

## Starters From the Bistro

Roast Pepper & Tomato Soup (d) 8

Mushrooms 3 Ways- Wild Mushroom Soup, Cheese Straw- Roast Field Mushrooms, Sweet Onion,  
Melting Brie – Wild Mushroom Arancinni (d,g) 12

Grilled Goat`s Cheese, Citrus Beetroot Salad & Toasted Walnuts (d,u) 11

Roast Scallops 3 Ways – Clonakilty Black Pudding & Cauliflower Puree; Guacamole & Soured Cream;  
Grilled Chorizo with Chorizo Jam (d,g) 16

Ceviche of Salmon, Tiger Prawn with Avocado, Tomato & Coriander (g) 13

Chilli Salted Squid, Asian Salad & Lime Aioli (d,g)12

AWT Warm Scotch Egg, Coleslaw Salad & Home Made Pickle (d,g) 10

Haggis & Black Pudding, Poached Egg, Crispy Pancetta & Hollandaise Sauce (d,g) 12

Home Made Pork & Apricot Terrine, Leaf Salad, Toasted Bread & Chutney (d,g) 10

Devilled Lamb`s Kidneys on Toasted Country Bread (d,g) 12

## Mains

Thai Vegetable Curry, Coconut & Coriander Rice, Tomato & Cucumber Salad (d)20

Pea & Shallot Ravioli, Tomato Sauce, Rocket & Parmesan Topping (d,g) 19

Roast Smoked Haddock, Spiced Kedgeree Rice, Poached Egg & Hollandaise Sauce (d,g) 22

BBQ Baby Back Pork Ribs, Coleslaw, Pickles & Skinny Chips (d,g) 25

Moroccan Spiced BBQ Half Free Range Chicken, Skinny Chips (d,g) 19

Leg of Duck Confit, With Black Pudding, Chorizo, Bacon & Lyonnaise Salad (d,g) 25

Calves Liver & Bacon, Colcannon Mash Potato & Gravy (d) 20

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.

Allergens codes (d)Dairy, (g)Gluten, (n)Nuts