grilled Halloumi Cheese, Melon Salad & Balsamic Glaze 8

Ceviche of Salmon & Tiger Prawns with Avocado, Tomato & Coriander 11

Chilli Salt Squid with Tempura Tiger Prawns, Korean Chilli Dip, Asian Salad 8

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

Develled Lamb's Kidneys, Roast Field Mushrooms 9

Platter- Southern Fried Chicken Wings, BBQ Pork Ribs, Coleslaw & Tomato Chilli Jam 9

Mains

Thai Red 9 Vegetable Curry, Asian Salad & Coriander Rice 18

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

Grilled Fillet of Sea Bass, Sweet Potato Fries, Mix Salad & Tartare Sauce 19

Moroccan Spiced BBQ Half Free Range Chicken, Skinny Chips 18

Crisp Confit Leg of Duck, Chorizo, Black Pudding, Bacon & Lyonnaise Potato 20

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

BBQ Baby Back Pork Ribs, Onion Rings, Skinny Chips & Coleslaw Salad 18

If you have any food allergies or intolerances please make a member of our Team aware as not all ingredients are listed on the menu. *

Note of warning- we cook in an environment that uses most allergens on a regular basis. Whilst we endeavour to do our best, there can be no guarantee of an allergen free product.