

Brunch menu

Saturday & Sunday 10am – 11:45am

Brioche roll

Choose from sausage, bacon, or fried egg £4.95

(can be GF, DF, Vegetarian or Vegan) additional filling £2

Full cooked breakfast

Bacon, sausage, black pudding, beans, tomato, mushroom, tattie scone, toast

(eggs - fried, poached or scrambled) (can be GF & DF) £12.95

Vegetarian breakfast

Veggie sausage, plant bacon, tattie scone, beans, mushroom, tomato, toast, eggs

(fried, poached or scrambled) (V) (can be DF, can be Vegan) £12.95

Vegan breakfast

Veggie sausage, plant bacon, tattie scone, beans, mushroom, tomato, toast, avocado
(DF) £12.95

French toast

maple syrup £9.95

add bacon £2.00

Buttermilk pancakes

Grilled bacon, maple syrup £9.95

Merguez and hash browns

Merguez sausages, hash browns, hot honey and Sriracha mayo

Smoked salmon & scrambled eggs on sourdough

Smoked salmon, scrambled eggs, sourdough toast

(can be GF & DF) £12.95

Salmon, bacon or merguez Benedict

Poached eggs, avocado, toasted muffin or sourdough, hollandaise sauce

choice of salmon, bacon (can be GF) or Merguez sausage £10.95

Sandwich lunch menu

Wednesday to Sunday, 12noon – 4pm

Chicken club sandwich and chips

Chicken club sandwich, triple layer toast, grilled chicken, fried egg, bacon, tomato, cheese, lettuce tossed with mayonnaise, hand cut chips

(Can be GF & DF) £16.95

Salmon sandwich

Cold smoked salmon, burrata, peach, pesto, sourdough (can be GF) £13.95

Mezze style open sandwiches

Peach, heritage tomato and pesto & squash hummus and grilled artichokes

(Vegan & DF) £12.95

SUNDAY ROAST £19.95

Served from 12noon every Sunday

Roast beef, roast chicken or roast of the day (changes weekly)

(can be GF or DF)

Vegetarian roast available (ask for details)

All served with Yorkshire pudding, skirlie, broccoli, green beans, roast Carrots and parsnips, mashed potatoes and roast potatoes, gravy

Choose up to two meats at no extra cost

Subject to availability

Starters

Seasonal soup of the day

Warm crusty bread roll (can be GF) £7.95

Cullen skink

Warm crusty bread roll (can be GF) £9.75

Smoked salmon roulade

Cucumber salad, horseradish crème fraîche, sourdough

(can be GF) £10.95

Chicken liver pâté

Caramelised onion chutney, sourdough toast £8.95 (can be GF)

Small Plates (starters or sharing)

Korean bbq chicken wings

Pickled chillies, spring onion £9.95 (can be DF/GF)

Firecracker cauliflower

spring onion and pickled chillies (Vegan, DF, can be GF) £8.95

Burrata mozzarella

Roast peach, heritage tomatoes, herb pesto

£10.95 (vegetarian, can be GF)

Sides

Onion rings £4.95 (DF)

House salad £4.50 (DF/GF)

Smoked sea salt and chilli hand cut chips £4.75 (DF/GF)

Parmesan and truffle oil hand cut chips £5.95 (GF)

Hand cut chips £4.50 (DF/GF)

Mixed vegetables £5.50 (can be DF/GF)

Mains

Thai chicken thigh salad

Marinated chicken thighs, leaves, spicy peanuts, Thai dressing £17.95
(can be DF)

Beer battered North sea haddock

Minted pea purée, hand cut chips and tartare sauce (can be DF) £18.95

Pan seared salmon fillet

Hot new potato salad, herb pesto (can be GF) £21.95

Pan seared chicken supreme

Ratatouille and parmesan dauphinoise £22.95

Fennel's famous 8oz burger

Toasted brioche bun, crispy bacon, cheese, tomato, gherkin, baby gem lettuce, hand cut chips
(can be GF & DF) £18.95

