Welcome

Opening hours:

Monday / Tuesday closed

Wednesday / Thursday 12noon – 10.30pm, 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 (can be GF, Df or vegan)

Full cooked breakfast

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

Vegetarian breakfast

veggie sausages, plant bacon, potato scone, beans, mushroom, tomato, toast & eggs £9.95 (fried, poached or scrambled) (V) (can be DF, Vegan)

Buttermilk pancakes

with crispy grilled bacon and maple syrup £7.95 Or orange purée, chocolate crumb, chocolate sauce £7.95

Smoked salmon & scrambled eggs

smoked salmon, scrambled eggs, sourdough toast £8.95 (can be GF)

Salmon or bacon Benedict

poached eggs, lime crushed avocado on toasted muffin, topped with hollandaise sauce £8.95 (can be GF) (choice of bacon or smoked salmon)

All bread items supplied by The bread guys

Sandwich menu

Wednesday to Sunday, 12noon – 4pm

Chicken club sandwich

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

Langoustine Marie Rose

Open sandwich, sourdough £7.95 (can be GF & DF)

Reubens sandwich

Beef brisket, sauerkraut, Russian dressing, cheese, in a rye ciabatta roll

£8.95 (can be GF & DF)

Vegan chickpeas in mango sriracha mayonnaise

Crushed avocado, red onion, micro rocket, sourdough £6.95 (DF, V, Vegan)

All bread items supplied by The bread guys

Table allocation 2 hours | Face coverings required when moving around the restaurant

Starters

Seasonal soup of the day

Warm crusty bread roll £5.50 (can be GF)

Cullen Skink

Warm crusty bread roll £6.95 (can be GF)

Mango sriracha glazed chicken wings

Lime, chilli and coconut mayo £7.95 (can be GF & DF)

Chilled langoustine tails

Poached in butter, radish, pickled fennel, dill & buttermilk emulsion £8.95 (can be GF)

Pan-seared scallops

(subject to availability)

Vanilla purée, leek ash, toasted hazelnut, apple £9.95 (can be GF & DF)

House smoked duck breast

Pickled cherries, candied almonds, confit duck leg croquette, cherry purée £8.95 (can be GF & DF)

Vegan bang bang cauliflower

Roasted peanuts, spring onion, chilli, coriander £5.95 (Vegan, can be GF & DF)

Venison Scotch egg

Celeriac rémoulade, burnt apple purée £7.95

Sides

Onion rings £3.00 DF

Cherry tomato, red onion and micro rocket salad £3.00 DF/GF

Smoked sea salt and chilli 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

All bakery items supplied by The bread guys

Mains

Sustainably caught loin of cod

Baby potatoes, salsify, wild mushrooms, peas and dill cream sauce £15.95 (can be GF)

Beer battered North Sea haddock

Minted pea purée, hand cut chips, tartare sauce £14.95 (can be DF)

Pork belly and fillet

Pork belly and pork fillet, black garlic, baby leek, apple mashed potato, cider & wholegrain mustard Cream £17.95 (can be GF & DF)

Fennels famous 8oz burger

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

Lamb rump

Pea purée, anchovies, compressed watermelon, potato fondant, rosemary jus £18.95 (can be GF & DF)

Chicken supreme

Leek & black pudding dauphinoise, tarragon cream sauce, buttered baby vegetables £15.95 (can be GF)

Firecracker chicken thighs

Oriental vegetable salad, crispy noodles, lime and sesame dressing £14.95 (can be GF & DF)

Vegan burger

'Moving Mountains' plant based burger, plant based bacon, vegan brioche bun, vegan cheese, beetroot 'slaw, gherkin, lettuce and tomato hand cut chips £13.95 (DF, Vegan, can be GF)

Vegan Kohlrabi schnitzel

Pomme purée, sautéed garlic mushrooms, chantenay carrots, sesame oil £13.95 (DF, Vegan)

Vegan suet Pudding

Chickpea and cauliflower curry, Bombay Aloo potatoes, Rogan Josh curry sauce £14.95 (DF, Vegan)

Please see over page for our steaks selection.

From The Grill

Flat iron steak, 200g (7oz) *

Marinaded in garlic, rosemary & thyme, with choice of sauce £14.95

Rib-Eye, 225gms (8oz) *

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

minimum 28 day aged £30.00

Fillet, 225gms (8oz) *

a beautifully tender, fully matured steak £34.00

*steaks served with whipped bone marrow butter, crouton and persillade, smoked sea salt & chilli hand cut chips (All can be GF, DF)

Sauces

Add a sauce to your steak - £2.50 (GF)

Peppercorn*, red wine jus*,

garlic butter, blue cheese, Diane sauce

(*can be DF)

Sweets

Orange creme caramel

Caramel mousse, orange purée, pistachio £6.95 (can be GF)

Dark chocolate fondant

White Chocolate ganache, Milk Chocolate foam, crisp & soil £7.95

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream £6.95

Croissant butter pudding

White chocolate & cranberry, white chocolate sorbet £6.95

Vegan cherry bakewell

Black cherry sorbet, almond croquant £6.95 (Vegan, DF)

Selection of ice cream and sorbet or vegan vanilla gelato

£5.95 (DF, can be GF, can be Vegan)

Selection of Scottish cheese

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

Boozy lunch menu

Two courses £15

Three courses £20

Add one glass of prosecco per person for £2

(available 12noon-4pm Wednesday to Sunday excluding Saturdays)

Soup of the day, warm bread roll (can be GF)

Mango sriracha chicken wings, lime, chilli and coconut mayo (can be GF & DF)

Vegan bang bang cauliflower, Peanuts, spring onion, chilli, coriander (Vegan, DF)

Venison Scotch egg, Celeriac rémoulade, burnt apple purée (can be DF) £2 supplement

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

Chicken club sandwich triple layer, grilled chicken, fried egg, bacon, tomato, lettuce tossed with mayonnaise, hand cut chips (can be GF & DF)

Vegan burger, plant based bacon, vegan brioche bun, vegan cheese, beetroot 'slaw, gherkin, lettuce and tomato hand cut chips (DF, Vegan, can be GF)

Flat iron steak, 200gms (7oz) whipped bone marrow butter, crouton and persillade, rosemary and garlic hand cut chips (can be GF, DF) £2 supplement

Vegan cherry bakewell, cherry sorbet, almond croquant (DF, Vegan)

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

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Sweet of the day, ask your server for details (can be GF)