

LUNCH STARTERS

Wed – Fri 12noon – 3pm, Sat 12noon – 4pm

Seasonal soup of the day

Warm rustic bread (can be gf) 4.95

Cullen skink

Warm rustic bread (can be gf) 5.95

Roasted beetroot and goat's cheese mousse

Roasted hazelnuts, watercress purée, pickled turnip and croutons
(can be gf) 6.95

Black pudding Scotch egg

Spiced plum ketchup, roasted chestnuts 7.95

Smoked salmon terrine

Soft boiled quail's egg, pickled cucumber and toasted sourdough bread
(can be gf) 7.95

LUNCH MAINS

Salmon and smoked haddock fish cake

Buttered spinach, wholegrain mustard white wine sauce, poached egg
(can be gf) 13.95

Beer battered North Sea haddock

Minted pea purée, hand cut chips, tartare sauce 14.95

Chicken Milanese

Red chard, pickled shallots, truffle mayonnaise, soft fried egg 14.95

Fennel's famous 8oz burger

Charcoal burger bun, crispy bacon, cheese, beef tomato and baby gem lettuce, horseradish and beetroot coleslaw, hand cut chips, onion rings (can be gf) 14.95

NIBBLES

Available lunch & dinner

Charcuterie board to share

Venison chorizo, Venison salami, pork salami, herb olive mix, sun dried tomatoes, piccalilli and rustic bread 13.95

Rosemary and sea salt foccacia

Garlic aioli mayonnaise 6.95

Warm rustic bread

12-year-old balsamic and rapeseed oil 3.95

SOUP AND SANDWICHES

B.L.T.

Crispy bacon, lettuce & tomato on bloomer bread (can be gf) 7.95

Chicken club sandwich

Triple decker sandwich, grilled chicken, bacon, egg, lettuce, mayo 9.95

Swiss cheese melt

Herb ciabatta, Swiss cheese, Russian dressing, coleslaw 6.95

Sesame bagel, smoked salmon and cream cheese, red onion 7.95

Change soup to Cullen skink 1.00

Add chips 2.00

VEGAN

Available lunch & dinner

STARTERS

Beetroot carpaccio

Garlic crisp, roasted candied beetroot, prosociano shavings, vegan truffle mayonnaise and rocket leaves (gf/df) 6.50

Bang bang cauliflower fritters

Coriander and spring onion salad, roasted peanuts (can be gf/df) 6.50

MAINS

Spiced falafel burger

Sourdough bun, baby gem lettuce, cucumber and mint riata, hand cut chips (df) 13.95

Pumpkin and sweet potato Dhal

Dhal with sesame flatbread (df) 14.00

DESSERTS

Selection of sorbet or vanilla gelato (gf/df) 5.95

Coconut, lemongrass and lime leaf panna cotta (vegan)

Candied red chilli, lime sorbet, lemongrass syrup (gf/df) 6.50

SIDES

Dauphinoise potatoes (gf) 4.00

Onion rings (can be gf/df) 3.00

Cherry tomato and red onion, basil salad (gf/df) 3.00

Rosemary and garlic hand cut chips (gf/df) 3.00

Hand cut chips (df/gf) 3.00

DINNER STARTERS

Wed & Thu 5pm – 8pm, Fri 5pm – 9pm, Sat 5pm – 9:30pm

Seasonal soup of the day

Warm rustic bread (can be gf) 4.95

Cullen skink

Warm rustic bread (can be gf) 5.95

Tuna tartare

Crushed avocado, pickled baby ginger, avocado and wasabi purée, toasted black sesame seeds, honey and soy sauce reduction (can be df) 11.95

Pork belly

Caramelised apple, parsnip purée, pork crackling and red wine jus (can be gf) 7.95

Seared scallops

Pea purée, garden peas, crispy prosciutto, cumin foam, pea shoots (can be gf) 9.95