Asian spiced pan seared duck breast

Spiced crispy potatoes, sesame tender stem, blackberry jus, squash puree
(can be GF/DF) £24.95

Seafood linguine

Mussels, clams, prawns in white wine, garlic and concassé tomato sauce £22.95

Vegan burger

'Moving Mountains' plant based burger, plant based bacon, vegan brioche bun, vegan cheese,
beetroot slaw, gherkin, lettuce, tomato, hand cut chips (DF, Vegan) £18.95

Moroccan vegetable tagine

Red pepper and apricot couscous, coconut mint yoghurt
(DF, Vegetarian, Vegan) £18.95

All steaks provided by
Donald Russell
Scotland's Finest Butcher

From The Grill

Rib-Eye, 225gms (8oz) *

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

Minimum 28 day aged £36.00

Fillet, 225gms (8oz) *

A beautifully tender, fully matured steak £39.75

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

Steak frites 225g (8oz)

Pave rump steak marinated in garlic and rosemary, cooked medium, garlic, rosemary and parsley
hand cut chips, peppercorn sauce £25.95

Sauces

Add a sauce to your steak - £3.95 (GF)

Peppercorn*, red wine jus*,
Garlic butter, blue cheese, Diane sauce

(*can be DF)

Sweets

Strawberry panna cotta

Macerated strawberries, strawberry sorbet, crumble (can be GF without crumble) £9.25

Chocolate & fudge bread and butter pudding

Salted caramel chocolate sauce, vanilla ice cream £9.95

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream £8.95

Vegan roast peaches and cream

Roasted peaches, vegan vanilla ice cream, pecan granola, matcha coconut cream (DF, Vegan) £9.95

Selection of ice cream and sorbet or vegan gelato

(DF can be GF, can be Vegan) £7.25

Selection of cheese

Oatcakes, crackers, chutney, quince jelly, truffle honey (can be GF) £13.95

Boozy lunch menu

Two courses £20, three courses £27

Add a glass of Prosecco for £2.50

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

Chicken liver pâté, caramelised onion chutney, sourdough crouton (can be GF)

Smoked salmon roulade, cucumber salad, horseradish crème fraîche, sourdough (can be GF)

£3.00 supplement

Firecracker cauliflower, spring onion and pickled chillies (Vegan, DF, can be GF)

Beer battered North Sea haddock goujons, salad, hand cut chips, tartare sauce (DF)

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

Carved pave rump steak, 225g (8oz), marinated in garlic, rosemary and thyme, cooked medium and carved, served with garlic and rosemary chips, pepper sauce (can be GF) **£8.00 supplement**

Vegan burger, plant based bacon, vegan brioche bun, vegan cheese, beet slaw, gherkin, lettuce and tomato, hand cut chips (DF, Vegan)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vegan roast peaches and cream, roasted peaches, vegan vanilla ice cream, matcha coconut sauce (DF, Vegan)

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

Sweet of the day, ask your server for details

Drink specials

Beer of the month

Fierce Cerveza, Mexican lager and lime, gluten free and vegan 4% vol £6.95

Six degrees North Peloton, Peloton is a classic gluten free Pilsner, brewed to style; crisp with a noble bitterness. Peloton is produced using Scottish Pilsner malt, German hops and time ABV 4.1% £6.95

Guinness Zero % £5.00

Non-alcoholic beer with the same smooth taste, perfectly balanced flavour and unique dark colour of Guinness, without the alcohol

Cocktails

Irish Affogato

Baileys, Irish whiskey, Espresso, cappuccino ice cream, whipped cream

Pineapple and coconut Mojito £9.95

Coconut rum, pineapple, mint, coconut milk

Hugo spritz £9.95

Gin, elderflower cordial, prosecco, soda, mint

Mocktail

Bramble mocktail £5.95

0% gin, lemon, blackcurrant

Elderflower Mojito mocktail £5.95

Lime, mint, elderflower cordial, soda