

Brunch menu

Saturday & Sunday 11am –2pm

Brioche roll

choose from sausage, streaky bacon, or fried egg £5.95

(can be GF, DF, Vegetarian or Vegan) additional filling £2.75

Full cooked breakfast

streaky bacon, sausage, black pudding, beans, tomato, mushroom, tattie scone, fried eggs, toast

(can be GF & DF, can be vegetarian or vegan) £16.95

Merguez and hash browns

Merguez sausages, hash browns, fried egg, hot honey and Sriracha mayo £15.95

Smoked Salmon and avocado bagel

Smoked salmon, dill crème fraiche, smashed avocado, pickled red onions (can be GF & DF) £14.95

Smoky chorizo and black pudding toast

Chorizo, black pudding, romesco sauce topped with a fried egg on toasted sourdough £16.95

SUNDAY ROAST £24.95

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

Subject to availability

Lunch menu

Available 12noon-4pm Wednesday to Sunday

Two courses £22, three courses £29

Make it boozy, add a glass of prosecco for £3

Soup of the day, warm bread roll (can be GF) £8.50

Honey, soy and ginger glazed chicken thighs, sesame mayo, spring onion and pickled chilli (can be GF) £10.25

Heritage tomato salad and white bean hummus, croutons and balsamic (Vegan, can be GF) £10.25

Cold smoked salmon, dill crème fraiche, pickled cucumbers, dill oil and oatcakes (can be GF) £9.95

Grilled chicken & peach salad, tomato, mozzarella, pesto, pine nuts (can be GF) £19.95

Haddock fish finger sandwich – battered haddock, salsa, spicy mayo, toasted sourdough (can be DF) £16.95

Flatiron steak, served with a tomato, chilli and prawn tagliatelle £26.95
(£6 supplement if on set price menu)

Smoky chorizo and black pudding toast

Chorizo, black pudding, romesco sauce topped with a fried egg on toasted sourdough £16.95

Vegan burger, plant based bacon, vegan brioche bun, vegan cheese, beet slaw, gherkin, lettuce and tomato, hand cut chips (DF, Vegan, can be Vegetarian) £20.95

Lunch special, ask your server for details

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £9.95

Caramelised pineapple carpaccio, coconut sorbet, pistachio crumb (DF, Vegan, can be GF) £9.50

Selection of ice cream and sorbet or vegan vanilla gelato (can be GF & DF, can be Vegan) £8.50

Sweet of the day, ask your server for details £8.50

Main menu

Wednesday and Thursday 12noon to 8pm

Friday and Saturday 12noon to 9pm

Sunday 12noon to 8pm

Starters

Seasonal soup of the day

Warm crusty bread roll (can be GF) £8.50

Smoked haddock and clam chowder

Warm crusty bread roll (can be GF) £10.95

Parmesan and mozzarella Arancini

Confit tomato, Napoli sauce £9.95

Cider braised pork belly

Apple and fennel slaw, caramelised onion puree

(can be GF) £11.25

Honey, soy and ginger glazed chicken thighs

Sesame mayo, sesame seeds, spring onion, pickled chilli (can be DF, can be GF) £10.25

Heritage tomato and white bean hummus

Croutons, balsamic (Vegan, DF, can be GF) £10.25

Cold smoked salmon

Dill crème fraiche, pickled cucumbers, dill oil, oatcakes (can be GF) £9.95

Sriracha buttered corn 'ribs'

Garlic mayo, Pico de Gallo, pickled red onion (vegan, GF) £10.25

Mains

Beer battered North Sea haddock

Minted pea purée, hand cut chips and tartare sauce (can be DF) £20.95

Pan roasted monkfish

Sautéed new potatoes and chorizo, cauliflower puree, dill oil

(can be GF) £25.95

Fennel's famous 8oz burger

Toasted brioche bun, crispy bacon, cheese, tomato, gherkin, baby gem lettuce, hand cut chips
(can be GF & DF) £20.95

Grilled chicken, peach and mozzarella salad

Chicken breast, peach, leaves, mozzarella, tomato, pesto, toasted pine nuts

(can be GF) £19.95

Pan seared duck breast

Fondant potato, roast artichoke puree, baby vegetables, cherry jus

(can be GF) £28.95

Parsley, sage and caper buttered Pork chop

Crushed new potatoes, broad bean and heritage tomato salad

(can be GF) £24.95

Vegan burger

Plant based burger, plant based bacon, vegan brioche bun, vegan cheese, gherkin, lettuce, tomato,
hand cut chips (DF, Vegan, can be Vegetarian) £20.95

Coconut and lime grilled Chicken or Tofu

Sesame pak choi, cardamom rice, pickled red onion

(can be Vegan/DF, can be GF) £22.95

From The Grill

Rib-Eye, 225gms (8oz) *

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

£39.00

Fillet, 225gms (8oz) *

A beautifully tender, fully matured steak £42.00

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

Carved flatiron steak 'frites' 225g (8oz)

A juicy steak with a firmer bite, marinated in garlic, rosemary & thyme, cooked medium, garlic and rosemary hand cut chips, peppercorn sauce £26.95

Sides & sauces

Onion rings £5.25 (DF)

House salad £4.50 (DF/GF)

Smoked sea salt and chilli hand cut chips £5.25 (DF/GF)

Parmesan and truffle oil hand cut chips £7.50 (GF)

Hand cut chips £5.25 (DF/GF)

Mixed vegetables £5.95 (can be DF/GF)

Add a sauce - £5.25 (GF)

peppercorn*, red wine jus*, garlic butter, blue cheese, Diane sauce

(*can be DF)

Sweets

Tiramisu

Layers of espresso soaked lady fingers and creamy mascarpone £10.25

Strawberry and basil panna cotta

Elderflower and gin macerated strawberries, shortcake crumb (can be GF) £10.95

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream £9.95

Caramelised Pineapple carpaccio

Coconut ice cream, pistachio crumb (DF, Vegan, can be GF) £9.50

Selection of ice cream and sorbet or vegan gelato

(DF, can be GF, can be Vegan) £8.50

Selection of cheese

Oatcakes, crackers, chutney, quince jelly, truffle honey (can be GF) £14.95