

Welcome

The latest updates for hospitality within Fennel are:

We can seat a maximum of 8 people from any number of households.

Your table is allocated for 2 hours – see terms & conditions on our website.

Face coverings are still required by law when entering, leaving or moving around the restaurant.

Opening hours:

Monday / Tuesday closed

Wednesday / Thursday 12noon – 11pm, last orders for food 8pm

Friday 12noon – 11pm, last orders for food 9pm

Saturday 10am – 11pm, last orders for food 9pm

Sunday 10am – 9pm, last orders for food 7pm

CHECK IN SCOTLAND – TEST AND PROTECT

EVERYONE AGED 16 OR OVER MUST LEAVE DETAILS.



Brunch menu

Saturday & Sunday 10am – 11:45am

Brioche roll

choose from sausage, bacon, or egg £3.50

Full cooked breakfast

bacon, sausages, black pudding, beans, tomato, mushroom, toast & eggs (fried, poached or scrambled) £10.95

Vegetarian breakfast

veggie sausages, potato scone, beans, mushroom, tomato, toast & eggs (fried, poached or scrambled) (v) (can be vegan) £9.95

Buttermilk pancakes

with crispy grilled bacon and maple syrup £7.95

Or

Greek yoghurt & winter berry compote £7.95

Smoked salmon & scrambled eggs

smoked salmon, scrambled eggs, sourdough toast 8.95

Salmon or bacon Benedict

with lime crushed avocado on toasted muffin, topped with hollandaise sauce £8.95

Sandwich menu

Wednesday to Sunday, 12noon – 4pm

Chicken club sandwich,

triple layer, grilled chicken, fried egg, bacon, tomato, lettuce tossed with mayonnaise (can be GF)
£8.95

Smoked salmon & crème fraiche

open sandwich, sourdough, (can be GF) £7.95

Ham hock & piccalilli

Mustard seed sub (can be GF) £7.95

Vegan – 'PLT'

Plant based bacon, lettuce & tomato, with vegan mayo (DF, V, Vegan) £6.95

Starters

Seasonal Soup of the day

warm rustic bread £4.95 (can be GF)

Cullen Skink

warm rustic bread £6.95 (can be GF)

Crispy Korean chicken wings

Sesame mayo £6.95 (DF, can be GF)

Smoked salmon

Soft quails egg, crème fraiche, caper berries, pumpersnickle croutons, compressed cucumber £8.95
(can be DF, can be GF)

Pan-seared scallops

Panko crumbed crispy black pudding, pea puree, cumin foam £9.95 (can be DF)

Charred broccoli

House smoked almonds, vegan parmesan, romesco sauce £5.95 (can be GF, DF, V, VEGAN)

Ham hock & apple terrine

Sourdough toast, picallili £7.95 (can be GF, DF)

Sides

Onion rings £3.00 DF

Cherry tomato, red onion and vegan parmesan salad £3.00 DF/GF

Rosemary and garlic hand cut chips £3.00 DF/GF

Parmesan and truffle oil hand cut chips £3.50 GF can be DF

Hand cut chips £3.00 DF/GF

Mains

Halibut

Sautéed chorizo & peas, squash purée, saffron cream £18.95 (can be GF, can be DF)

Beer battered North Sea haddock

minted pea purée, hand cut chips, tartare sauce £14.95 (DF)

Venison Loin

Glazed beetroots, sweet turnip purée, red wine & chocolate jus £19.95 (can be GF, can be DF)

Fennels famous 8oz burger

toasted brioche bun, crispy bacon, cheese, beef tomato and baby gem lettuce, hand cut chips £14.95
(can be DF or GF)

Duck breast

Fondant potato, bitter orange purée, pickled red cabbage, chantenay carrots, baby onion jus (can be GF, can be DF) £16.95

Chicken supreme

Baked truffle mac & cheese, baby vegetables, wild mushroom sauce £15.95

Vegan burger

Moving Mountains plant based burger, plant based bacon, vegan brioche bun, vegan cheese, beetroot 'slaw, hand cut chips £13.95 (VEGAN)

Vegan roast pumpkin salad

Walnuts, pomegranate, chicory, pomegranate molasses £13.95 (DF, VEGAN, can be GF)

Vegan suet pudding

Mushroom, leek & spinach suet pudding, roast baby vegetables, garlic mushroom sauce £14.95 (DF, VEGAN)

Please see over page for our steaks selection.

From The Grill

D-cut rump steak, 250g (9oz) *

marinated in garlic, rosemary, thyme & balsamic, served pink £15.95

Rib-Eye, 225gms (8oz) *

known as the butcher's favourite due to the natural heavy marbling

minimum 28 day aged £29.00

Fillet, 225gms (8oz) *

a beautifully tender, fully matured steak £32.00

*steaks served with whipped bone marrow butter, crouton and persillade, rosemary and garlic hand cut chips

Sauces

Add a sauce to your steak - £2.50

peppercorn, red wine jus,

garlic butter, blue cheese,

Sweets

Spiced rum roasted plums

Chilled rice pudding, maple crumble £6.95 (Vegan, can be GF, DF)

Salted dark chocolate delice

Candied hazelnuts, cappuccino ice cream £6.95 (Can be GF)

Sticky toffee pudding

butterscotch sauce, vanilla ice cream £6.95

Pineapple tarte tatin

Coconut ice cream, pistachio, pink peppercorns, lemongrass & Malibu caramel sauce £6.95

'Melt in the middle pudding'

Caramel chocolate fondant pudding £7.95

Selection of ice cream and sorbet or vanilla gelato

£5.95 (DF, GF, VEGAN)

Selection of Scottish cheese

Oatcakes, crackers, chutney, quince jelly, truffle honey £9.95 (can be GF)

BOOZY LUNCH MENU

Served Wednesday to Sunday 12noon to 4pm

Two courses, glass of prosecco each, £17pp, restrictions may apply

(Non-alcoholic alternatives available)

Seasonal soup of the day, warm rustic bread (can be GF)

Smoked salmon, crème fraiche, caper berries, croutons (can be DF, can be GF) **(+£2.00 supplement)**

Korean chicken wings, sesame mayo (GF,DF)

Charred broccoli, house smoked almonds, vegan parmesan, romesco sauce (GF, DF, V, VEGAN)

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Beer battered North Sea haddock, minted pea purée, hand cut chips, tartare sauce (DF)

Chicken club sandwich, fried egg, chips (can be DF/GF)

Vegan burger, moving mountains burger (DF, VEGAN, can be GF)

D-cut rump steak, 250g (9oz) marinated in garlic, rosemary, thyme & balsamic served with whipped bone marrow butter, crouton and persillade, rosemary and garlic hand cut chips, served pink **(+£5.00 supplement)** (Can be GF, can be DF)

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Spiced rum roasted plums, Chilled rice pudding, maple crumble (Vegan, DF, GF)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Pineapple tarte tatin, coconut ice cream, lemongrass & Malibu caramel

Selection of ice cream and sorbet or vanilla gelato (DF, GF, can be VEGAN)