

## From the Bistrot

French Onion Soup, Garlic Croutons 7

Mushrooms 3 Ways – Wild Mushroom Soup, Cheese Straw - Roast Field Mushrooms,  
Sweet Onion, Melting Brie – Wild Mushroom Arancini 10

Roast Scallops 3 Ways; Clonakilty Black Pudding & Cauliflower Puree; Guacamole & Soured Cream;  
Grilled Chorizo with Chorizo Jam 15

Chilli Salt Squid with Tempura Prawns Korean Chilli Dip, Asian Salad 12

Ceviche of Salmon & Tiger Prawns with Avocado, Tomato & Coriander 12

Grilled Goat Cheese, Roast Beetroot, Leave Salad & Candied Walnuts 10

AWT Warm Scotch Egg, Coleslaw, Salad & Home Made Pickle 9

Haggis & Black Pudding, Poached Egg, Crispy Pancetta & Hollandaise Sauce 10

Platter- Pork Ribs, BBQ Chicken Wings, Coleslaw & AWT Hot Sauce 12

Deville Lamb's Kidneys on Roasted Field Mushrooms 10

### **Mains**

Mushroom & Pea Risotto, Truffle Oil 19

Pea & Shallot Ravioli, Tomato Sauce, Rocket & Parmesan Salad 19

Herb Crusted Loin of Cod, Buttered Spinach with Leek and Dill, Béarnaise Sauce 24

Smoked Haddock, Spiced Kedgeree Rice, Poached Egg, Hollandaise Sauce 22

Moroccan Spiced BBQ Half Free Range Chicken, Skinny Chips 19

Crispy Confit Leg Duck, Black Pudding, Chorizo & Bacon, Lyonnaise Salad 20

BBQ Baby Back Ribs of Pork, Onion Rings, Coleslaw Salad & Skinny Chips 20

Roast Fillet of Lamb Neck, Sautée Potatoes, Buttered Greens & Whole Grain Mustard Sauce 22

Steak & Kidney Pie, Creamy Mash Potato & Broccoli 21

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 endeavor to do our best, there can be no guarantee of an allergen free product.