Tempura king prawn, calamari and courgette fritto misto

Wasabi mayonnaise (can be gf/df) 8.95

Beetroot carpaccio

Garlic crisp, roasted candied beetroot, truffle mayonnaise, prosociano shavings and rocket leaves (gf/df/vegan) 6.95

DINNER MAINS

Pan Fried Sea Bass Fillet

Buttered spinach, new potatoes, fennel, white wine and clam broth (gf) 15.95

Braised Ox cheek

Butternut squash purée, mashed potatoes, pickled walnuts and glazed carrots, silver skin onion red wine jus (gf) 16.95

Chicken Tikka Masala skewer

Coconut basmati rice, Tikka Masala sauce (gf) 14.95

Fennel's famous 8oz burger

Charcoal burger bun, crispy bacon, cheese, beef tomato and baby gem lettuce, horseradish and beetroot coleslaw, hand cut chips, onion rings (can be gf) 14.95

Beer battered North Sea haddock

Minted pea purée, hand cut chips, tartare sauce 14.95

Spiced falafel burger

Sourdough bun, baby gem lettuce, cucumber and mint riata, hand cut chips (df/vegan) 13.95

Pumpkin and sweet potato dhal

Dhal with sesame flatbread (df/vegan) 14.00

FROM THE GRILL

All steaks served with oyster mushroom, grilled tomato & rosemary and garlic hand cut chips, beer battered onion rings

Rib-Eye, 225gms (8oz) minimum 28 day aged. Known as the butcher's favourite due to the natural heavy marbling 29.50

Sirloin, 280gms (10oz) minimum 28 day aged. Full of flavour & texture 30.00

Fillet, 225gms (8oz) a beautifully tender, fully matured steak 32.50

(All gf, all can be df)

DONALD RUSSELL 500g CHATEAUBRIAND

The Prize cut of the Fillet head, this double steak is 21 days fully matured and the meat has a sublime subtle flavour. Served with dauphinoise potato, grilled oyster mushroom, grilled tomato & choice of two sauces

For two to share - £35 per person

SAUCES

Peppercorn (gf), red wine jus (gf,df), blue cheese sauce (gf), garlic butter (gf) 2.00

SIDES

Dauphinoise potatoes (gf) 4.00

Onion rings (can be gf/df) 3.00

Cherry tomato and red onion, basil salad (gf/df) 3.00

Rosemary and garlic hand cut chips (gf/df) 3.00

Hand cut chips (df/gf) 3.00

BRUNCH

Sat 10am – 12noon, & Sunday 9am – 7pm

Bacon, egg or sausage served in a brioche roll 3.50

Full cooked breakfast bacon, sausages, black pudding, beans, tomato, mushroom, toast & eggs (fried, poached or scrambled) 9.95

Vegetarian breakfast veggie sausages, potato scone, beans, mushroom, tomato, toast & eggs (fried, poached or scrambled) (v) (can be vegan) 9.50

Buttermilk pancakes 7.50

Choose from;

Crispy grilled bacon and maple syrup

Or

Caramelised banana and chocolate sauce

Smoked salmon & scrambled eggs (gf) 7.95

Salmon or bacon Benedict on toasted muffin topped with hollandaise sauce 6.50

SUNDAY STARTERS

12noon – 7pm

Seasonal soup of the day

Warm rustic bread (can be gf) 4.95

Cullen skink

Warm rustic bread (can be gf) 5.95

Roasted beetroot and goat's cheese mousse

Roasted hazelnuts, watercress purée, pickled turnip and croutons 6.95

Black pudding scotch egg

Spiced plum ketchup, roasted chestnuts 7.95

Smoked salmon terrine

Soft boiled quail's egg, pickled cucumber and toasted sourdough bread 7.95

Bang bang cauliflower fritters

Coriander and spring onion salad, roasted peanuts (can be gf/df) 6.50

SUNDAY MAINS

Roast beef and Yorkshire pudding* roast potatoes, roast vegetables, skirlie, rich gravy 12.95

Roast of the day with Yorkshire pudding* please ask for details, roast potatoes, roast vegetables, skirlie, rich gravy 12.95

Salmon and smoked haddock fish cake

Buttered spinach, poached egg and wholegrain mustard white wine sauce 13.95

Beer battered North Sea haddock

Minted pea purée, hand cut chips, tartare sauce (df) 14.95

Chicken Milanese

Red chard, pickled shallots, truffle mayonnaise and soft fried egg 14.95

Fennel's famous 8oz burger

Charcoal burger bun, crispy bacon, cheese, beef tomato and baby gem lettuce, horseradish and beetroot coleslaw, hand cut chips and onion rings (can be gf) 14.95

Pumpkin and sweet potato dhal

With sesame flat bread 14.00

*roasts are subject to availability and may run out during the day.

DESSERTS

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream 6.50

Chocolate and peanut butter pudding

Chocolate sponge, with a peanut butter centre, salted caramel ice cream 6.50

Treacle tart

Vanilla mascarpone, mandarin purée, caramelised fig 6.50

Coconut, lemongrass and lime leaf panna cotta (vegan)

Candied red chilli, lime sorbet, lemongrass syrup (can be gf/df) 6.50

Selection of Scottish cheeses

Seasonal chutney, quince jelly, oatcakes and crackers (can be gf) 9.95

Chef selection of ice cream and sorbet (gf) 5.95

Ask for today's selection

SIDES

Dauphinoise potatoes (gf) 4.00

Onion rings (can be gf/df) 3.00

Cherry tomato and red onion, basil salad (df/gf) 3.00

Rosemary and garlic hand cut chips (df/gf) 3.00

Hand cut chips (df/gf) 3.00

STEAK SUNDAYS

Our famous Steak 'Night' is now available ALL DAY Sunday from 12noon 'till 7pm

Donald Russell Rib-eye steak, 28 day matured, pepper sauce, hand cut chips, mushroom, tomato (all gf, can be df)

£19.95

“Boozy Lunch Menu”

Set price lunch menu available Wed – Sun, 12 noon – 3pm. Two courses and a glass of Prosecco 17.00*

STARTERS

Seasonal soup of the day

warm rustic bread (can be gf)

Roasted beetroot and goat's cheese mousse

Roasted hazelnuts, watercress purée, pickled turnip and croutons (can be gf)

Black pudding scotch egg

Spiced plum ketchup, roasted chestnuts

Smoked salmon terrine

Soft boiled quail's egg, pickled cucumber and toasted sourdough bread (can be gf)

Tempura king prawn, calamari and courgette fritto misto

Wasabi mayonnaise (can be gf/df) +3.00

MAINS

Chicken Milanese

Red chard, pickled shallots, truffle mayonnaise and soft fried egg

Salmon and smoked haddock fish cake

Buttered spinach, poached egg and wholegrain mustard white wine sauce
(can be gf)

Beer battered North Sea haddock

Minted pea purée, hand cut chips, tartare sauce (df)

Swiss cheese melt

Herb ciabatta, Swiss cheese, Russian dressing, coleslaw, hand cut chips (v)

Donald Russell Rib-eye steak, 225gms (8oz)

Minimum 28 day aged, Known as the butcher's favourite due to the natural heavy marbling +9.50

Pumpkin and sweet potato dhal

With sesame flat bread (df/vegan)

DESSERTS

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream, date and pecan granola clusters

Treacle tart

Vanilla mascarpone, mandarin purée, caramelised fig

Coconut, lemongrass and lime leaf panna cotta

Candied red chilli, lime sorbet, lemongrass syrup (can be gf/df/vegan)

Selection of ice cream (gf) /sorbet (gf, df)

**Chef's selection of Scottish cheeses, Seasonal chutney, quince jelly,
oatcakes and crackers (can be gf) +2.00**

*Prosecco can be swapped for a soft drink